

# IL BRUTTO



# BRING YOUR FAMIGLIA.



A neighborhood Italian restaurant, Il Brutto is the perfetto spot to break bread (literally) with friends & family. We offer multiple options for small and large parties - including our cozy bar, oak-shaded patio and private dining room. Groups of 11+ guests can choose from a variety of family-style chef's menus, featuring Italian faves like lasagna alla bolognese, margherita pizza and tiramisù. Custom options are also available, tailored by our sales manager to match the needs of any occasion. **Welcome to the famiglia.**



## BAR + LOUNGE

*features high-top tables in an informal setting,  
perfect for casual gatherings and meet-ups.*

### CAPACITY

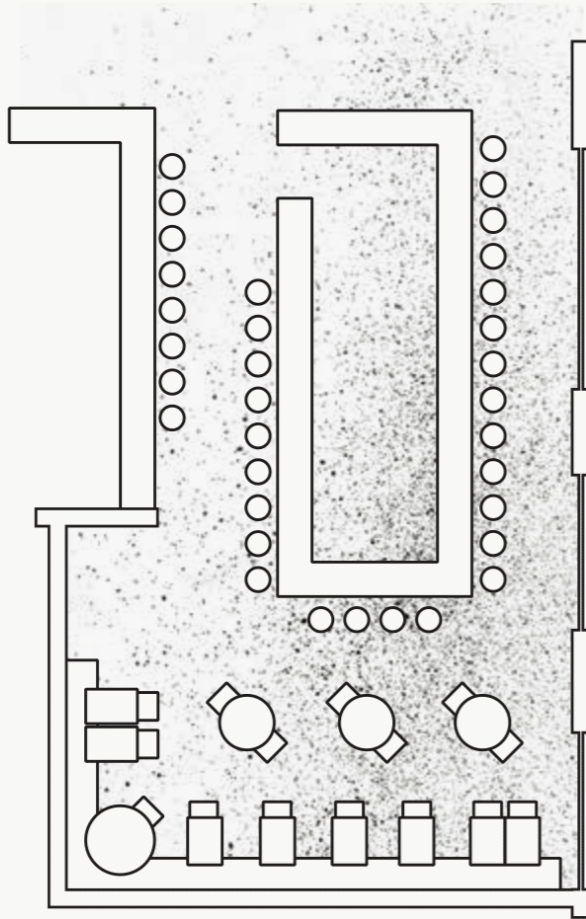
seated: 32  
cocktail: 40

### MENUS

+ cocktail  
+ family style  
+ stations

### SQUARE FEET

1,270



## PRIVATE DINING ROOM WITH PDR PATIO

*features floor to ceiling windows, access to a semi-private patio available upon request with an additional F&B minimum*

### CAPACITY

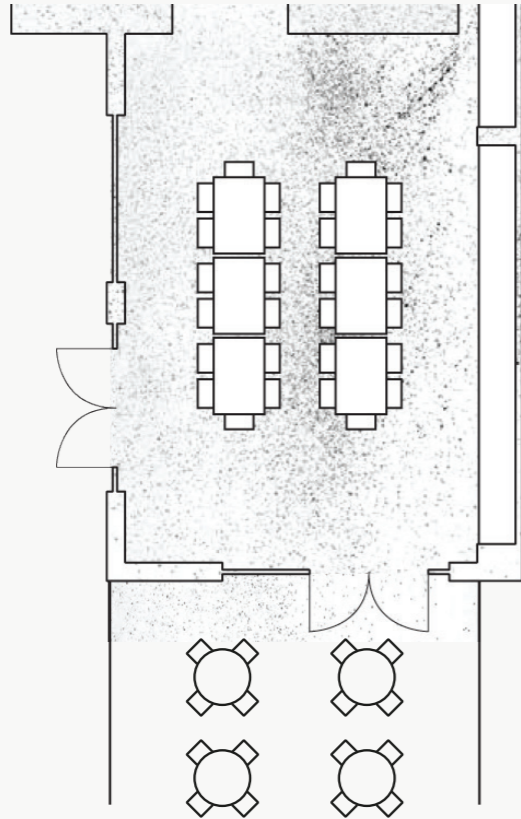
seated:  
40 inside  
16 outside  
cocktail: 75

