

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

Antipasti del Giorno MP

Romaine leaf 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

Salumi \$11

An assortment of Italian cured meats, chianti mustard, pickled vegetables

Salad/Insalate

chicken or calamari \$4, shrimp \$5

Arugula \$7/\$11

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

Cesare \$7/\$10

Romaine, parmigiana,

Insalata Principessa \$7/\$11

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

Panzanella \$9

Mozzarella, peperonata, basil, balsamic reduction, evoo

Pasta/le paste

Pappardelle alle Funghi \$15

Portabella, pinenuts, arugula, mushroom broth, crème fraiche

Maccheroni al Forno \$15

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

Casarecci alla Arrabiata \$15

Homemade sausage, salami, kalamata olive, mozzarella, spicy tomato sauce

Risotto alla Pescatora \$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

Sides/Contorni

Insalata Misto \$5

Mixed greens, balsamic

Polenta \$5

Parmigiano-Reggiano

Brussel Sprouts \$5

Wood fire roasted, bagna cauda

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 usually aren't round.

We support local, sustainable, and organic practices. We grow our own! Ask your Server for more information

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, Strawberry, Cherry

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



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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.

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.