



DINNER MENU

LUNCH

10:30a - 2:30p weekdays

HAPPY HOUR

4:30 - 6p daily

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

DINNER SPECIALS

Mon: Chicken Piccata
Tue: Spaghetti & Meatballs
Wed: Aglio e Olio
Thur: Grilled Salmon, Sweets & Greens

STARTERS + SOUPS

68° Cheese Plate · with roasted nuts, fruit, olives, bread and olive oil	14
Sourduck Bread · hill country flour and olive oil (house-marinated olives +2.5)	5
Soup of the Night · classic soups made fresh, potato based	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
Flash-Fried Calamari · breaded, with tomato sauce and lemon aioli*	9.5
Mac & Cheese Balls · macaroni, with mozzarella and smoked provolone	8

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

PASTAS

Calamari Puttanesca · spaghetti, capers, olives, anchovies, tomato and chile flakes	17
Fettuccine with Portabella and Cremini Mushrooms · spinach, fried artichokes, tomato, truffle oil and parmesan cheese	18
Andiamo! Classic Bolognese · veal, pork and beef ragù, cream, spinach and parmesan with spaghetti	14 / 18
Penne with Spicy House-Made Lamb Sausage · creamy tomato sauce, caramelized onions, spinach and roasted red bell peppers	13 / 17
Linguine with Shrimp · tomato sauce, cream, garlic, basil and chile flakes	19
Linguine with Clams · manilla clams, garlic, thyme, white wine, chile flakes and aioli*	24
Ravioli of the Night · house-made fresh pasta with three cheeses and seasonal filling	MP

ENTREES

Chicken Parmesan · pan-fried breaded chicken, melted fontina, roasted tomato sauce and spaghetti	14 / 18
Veal Piccata · yukon mashed potatoes, sautéed greens and lemon caper butter sauce	24.5
Duck Leg Confit · sautéed spinach, roasted fingerling potatoes and dried mission figs	21
Grilled Trout* · seasonal vegetable ragout, roasted fingerling potatoes and lemon-parsley butter	18
Grilled Salmon Salad* · dinosaur kale, fennel, roasted beets, marinated garbanzo beans and lemon dressing	21
Petite Grilled Angus Beef Tenderloin Salad* · animal farm arugula, texas tomatoes, shaved parmesan reggiano, grilled onions, fingerling potatoes 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