### MENUS

+ cocktail  
+ family style  
+ stations

### SQUARE FEET

670



## SHADED PATIO

*surrounds a live heritage oak tree, features a separate bar and can accommodate live music & A/V setups.*

### CAPACITY

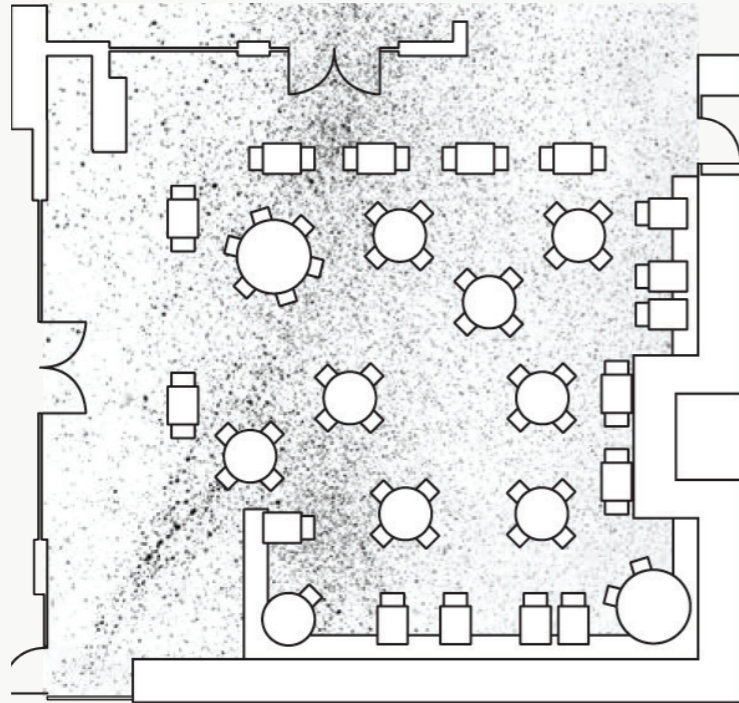
seated: 100  
cocktail: 150

### MENUS

+ cocktail  
+ family style  
+ stations

### SQUARE FEET

1,250



## FULL RESTAURANT

*features a large, open kitchen, separate bar and lounge, private dining room and shaded patio seating surrounding a heritage oak tree.*

