



LUNCH MENU

SOUPS, SALADS + STARTERS

68° Cheese Plate · fruit, olives, nuts, and bread	14
House Made Soup of the Day · classic soups made fresh	4 / 6
Hatch Green Chile Pork Stew · pork, posole, onions, cilantro	8 / 14.5
La Brea Bread · extra virgin olive oil, olives	5
Shoestrings with Aioli ·	5.75
Caesar Salad · chopped romaine, anchovy, fresh organic egg yolk*, parmesan, garlic croutons and lemon dressing (add chicken +3.5 add grilled salmon +7.25)	8
68° Chopped Salad · chopped romaine, salami, green beans, hard boiled egg, chicken, avocado and creamy gorgonzola dressing	12.75
Mixed Baby Greens · lemon, walnuts, pecorino romano, radicchio, belgian endive, and olive oil (add chicken +3.5 add grilled salmon + 7.25)	4 / 7.5
Grilled Salmon Salad · arugula, soft-boiled egg, green beans, cannellini beans, aioli*, and tapenade	15.25

PASTAS (add small soup or salad +4)

Spaghetti Bolognese · veal, pork, and beef ragu, spinach, parmesan and cream	11.75
Fettucine Arrabiata · portabella and crimini mushrooms, spinach, and spicy tomato sauce	10.75
Rigatoni with Prosciutto and Peas · prosciutto di parma, cream, parmesan, and lemon juice	11
Calamari Puttanesca · linguine, garlic, capers, olives, anchovies, tomato, basil, and chili flakes	11.5

SANDWICHES (sandwich + choice of small soup or side caesar or mixed greens) 12.75

Prosciutto · prosciutto di parma, roasted peppers, fresh mozzarella, tapenade, and aioli*
Chicken & Texas Goat Cheese · sautéed onions, winter greens and aioli*
Grilled Cheese & Smoked Prosciutto · fontina

Please visit our sister restaurants, [Andiamo in Santa Fe, New Mexico](#) and [La Traviata in Austin](#).

Gluten-free pasta available +\$1. We use local and sustainably grown produce, meats, and eggs whenever possible. No personal checks.

* 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.



DESSERTS AND BEVERAGES

DESSERTS

Granita Parfait · italian fresh fruit ice and amy's vanilla ice cream	6
Tiramisu · ladyfingers, espresso, mascarpone, rum, and toasted hazelnuts	6
Profiteroles · puff pastries, amy's vanilla ice cream, and warm callebaut chocolate sauce	7
Polenta Poundcake · whipped cream and seasonal fruit	7.5
Flourless Hazelnut Torte · amy's vanilla ice cream and warm callebaut chocolate sauce	8.5
Pannacotta · italian custard, with seasonal fruit	6.5
Cookie Plate · almond biscotti, hazelnut, cappuccino	6.25
Affogato · amy's vanilla ice cream with shot of hot espresso	5.75

HOT BEVERAGES

Espresso (double shot)	2.5
Macchiato / Cortado	3
Brewed Coffee	3
Cappuccino (double shot)	3.5
Latte (double shot)	4
Mighty Leaf Teas: organic mint, jasmine green, earl grey, chamomile citrus	3

NON-ALCOHOLIC BEVERAGES

Brewed Iced Black Tea	2.25
Maine Root: ginger beer; root beer	3
Izze Blackberry Soda	3
San Pellegrino: blood orange; lemon; grapefruit	3
San Pellegrino (sparkling) 500ml / 1L	3 / 5
Panna (still) 1L	5

BEER

Saint Arnold 'Art Car' IPA (Houston, TX)	4
Peroni, European Style Lager (Italy)	4.25
Newcastle, Northern English Brown Ale (England)	4.25
Hops and Grain 'Zoe,' German Style Lager (Austin, TX)	4.5
All Call 'Guns & Hoses' Lakewood Brewing Company, Kölsch style (Garland, TX)	4.5
Beck's Non-Alcoholic Beer	3.75