

IL BRUTTO



BRING YOUR FAMIGLIA.

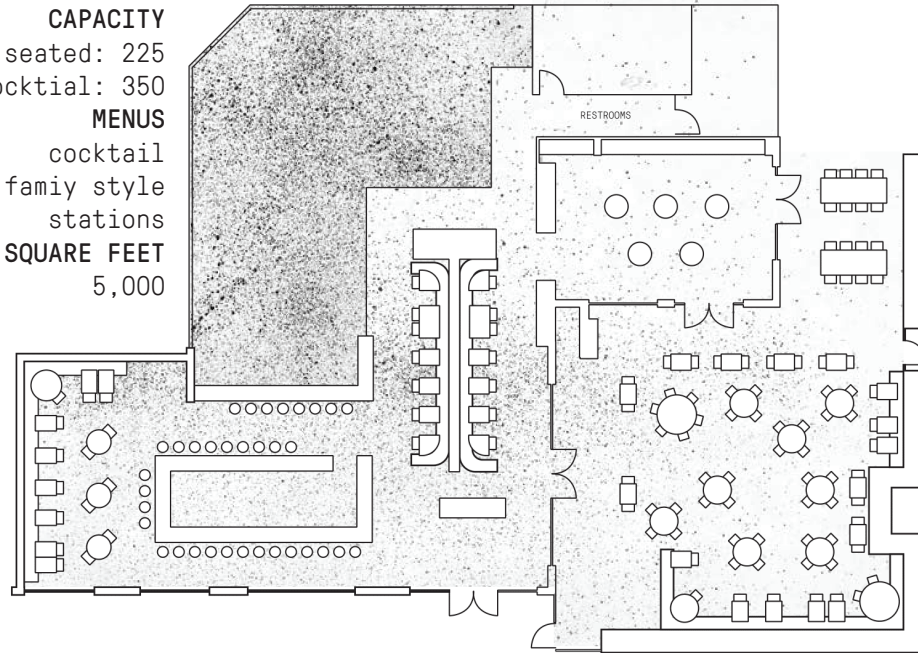


A neighborhood Italian restaurant, Il Brutto is the perfetto spot to break bread (literally) with friends & family. We offer multiple options for small and large parties - including our cozy bar, oak-shaded patio, and private dining room. Groups of 15+ guests can choose from a variety of family-style chef's menus featuring Italian faves such as lasagna alla bolognese, margherita pizza, and tiramisù. Custom options are also available, tailored by our event manager to match any occasion's need. **Welcome to the famiglia.**

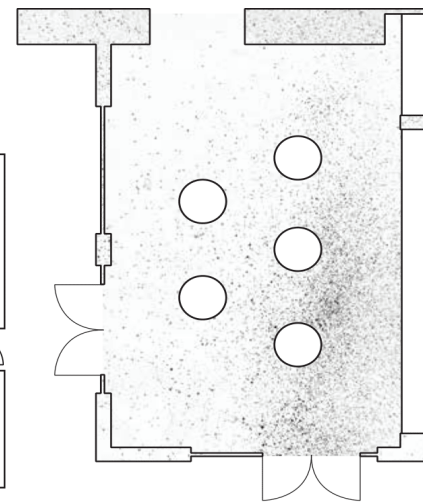
IL BRUTTO. Our restaurant features a large, open kitchen, separate bar and lounge, private dining room, and shaded patio seating surrounding a heritage oak tree.

The **PRIVATE DINING ROOM** at Il Brutto features floor to ceiling windows, access to a semi-private patio & A/V capabilities at your request.

CAPACITY
 seated: 225
 cocktail: 350
MENUS
 cocktail
 famiy style
 stations
SQUARE FEET
 5,000

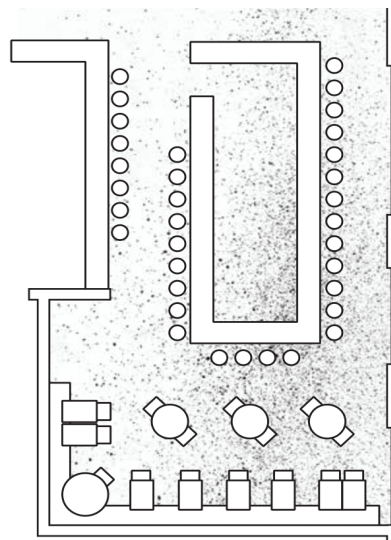


CAPACITY
 seated: 28
 cocktail: 50
MENUS
 cocktail
 famiy style
 stations
SQUARE FEET
 430



The cozy **BAR & LOUNGE** features high-top tables in an informal setting perfect for casual gatherings and meet-ups.