### CAPACITY

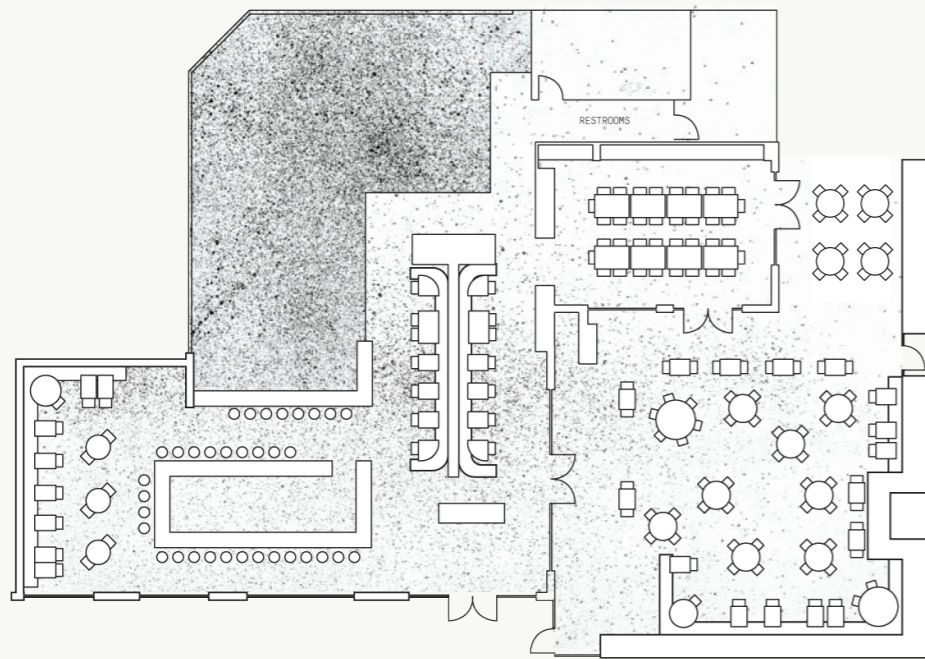
seated: 225  
cocktail: 350

### MENUS

+ cocktail  
+ family style  
+ stations

### SQUARE FEET

5,000



## CHEF'S DINNER MENU #1

*served family style  
\$65 per person*

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### FAMILY STYLE ANTIPASTO

CHEF'S SEASONAL SELECTION italian cured meats, cheeses, olives & bread

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### PIZZA + SALAD

MARGHERITA san marzano sauce, buffalo mozzarella, patio basil

FRISÉE AND PEAR watermelon radish, fennel, olives, orange

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### MAIN COURSE (pick 2)

GNOCCHI AMATRICIANA san marzano, garlic, guanciale, pecorino di fossa

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage (gf)

AGNOLOTTI smoked kale, ricotta, parmigiano, pistachio (v)

CRACKER SEARED PACIFIC TUNA parsley, garlic, soft eggplant (gf/df)

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### SIDES (pick 1)

SPROUTED BABY CAULIFLOWER salsa verde, almonds (v)

BROCCOLINI sweet potato, calabrian chile, sesame (v)

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### DESSERT

TIRAMISU mascarpone marsala mousse, espresso lady fingers, cinnamon chocolate streusel (v)

## CHEF'S DINNER MENU #2

*served family style  
\$75 per person*

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### FAMILY STYLE ANTIPASTO

CHEF'S SEASONAL SELECTION italian cured meats, cheeses, olives & bread

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### PIZZA + SALAD

MARGHERITA san marzano sauce, buffalo mozzarella, patio basil

FUNGHI shiitake mushroom, mozzarella, taleggio, black pepper

FRISÉE AND PEAR watermelon radish, fennel, olives, orange

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### MAIN COURSE (pick 3)

GNOCCHI AMATRICIANA san marzano, garlic, guanciale, pecorino di fossa

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage (gf)

AGNOLOTTI smoked kale, ricotta, parmigiano, pistachio (v)

WILD SWORDFISH sesame, strawberry-lemon gremolata, eggplant, confit spring onion, marjoram (gf,df)

RIBEYE roasted spring onion, heirloom carrots, thyme (gf,df)

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### SIDES (pick 1)

SPROUTED BABY CAULIFLOWER salsa verde, almonds (v)

BROCCOLINI sweet potato, calabrian chile, sesame (v)

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### DESSERT

TIRAMISU mascarpone marsala mousse, espresso lady fingers, cinnamon chocolate streusel (v)

\*Many of our items are prepared to order. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness. Gluten free, vegan & vegetarian options available upon request.



## BEVERAGE PACKAGES

*paired with any of our group dining menus*

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### **BAR #1: HOSTED LIMITED BAR ON CONSUMPTION**

draft beers  
house wines

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### **BAR #2: HOSTED PREMIUM BAR ON CONSUMPTION**

draft + bottled beers  
house + premium wines  
specialty cocktails  
house + premium spirits

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### **BAR #3: HOSTED SUPER PREMIUM BAR ON CONSUMPTION**

draft + bottled beers  
house + premium wines  
specialty cocktails  
house + premium + super spirits

\*substitutions available with a 1-week advance notice



## BEVERAGE OFFERINGS

*subject to availability*

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### **SPECIALTY COCKTAILS**



**IL BRUTTO SPRITZ**, house aperitivo blend, prosecco, soda, orange

**MARTINI 50/50**, hayman's old tom gin, taggiasche olive oil washed carpano dry, rosemary

**MARTINI ALLA MELA**, vodka, hayman's london dry, granny smith apple cordial, white balsamic

**PALOMA**, tequila blanco, jarrito's grapefruit, lime

**MANHATTAN NERO**, rittenhouse rye, house amaro blend, bitters, orange oils

**NEGRONI**, hayman's london dry, campari, cocchi torino

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### **DRAFT BEER**



**ICY BOYS**, light lager, zilker brewing co

**F&A HAZY**, hazy ipa, friends + allies

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### **BOTTLED PREMIUM BEER**



