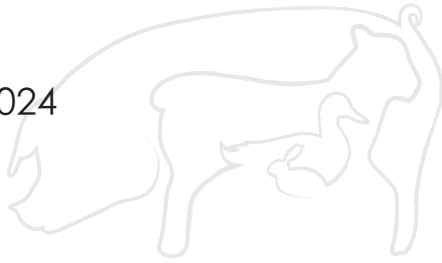


intero

5.17.2024



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, grilled quail, marinated blackberry,
radicchio, cambozola - 32 -

smoked beef sausage, chickpea, cucumber,
cashew, calabrian chile - 30 -

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

grilled gulf redfish, charred okra, corn,
marinated mushroom - 38 -

moda famiglia

family style

20oz wagyu flank steak, spring onion,
carrot, pecan, house yogurt - 85 -

piccoli

small plates

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

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

grilled fingerling potatoes, spring onion mayo,
anchovy, dill - 14 -

watermelon salad, cucumber, ricotta salata,
peanut, basil, mint - 16 -

steelbow farm little gems, chile gremolata,
herb vinaigrette, cheese crisps - 16 -

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

house made burrata, peach, radicchio,
hazelnut salsa verde - 18 -

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

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