CAPACITY
 seated: 32
 cocktail: 40
MENUS
 cocktail
 famiy style
 stations
SQUARE FEET
 1,270



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

CAPACITY
 seated: 100
 cocktail: 150
MENUS
 cocktail
 famiy style
 stations
SQUARE FEET
 1,025



BRUNCH

available sat + sun, 11-3

\$25 per person, served individually

FAMILY STYLE ANTIPASTO

CHEF'S SEASONAL SELECTION OF italian
cured meats, cheeses & vegetables

MAIN COURSE (pick 1)

UOVA STRAPAZZATE soft scrambled eggs, shiitake, zucchini,
parmigiano reggiano, thyme (v)

UOVA IN CAMICIA italian poached egg, smoked salmon, burrata,
grilled tomato, basil

AVOCADO TOAST with fontina cheese, prosciutto and sage, carrots

LASAGNA ALLA BOLOGNESE beef ragù, béchamel, parmigiano

MARGHERITA PIZZA mozzarella fior di
latte, san marzano tomatoes, basil

BREAKFAST PIZZA pork sausage, roasted peppers, red onion,
mozzarella, fried egg, thyme

DESSERT (+\$7pp)

TIRAMISÙ mascarpone marsala mousse,
espresso lady fingers, chocolate streusel

HOUSEMADE GELATI AND SEASONAL SORBETTI



PIZZA PARTI

served family style
\$35 per person

FAMILY STYLE ANTIPASTO

CHEF'S SEASONAL SELECTION OF italian
cured meats, cheeses & vegetables

PIZZA (all-you-can-eat, pick 3)

MARGHERITA san marzano sauce, buffalo mozzarella, basil

BURRATA san marzano sauce, 'nduja sausage, patio basil

ANCHOVY san marzano sauce, mozzarella, capers, oregano

PROSCIUTTO & ARUGULA san marzano sauce, mozzarella

SAUSAGE mcclleery farms pork sausage,
mozzarella, roasted pepper, red onion, thyme

FUNGHI shiitake mushroom, mozzarella, taleggio, black pepper

CAPRICCIOSA san marzano sauce, mozzarella, italian
ham, roasted artichoke, olives, basil

DESSERT (+\$7pp)

TIRAMISÙ mascarpone marsala mousse,
espresso lady fingers, chocolate streusel

HOUSEMADE GELATI AND SEASONAL SORBETTI



CHEF'S DINNER MENU #1

served family style

\$35 per person

FAMILY STYLE ANTIPASTO

CHEF'S SEASONAL SELECTION OF italian

cured meats, cheeses & vegetables

PIZZA

MARGHERITA san marzano sauce, buffalo mozzarella, basil

MAIN COURSE (pick 2)

LASAGNA ALLA BOLOGNESE beef ragù, béchamel, parmigiano

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage, zucchini

RAVIOLI butternut squash, ricotta, thyme,
parmigiano reggiano, sunflower seeds

CRISPY BABY OCTOPUS olives, paprika, heirloom
tomato confit, parsley, potato scallion puree

PICI shiitake mushroom, butter, thyme, parmigiano reggiano

DESSERT COURSE (+\$7pp)

TIRAMISÙ mascarpone marsala mousse,
espresso lady fingers, chocolate streusel

HOUSEMADE GELATI AND SEASONAL SORBETTI

CHEF'S DINNER MENU #2

served family style

\$50 per person

FAMILY STYLE ANTIPASTO

CHEF'S SEASONAL SELECTION OF italian

cured meats, cheeses & vegetables

PIZZA

MARGHERITA san marzano sauce, buffalo mozzarella, basil

FUNGHI shiitake mushroom, mozzarella, taleggio, black pepper

MAIN COURSE (pick 3)

LASAGNA ALLA BOLOGNESE beef ragù, béchamel, parmigiano

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage, zucchini

RAVIOLI butternut squash, ricotta, thyme,
parmigiano reggiano, sunflower seeds

CRISPY BABY OCTOPUS olives, paprika, heirloom
tomato confit, parsley, potato scallion puree

PICI shiitake mushroom, butter, thyme, parmigiano reggiano

RED SNAPPER cherry tomato, taggiasche
olive, squash, fava bean, marsala

BEEF TENDERLOIN roasted spring onion, campari tomato,
roasted eggplant, blasamic-blueberry reduction, thyme

DESSERT COURSE (+\$7pp)

TIRAMISÙ mascarpone marsala mousse,
espresso lady fingers, chocolate streusel

HOUSEMADE GELATI AND SEASONAL SORBETTI

COCKTAIL MENU

PASSED HORS D'OEUVRES (\$2.50 per piece)

PROSCIUTTO DI PARMA DOP cantaloupe

RED ENDIVE goat cheese, lemon zest, sockeye salmon

PARMIGIANO REGGIANO honeycomb

CREAMY BURRATA chilled gazpacho, basil

BUFFALO MOZZARELLA DOP basil pesto, pine nuts

CROSTINI burrata, anchovies

CROSTINI eggplant caponata, roasted almonds

CROSTINI buffalo mozzarella, roasted peppers, oregano

CROSTINI tomatoes, basil, olive oil, sea crystals

CROSTINI 'njudsa sausage

GRILLED MORTADELLA mushroom

PASSED PIZZA (\$2.50 per piece)

