



DINNER

from 4:30 nightly

HAPPY HOUR

4:30 - 6p daily

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

LUNCH MENU

STARTERS + SOUPS

La Brea Bread · extra virgin olive oil	5
Soup of the Day · classic soups made fresh without cream	4 / 6
68° Cheese Plate · with roasted nuts, fruit, olives, bread and olive oil	14
Hatch Green Chile Pork Stew · mild new mexico green chile, posole, onions, cilantro and grilled sourdough	7.5 / 12.5
French Fries with Aioli · fried potatoes with house-made aioli*	5.75

SALADS

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 olive oil dressing, walnuts, pecorino romano, radicchio, and belgian endive (add chicken +3.5 add grilled salmon +7.25)	4 / 7.5
Grilled Salmon Salad · arugula, soft-boiled egg, green beans, cannellini beans, aioli,* tomato and tapenade	15.25

PASTAS (add small soup or salad +4)

Andiamo! Classic Bolognese · veal, pork, and beef ragù, cream, spinach and parmesan with spaghetti	11.75
Fettucine with Portabella and Cremini Mushrooms · spinach, fried artichokes, tomato, truffle oil and parmesan cheese	11
Rigatoni with Prosciutto and Peas · prosciutto di parma, cream, parmesan and lemon juice	11
Calamari Puttanesca · linguine, garlic, capers, olives, anchovies, tomato, basil and chile flakes	11.5

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

Prosciutto · prosciutto di parma, roasted peppers, fresh mozzarella, tapenade and aioli*
Grilled Cheese and Smoked Prosciutto · fontina
Chicken, Tomato and Lettuce · braised chicken, texas goat cheese, homegrown tomatoes, crisp lettuce and aioli*

Please visit our sister restaurants, **Andiamo in Santa Fe, New Mexico** 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.

JOAN GILLCRIST proprietor | MARION GILLCRIST executive chef



DESSERTS AND BEVERAGES

DESSERTS

Granita Parfait · italian fresh fruit ice and amy's vanilla ice cream	6.5
Tiramisu · ladyfingers, espresso, mascarpone, rum, and toasted hazelnuts	7
Profiteroles · puff pastries, amy's vanilla ice cream, and warm callebaut chocolate sauce	7
Flourless Hazelnut Torte · amy's vanilla ice cream and warm callebaut chocolate sauce	8.5
Pannacotta · white mountain yogurt custard with seasonal fruit	6.5
Cookie Plate · almond biscotti, chocolate dipped biscotti and "52 Porterfield" anise cookies	6.25
Marion's Graham Cracker Cream Cheese Pie · lemony cream cheese filling	8

HOT BEVERAGES (Texas Coffee Traders roaster)

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

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