



## DINNER MENU

### STARTERS + SALADS

<b>La Brea Bread</b> · texas olive oil, olives	5
<b>Soup of the Night</b> · classic soups made fresh	6.5
<b>Hatch Green Chile Stew</b> · pork, posole and grilled sourdough	7.5 / 12.5
<b>Crispy Polenta</b> · rosemary and gorgonzola sauce	7.25
<b>Parma Prosciutto + Belgian Endive</b> · shaved parmesan reggiano and truffle oil	11.75
<b>Shoestrings with Aioli</b> · fried potatoes with house-made aioli*	5.75
<b>68 Degrees Cheese Plate</b> · with roasted nuts, fruit, olives, bread and olive oil	14
<b>Flash-Fried Calamari</b> · breaded; lemon aioli and tomato sauce*	9.5
<b>Mac &amp; Cheese Balls</b> · macaroni, with mozzarella, ricotta and parmesan	7
<b>Caesar Salad</b> · anchovy oil dressing, fresh egg yolk, parmesan and garlic croutons*	8
<b>Mixed Baby Greens</b> · lemon, walnuts, pecorino romano, radicchio, belgian endive and olive oil	7.25
<b>Beets and Burrata</b> · arugula and marcona almonds	12

### ENTREES

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

No hidden gluten. Gluten-free pasta available +\$1. We use local and sustainably grown produce, meats and eggs.

\* 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.