MARGHERITA DI BUFALA san marzano
tomatoes, buffalo mozzarella, basil

FUNGHI mozzarella, taleggio, black pepper

ANCHOVIES san marzano tomatoes, capers, mozzarella fior di latte

BURRATA san marzano sauce, 'nduja sausage, patio basil

PASSED HORS D'OEUVRES (\$3.50 per piece)

CRISPY WHITE SHRIMP cantaloupe melon cocktail, ginger

CREAMY BURRATA sea crystals and fresh black truffle

ROASTED TENDERLOIN CUBES juniper oil, blueberry balsamic

KANPACHI CRUDO mango, orange, celery skin, lemon, marjoram

BEEF TARTARE capers, grain mustard, lemon,
quail egg yolk, black sea salt



PARTI STATIONS

CHEESE BOARD STATION (\$10 pp)

CHEF'S SEASONAL SELECTION OF soft, semihard, hard, italian regional cheeses. served with seasonal fruits, mustards, olives, basil pesto, local honey & house crostini

SALAD STATION (\$8 pp)

ROASTED BEETS red chicory, goat cheese, dill, hazelnut, raisins

GREEN LEAVES datterini tomatoes, cucumber, bell pepper, pecorino, olives

SEASONAL TOMATO SALAD mediterranean olives, basil, salt, black pepper

PASTA STATION (\$12 pp, pick 2)

LASAGNA ALLA BOLOGNESE beef ragù, béchamel, parmigiano

RAVIOLI butternut squash, ricotta, thyme, parmigiano reggiano, sunflower seeds

PICI shiitake mushroom, butter, thyme, parmigiano reggiano

PAPPARDELLE lamb ragù, red wine, carrots, rosemary

ORECCHIETTE san marzano tomatoes, basil, garlic, parmigiano

PIZZA STATION (\$10 pp, pick 3)

MARGHERITA san marzano sauce, buffalo mozzarella, basil

FUNGHI shiitake mushroom, mozzarella, taleggio, black pepper

CAPRICCIOSA san marzano sauce, mozzarella, italian ham, roasted artichoke, olives, basil

4 CHEESES mozzarella fior di latte, gorgonzola, taleggio, parmigiano, basil

DESSERT STATION (\$7 pp)

TIRAMISÙ mascarpone marsala mousse, espresso lady fingers, chocolate streusel

HOUSEMADE GELATI AND SEASONAL SORBETTI





BEVERAGE PACKAGES

paired with any of our group dining menus

BEER + WINE, OPEN BAR

\$10pp, per hour, 3 HOURS

draft beers
house red
house white house rose
house prosecco

BEER + WINE + LIQUOR, OPEN BAR

\$14pp, per hour, 3 HOURS

draft beers
house red
house white house rose
house prosecco
rail liquor

PREMIUM, OPEN BAR

\$15pp, per hour, 3 HOURS

draft beers
house red
house white
house rose
house prosecco
premium, liquor
house cocktails

BRUNCH BAR

\$8pp, per hour, 3 HOURS

draft beers
house mimosas, orange + grapefruit
bloody marys, vodka + tequila



PRIVATE DINING FREQUENTLY ASKED QUESTIONS

WHERE IS IL BRUTTO LOCATED?

Il Brutto is located in the of east 6th in Austin, Texas. 1601 E. 6th Street

WHERE CAN I PARK?

Validated parking is available in the Arnold parking garage, accessible from 5th Street.

IS THERE A ROOM RENTAL FEE?

There are no room rental fees associated with booking our space during normal business hours. For private and group events, there are minimum food and beverage requirements depending on the date and time of event. Please contact our sales manager for full details.

HOW DO I CONFIRM MY RESERVATION?

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

CAN WE ORDER À LA CARTE?

In order to best execute your event, we require all parties of 15 guests or more select one of our set chef's menus. If your guest count is fewer than 15, you are welcome to order à la carte with the \$1500 food and beverage minimum.

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.

WHAT A/V CAPABILITIES DO YOU OFFER?

Upon request, we offer a 55" flat screen TV with HDMI capabilities for a \$150 rental fee. (Subject to availability.) Complimentary Wi-Fi is included.

WHAT KINDS OF EVENTS DO YOU NORMALLY HOST?

We 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 your vision come 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. For this reservation, you are welcome to order off our à la carte menu.

TO INQUIRE ABOUT PRIVATE DINING AT IL BRUTTO, PLEASE CONTACT OUR SALES MANAGER AT EVENTS@ILBRUTTOAUSTIN.COM



FOR RESERVATIONS + EVENT INFO:
EVENTS@ILBRUTTOAUSTIN.COM
ILBRUTTOAUSTIN.COM

*IL
BRUTTO*