**BIONDA**, pale lager, menabrea

**VIA EMLIA**, pilsner, birrificio del ducato

**BIRRA NAZIONALE**, blonde ale, baladin

### **HOUSE WINES**



**GLERA**, la vigna di sarah, veneto

**VERMENTINO**, jankara, sardegna

**CARMENERE**, inama, veneto

**CORVINA**, gorgo, chiaretto

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### **PREMIUM WINES**



**PINOT GRIGIO**, venica + venica, jesera, collio, friuli, tortonesi, piemonte

**CATARRATTO**, caruso + minini, sicilia

**NERELLO MASCALESE**, tenuta, erse, rosso, sicilia

**CABERNET BLEND**, viticcio, bolgheri, toscana

### **HOUSE SPIRITS**

#### **VODKA**



WODKA  
DRIPPING SPRINGS

#### **GIN**



HAYMAN'S LONDON DRY  
PLYMOUTH

#### **RUM**



PLANTATION 3 STAR  
PLANTATION DARK  
CRUZAN BLACKSTRAP

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### **PREMIUM SPIRITS**

#### **VODKA**



KETEL ONE  
KASTRA ELION

#### **GIN**



BAREKSTEN  
SUNTORY ROKU  
OLD RAJ BLUE LABEL

#### **RUM**



SMITH & CROSS JAMAICAN  
WRAY & NEPHEW OVERPROOF

#### **MEZCAL**



VAGO ELOTE  
DEL MAGUEY SAN LUIS  
DEL RIO  
UNION VIEJO

### **TEQUILA + MEZCAL**



ARETTE BLANCO  
ARETTE REPOSADO  
UNION MEZCAL

#### **BOURBON**



OLD GRAND DAD BONDED

#### **RYE**



OLD OVERHOLT  
RITTENHOUSE  
SAZERAC

#### **SCOTCH**



FAMOUS GROUSE

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### **TEQUILA**



TAPATIO BLANCO 110  
SIETE LEGUAS REPOSADO  
SIEMBRE VALLES BLANCO  
LA GRITONA REPOSADO  
AMATITENA REPOSADO

#### **BOURBON**



BUFFALO TRACE  
ELIJAH CRAIG 94  
WELLER'S RESERVE  
WILLET POT STILL

#### **RYE**



WILLET  
OLD FORESTER  
SINGLE BARREL

#### **SCOTCH**



MACALLAN  
LAGAVULIN



# FAQs

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## WHERE IS IL BRUTTO LOCATED?

Il Brutto is located on the corner of E. 6th & Comal in Austin, Texas at 1601 E. 6th Street.

## WHERE CAN I PARK?

Metered street parking is available around Il Brutto. We will also validate parking in The Arnold parking garage accessible from 6th Street for 2 hours.

## HOW DO I CONFIRM MY RESERVATION?

To confirm your reservation, we need your menu selection, a signed agreement and a valid credit card on file. A final guaranteed guest count is required 48 hours prior to your scheduled event. Your final bill will reflect your final guaranteed count at a minimum.

## CAN WE ORDER À LA CARTE?

In order to best execute your event, we require all parties of 9 guests or more to select one of our pre-set chef's menus. If your guest count is fewer than 9, you are welcome to order à la carte as long as you meet the food and beverage minimum required for your specific date.

## CAN WE BRING OUTSIDE FOOD & BEVERAGE?

Per our food and beverage licenses, we do not allow outside food or beverage, with the exception of cakes. A \$5/person fee is charged for any cake/outside dessert brought in.

## WHAT A/V CAPABILITIES DO YOU OFFER?

Complimentary WiFi is included.

## WHAT KINDS OF EVENTS DO YOU NORMALLY HOST?

We can host a wide range of private events, including board meetings, corporate functions, birthday parties, rehearsal dinners and cocktail receptions. Our team is here to help bring your vision to life!

## CAN WE SIT IN THE MAIN DINING ROOM?

We are happy to accommodate parties of up to 14 at one long table in our Main Dining Room. Groups of 7+ are required to select one of our pre-set chef's menus.



FOR RESERVATIONS + EVENT INFO:  
[EVENTS@ILBRUTTOAUSTIN.COM](mailto:EVENTS@ILBRUTTOAUSTIN.COM)