intero

5.5.2024

piccoli
small plates

sourdough focaccia, house made ricotta,
wildflower honey, garden thyme — 9 —

wood oven roasted beets, calabrian chile,
olive, orange, pistachio — 12 —

charred cabbage, hot mustard, parmesan,
crispy onion — 14 —

shaved broccoli salad, radish, feta,
peanut, preserved lemon — 18 —

steelbow farm little gems, chile gremolata,
herb vinaigrette, cheese crispies — 16 —

timballo, smoked wagyu brisket,
tomato salad, fennel soubise — 18 —

house made burrata, carrot, spring onion,
dill, sourdough bruschetta — 18 —

wagyu beef carpaccio*, gribiche,
horseradish, crispy potatoes — 20 —

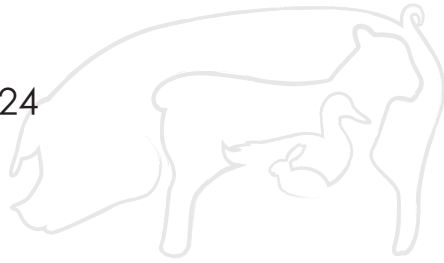## farina
hand made pasta

ravioli, smoked redfish, fennel, caper,
preserved lemon hollandaise — 26 —

ricotta gnocchi, duck confit, marinated beet,
walnut, mustard — 28 —

saffron rigatoni, grilled rabbit, olive,
marinated zucchini, mint — 28 —

bucatini, charred corn, aged cheddar,
chile oil — 22 —

mafaldine, house bolognese, rosemary,
grana padano — 22 —

carne e pesce
meat & fish

risotto, roasted duck breast, blackberry,
radicchio, cambozola — 40 —

smoked wagyu beef sausage, chickpeas,
cucumber, cashew, calabrian chile — 30 —

crispy pork cotoletta, peach, fennel,
basil, feta — 32 —

grilled gulf redfish, mushroom, kohlrabi,
burnt onion, whey brodo — 38 —

moda famiglia
family style

16oz wagyu skirt steak, spring onion,
chile pesto, parmesan — 80 —

pizza
from our wood fired oven

arrabbiata, house made mozzarella,
texas olive oil, oregano — 17 —

yukon potato, roasted garlic, gruyere,
sour cream, chive — 18 —

pork sausage, roasted corn, taleggio,
hot honey — 22 —

roasted oyster mushrooms, cambozola,
caramelized onion, rosemary — 22 —

*our goal is to embrace the importance
of sustainability through whole animal
butchery and whole produce usage*

*a 20% service gratuity is
included on all parties of 5 or more*

we will happily accommodate dietary restrictions

however substitutions are politely declined

*consuming raw or undercooked meat seafood and or
eggs may increase your risk of foodborne illness

thank you to the farms we work with...

steelbow farm	rustic rabbit
windy hill farm	texas olive ranch
gundermann acres	peeler ranch
g & s groves	eden east farm
tenaza organics	goodflow honey
buena tierra	engel farms
chip berry farm	the farm patch
oak hill farms	heritage seafood
thomas kindle farms	homestead gristmill
south texas organics	mill-king dairy

friends of intero...

Ivan Walker	Ryan Scott-Nairns
hardknot carpentry - chair design	metal work austin - metal design
Justin Beal	Yoshi Aoki
automaton print forge - branding	artist - sculpture
Evan Horn	Lucy MacQueen
texagons ceramics - plate ware	local artist - painting

meet the intero family...

Ian Thurwachter executive chef/co-owner
Ian's interest in cooking stemmed at an early age while watching food shows on PBS. His career as a Chef includes working for several top Austin institutions including Vespaio and Jeffrey's. Ian's experience and skills in butchery led him to appreciate and follow his passion for the Italian concept of cooking using regional ingredients of necessity.

Krystal Craig chocolatier & executive pastry chef/co-owner
Krystal is a self taught chocolatier whose childhood love of chocolate and early work in the industry directed her entrepreneurial spirit to producing chocolates for multiple well-known establishments including the Four Seasons, Jeffrey's and The Armadillo Christmas Bazaar. Her focus is working with specialty couverture chocolates and organic ingredients to create elevated classic flavors and unique offerings.

Scott Stebbins sous chef

Nathan Pearlman sous chef

Bridger Simpson bar manager

The Entire Team

boh: Alex, Ashton, Elijah, Grayson, Jim, Mace, Michael, Nestor, Pablo, Pete, Phil, Romeo

foh: Andrew, Chelsea, Courtney, Emery, Hayley, Jake, Jeremy, Jarett, Lex, Marcy, Mark, Messina, Raechel, Ray, Sam, Shannon