



LUNCH

10:30a - 2:30p
weekdays

HAPPY HOUR

4:30 - 6p daily

\$2 off by the glass wines
\$1 off beer & appetizers

DINNER MENU

STARTERS + SOUPS

La Brea Bread · extra virgin olive oil	5
Soup of the Night · classic soups made fresh without cream	6.5
Hatch Green Chile Pork Stew · mild new mexico green chile, posole, onions, cilantro and grilled sourdough	7.5 / 12.5
Crispy Polenta · pan-sautéed polenta with gorgonzola rosemary sauce	7.25
Parma Prosciutto + Belgian Endive · shaved parmesan Reggiano, truffle oil, olives and green onion	11.75
French Fries with Aioli · fried potatoes with house-made aioli*	5.75
68° Cheese Plate · with roasted nuts, fruit, olives, bread and olive oil	14
Flash-Fried Calamari · breaded, with tomato sauce and lemon aioli*	9.5
Mac & Cheese Balls · macaroni, with mozzarella and smoked provolone	7

SALADS

Andiamo! Caesar Salad · creamy anchovy dressing, fresh egg yolk,* parmesan and garlic croutons	8.75
Mixed Baby Greens · lemon olive oil dressing, walnuts, pecorino romano, radicchio and belgian endive	8.25
Beets and Burrata · thinly sliced roasted beets, lemon dressing, arugula and marcona almonds	12
Homegrown Tomato Caprese · texas tomatoes, fresh mozzarella, basil, capers and olives	11.5

PASTAS

Spaghetti Pomodoro · light and flavorful pasta with homegrown tomatoes, basil, garlic, olive oil and chile flakes	15
Linguine Puttanesca with Yellowfin Tuna · capers, olives, anchovies, tomato and chile flakes	19
Fettuccine with Portabella and Cremini Mushrooms · spinach, fried artichokes, tomato, truffle oil and parmesan cheese	16.75
Andiamo! Classic Bolognese · veal, pork and beef ragù, cream, spinach and parmesan with spaghetti	12 / 17
Penne with Spicy House-Made Lamb Sausage · creamy tomato sauce, caramelized onions, spinach and roasted red bell peppers	11 / 16.5
Linguine with Shrimp · tomato sauce, cream, garlic, basil and chile flakes	19
Fettuccine with Oyster Mushrooms · barricato al pepe cheese, farm egg yolk, parmesan, cream and green onion	17
Ravioli of the Night · house-made fresh pasta with three cheese and seasonal filling	MP

ENTREES

Chicken Parmesan · pan-fried breaded chicken, melted fontina, roasted tomato sauce and spaghetti	11 / 17
Pork Marsala · seared pork loin, crispy polenta, sautéed seasonal vegetables and mushroom marsala reduction	19
Duck Leg Confit · sautéed spinach, roasted fingerling potatoes and dried mission figs	20
Grilled Trout* · summer vegetables, roasted fingerling potatoes and lemon-parsley butter	17
Grilled Salmon · cannellini bean ragout, gold and red beets, tapenade and aioli*	20
Petite Grilled Angus Beef Tenderloin Salad · fingerling potatoes, heirloom tomatoes, shaved parmesan reggiano, grilled onions, local arugula salad and truffle oil	32

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.