



LUNCH MENU

Daily Lunch Features

- Monday** Chicken Piccata
Tuesday Spaghetti & Meatballs
Wednesday Chicken Parmesan
Thursday Spicy Shrimp Linguine
Friday Chicken Parmesan

Dinner from 4:30 nightly
Happy Hour 4:30-6p

STARTERS + SOUPS

- Sour Duck 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 Ham and Cheese** · smoked prosciutto and warm fontina cheese on sourdough bread
- 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.