

Antipasti Vegan Menu

Please tell your server you are ordering off the vegetarian menu

First/Primi

Bruschetta del Giorno MP

Grilled house made bread with seasonal toppings

Pizzette Montanare \$9

Fried pizza, tomato sauce, basil

Calzone alla Spinaci \$12

Roasted garlic, mushrooms, spinach stuffed calzone

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.

Salad/Insalate

chicken or calamari \$4, shrimp \$5

Arugula \$7/\$11

Pear, walnuts, honey/truffle vinaigrette

Insalata Principessa \$7/\$11

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

Panzanella \$9

Peperonata, basil, grilled bread, balsamic reduction, evoo



Pizza Classica

Margherita \$11

San Marzano tomato sauce, E.V.O.O., basil

Calabrese Vesuvio \$12

Capers, olives, peperoncini, tomato sauce, folded

Arugula \$14

Tomato sauce herbs, 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 and a thin crust. 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 \$13

Garlic, roasted pepper, spinach, chilies

Funghi \$14

Mushroom, caramelized onions, fresh herbs

Sagra \$15

Tomato sauce, spinach,, truffle oil

Pasta/le paste

All of our pastas are made in house daily

Pappardelle alle Funghi \$15

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

Cauliflower Risotto \$19

Slow cooked Italian rice, cauliflower, truffle oil

Risotto \$19

Slow cooked Italian rice, mushrooms, saffron, tomato

Casarecci alla Arrabiata \$15

Homemade s shaped pasta, kalamata olive , spicy tomato sauce

Spaghetti Marinara \$7

Homemade spaghetti, tomato sauce

Sides/Contorni

Insalata Misto \$5

Mixed greens, balsamic

Brussel Sprouts \$5

Wood fire roasted, bagna cauda

Garlic Spinach \$5

Garlic, balsamic reduction

*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.

Whenever possible we use organic and/or local products

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



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!

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