

# Antipasti

## First/Primi

### Zuppa di Cozze \$9

Mussels in spicy marinara or white wine and garlic

### Calamari Misti \$10

Crispy semolina crusted squid, fennel, lemon, salsa verde, aioli

### Pizzette Montanare \$9

Fried pizza, tomato sauce, fresh mozzarella, basil

### Bruschetta del Giorno MP

Grilled house made bread with seasonal toppings

Antipasti, means "before the meal" and is the traditional first course of an Italian meal. All our antipasti are meant to be either eaten as an appetizer or served "family style" for sharing.

### Cheeses/Formaggi \$12

Chef's selection of artisan cheeses, fruit preserves, truffle honey

### Piatto Sagra \$15

An assortment of Italian cured meats and cheeses, chianti mustard, preserves

### Salumi \$11

An assortment of Italian cured meats, chianti mustard, peperonata

## Salad/Insalate

chicken or calamari \$4, shrimp \$5

### Arugula \$7/\$11

Pear, pancetta, gorgonzola, walnuts, honey/truffle vinaigrette

### Cesare \$7/\$10

Romaine, parmigiana, garlic croutons

### Insalata Principessa \$7/\$11

Arugula, radicchio, endive, orange, beets, goat cheese, pecans, balsamic

### Panzanella \$9

Mozzarella, peperonata, basil, grilled bread, balsamic reduction, evoo

## Pizza Classica

### Margherita \$11

San Marzano tomato sauce, mozzarella, olive oil, basil

### Calabrese Vesuvio \$12

Spicy salami, mozzarella, capers, olives, peperoncini, tomato sauce, folded

### Quattro Formaggi \$13

Tomato sauce, mozzarella, fontina, grana padano, gorgonzola

### Prosciutto Arugula \$14

Tomato sauce, fontina, herbs, prosciutto, arugula

Our pizzas are made to "True Neopolitan" Pizza Standards, The pizza is formed by hand and is cooked in our wood oven at 800 degrees. This high temperature creates a light fluffy crust, with flame blackened blisters. Excess sauce, cheese and toppings creates a pizza center that is generally soft and/or wet. This does not mean that the pizza is undercooked and is a typical characteristic of authentic pizza. Don't see your favorite toppings, Just ask!

## Pizza Sagra

### Aglio & Salsiccia \$13

Roasted garlic, roasted pepper, sausage, peperoncini, mozzarella

### Cozze Affumicato \$14

Smoked mussels, fennel, black olives, grana padano, gremolata

### Funghi \$14

Mushroom, caramelized onions, fresh herbs, fontina

### Sagra \$15\*

Tomato sauce, egg, grana padano, spinach, mozzarella, truffle oil

## Pasta/le paste

All of our pastas are made in house daily

### Pappardelle alle Funghi \$15

Portabella, pinenuts, arugula, mushroom broth, crème fraiche, buckwheat pasta

### Maccheroni al Forno \$16

Diced chicken breast, spinach, fontina, bread crumbs, truffle oil, spinach macaroni

### Casarecci alla Arrabiata \$15

Homemade sausage, salami, kalamata olive, mozzarella, spicy tomato sauce, S shaped pasta

### Risotto alla Pescatore \$23

Shrimp, crab, clams, mussels, saffron, tomato with slow cooked Italian rice

## The oven/dal forno

### Involtini di Pollo \$20

Sundried tomato & goat cheese stuffed chicken breast, cauliflower risotto, black truffle

### Trota dal Forno \$25

Crab stuffed trout, preserved lemon/roasted fennel, barley risotto, caper butter

### Porchetta \$23

Prosciutto wrapped fennel stuffed pork loin, sweet potato hash, brussel sprouts

### Brasato di Manzo \$24

Braised beef short ribs, oil cured olive polenta, winter greens, orange gremolata

## Sides/Contorni

### Insalata Misto \$5

Mixed greens, balsamic

### Polenta \$5

Parmigiano-Reggiano

### Brussel Sprouts \$5

Wood fire roasted, bagna cauda

### Barley Risotto \$5

Barley slow cooked risotto style, orange gremolata

### Spinaci Crema \$6

Garlic spinach, mornay, truffle oil

### Pasta Marinara \$7

Spaghetti, tomato sauce

\*Consumer Advisory Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of food borne illness. Please let us know if you have any allergies or dietary restrictions. Gluten free items available upon request.

Our olives may contain pits, our fish probably has bones, and our pizzas usually aren't round.

We support local, sustainable, and organic practices. We grow our own! Some dishes may change because of seasonal availability

## Coffee/Caffe



**Espresso** \$2.5

*Pure, rich coffee*

**Cappuccino** \$3.5

*Espresso, frothed milk*

**Mocha** \$4

*Chocolate, espresso, steamed milk, cocoa*

**Latte** \$3.5

*Espresso, steamed milk*

**French Press** \$3

*Coffee pot*

**Shakeratta** \$3

*Ice, espresso, symple syrup*

**Stash Tea** \$3.5

*Organic-Breakfast blend, Earl Grey, Green, or Chamomile*

## Drinks/Bevande

**Limonata al Rosmarino** \$4

*(Rosemary lemonade) fresh lemons, rosemary and soda*

**Baby Bellini** \$4

*Sparkling water, peach puree*

**Orzata Spritz** \$4

*Almond, lemon, soda*

**Italian Soda** \$3

*Peach, blood orange, sage grapefruit*

**Italian Mineral Water** \$3/L\$5

*Panna (flat), Pellegrino (sparkling)*

**Campari Soda** \$5

*Campari, sparkling water, lime  
(Slightly alcoholic)*

**Pepsi, Diet Pepsi, Dr.**

**Pepper,Sprite & Iced Tea** \$2.5

*Fountain (free refills)*

## Weekends Brunch

Voted Best Brunch 2 years in a row



*Live like an insider*

**\$1** Mimosas  
& Bellinis



## TUESDAY

ALL YOU  
CAN EAT  
MUSSELS

**\$12**

*While supplies last*

## HAPPY HOUR

Monday-Friday 4 pm-7pm

1/2 price pizzas. \$2 off all specialty cocktails, beer and wine

*On our patios or at the bar.*

*In Italy, Sagras are community-based festivals that celebrate a local dish or a featured local ingredient. At Sagra Trattoria, we continue that time-honored tradition by offering our own version of classic Italian food in a relaxed, yet elegant setting reminiscent of a rustic Italian farmhouse. Inspired by the bistro-style meals served at Italy's many railway stations, chef Pellegrini's menu features a combination of Old World traditions with subtle yet sophisticated renditions of contemporary Italian fare. The highest priority is placed on using the freshest ingredients available to create memorably delicious meals. Each day, we make our own dough, pasta and mozzarella to produce a dozen delectable pizzas, all cooked to Neapolitan perfection on a flat stone in our authentic wood-burning oven. In a hurry? Sample our imported Italian cheeses, or try the delicious salumi plate – a delightful selection of Italian meats and pickles. Wash it all down with a quartino of rosso from our extensive Italian wine list, and voila! – your train has arrived!*



Order online!

1610 San Antonio St  
Austin, Texas 78701  
Sagrarestaurant.net  
(512)535-5988



18% gratuity automatically added on all parties of 6 or more.  
Please drink, Don't drive.