

# Antipasti

## First/Primi

### Calamari Misti \$10

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

### Zuppa del Giorno MP

Soup of the day

### Bruschetta del Giorno MP

Grilled bread, balsamic with seasonal toppings

### Panzanella \$7

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

## Salad/Insalate

chicken or calamari \$4, shrimp \$5

### Arugula \$7/\$11

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

### Cesare \$5/\$9

Romaine, parmesan, croutons

### Insalate Misto \$7/\$11

Mixed lettuces, olives, balsamic vinaigrette

### Caesar Reale \$11

Large Caesar, roasted peppers, potatoes, olives

## Panini

Served with your choice of mixed green salad or soup of the day

### Pollo Panino \$8

Warm Pesto chicken salad, fontina, tomato, on focaccia

### Muffaletta \$8

salami, prosciutto, fontina, olive tapenade, aioli on house focaccia

### Braised Pork Panino \$8

Slow cooked braised pork, roasted peppers, fontina cheese on ciabatta

### Florentine Panino \$7

Truffled portabello confit, spinach, sun dried tomato, goat cheese on grilled on ciabatta

## Le Pasta AND BAR Dal Forno

All of our pastas are made in house daily  
Add house salad for \$4

Add side spaghetti or house salad for \$4

### Bucatini alle Funghi \$11

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

### Maccheroni al Forno \$11

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

### Casarecci alla Arrabiata \$10

Sausage, salami, olive, mozzarella, spicy tomato sauce, casarecci

### Spaghetti alla Vongole \$12

Fresh clams, white wine, lemon and garlic sauce, spaghetti

### Involtini di Pollo \$16

Apricot, pistachio & goat cheese stuffed chicken, cauliflower risotto, black truffle

### Trota dal Forno \$18

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

### Porchetta \$18

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

### Brasato di Manzo \$17

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

## Sides/Contorni

### Insalata Misto \$5

Mixed greens, balsamic

### Polenta \$5

Parmigiano-Reggiano

### Cauliflower \$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 on request. Our olives may contain pits, our fish probably has bones,

and our pizzas are not always round. 18% Gratuity add on parties of 5 or more. \$10 minimum for credit cards.

# Coffee/Caffe



Pluma Mtn. Mexico

**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, Grapefruit Sage*

**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)*

*In Italy, Sagras are community-based festivals that celebrate a local dish or a featured local ingredient. 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!*

**Weekends Brunch**  
 Voted Best Brunch 2 years in a row  
 Citysearch  
 Live like an insider  
**\$1 Mimosas & Bellinis**

Join our Mailing List  
 Ask your server for details

**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.*



Order online!

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



GO TEXAN.

Please drink, Don't drive.