



DINNER MENU

STARTERS + SALADS

La Brea Bread · texas olive oil, olives	5
Soup of the Night · classic soups made fresh	6.5
Hatch Green Chile Stew · posolo and grilled sourdough	8 / 14
Crispy Polenta · rosemary and gorgonzola sauce with bread crumbs	7
Parma Prosciutto + Belgian Endive · shaved parmesan reggiano and truffle oil	11.75
Shoestrings with Aioli · fried shoestring potatoes with house-made aioli*	5.75
68 Degrees Cheese Plate · with roasted nuts, fruit, olives, bread and olive oil	14
Flash-Fried Calamari · lemon aioli and tomato sauce*	8
Mac & Cheese Balls · fried with mozzarella, ricotta and parmesan	7
Caesar Salad · anchovy oil dressing, fresh egg yolk, parmesan and garlic croutons*	8
Mixed Baby Greens · lemon, walnuts, pecorino romano, radicchio, belgian endive and olive oil	7.25
Beets and Burrata · arugula, marcona almonds	12

ENTREES

Linguine Puttanesca with Yellowfin Tuna · capers, olives, anchovies, tomato and chili flakes	18
Fettuccine with Portabella and Crimini Mushrooms · spinach, fried artichokes, tomato, truffle oil and parmesan cheese	15
Spaghetti Bolognese · veal, pork and beef ragù, cream, spinach and parmesan	11 / 17
Penne with Spicy House-Made Lamb Sausage · tomato, caramelized onions, spinach and roasted red bell peppers	9.5 / 16
Chicken Parmesan · melted fontina, roasted tomato sauce and spaghetti	11 / 17
Linguine with Shrimp · tomato sauce, cream, garlic, basil and chile flakes	18
Fettuccine with Oyster Mushrooms · barricato al pepe cheese, farm egg yolk, parmesan, cream and green onion	18
Pork Marsala · seared loin, polenta and sautéed seasonal vegetables	19
Duck Leg Confit · sautéed spinach, roasted fingerling potatoes and dried mission figs	19
Grilled Trout · roasted root vegetables and lemon-parsley butter	16
Grilled Salmon · cannellini bean ragout, gold and red beets, tapenade and aioli*	20
Petite Grilled Angus Beef Tenderloin · fingerling potatoes, sautéed winter greens, grilled onions and gorgonzola cheese	26
Ravioli of the Night · fresh house-made pasta	MP

Happy Hour - 4:30-6pm daily. \$2 off by the glass wines, \$1 off beer and appetizers.

Lunch Weekdays 10:30am to 2:30pm

Please visit our sister restaurants, Andiamo! in Santa Fe, NM and La Traviata in Austin.

Gluten-free pasta available +\$1.5. We use local and sustainably grown produce, meats, and eggs whenever possible.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We do our best to accommodate needs, but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs, or milk.