



## DAILY LUNCH FEATURES

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

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

## LUNCH MENU

### STARTERS + SOUPS

<b>Sour Duck Bread</b> · extra virgin olive oil	5
<b>Soup of the Day</b> · classic soups made fresh without cream	4 / 6
<b>68° Cheese Plate</b> · with roasted nuts, fruit, olives, bread and olive oil	14.5
<b>Hatch Green Chile Pork Stew</b> · mild nm green chile, posole, onions, cilantro and grilled sourdough	7.5 / 12.5
<b>French Fries with Aioli</b> · fried potatoes with house-made aioli*	5.75

### SALADS

<b>Caesar Salad</b> · chopped romaine, anchovy, fresh organic egg yolk, parmesan, garlic croutons and lemon dressing* (add chicken +3.5 add grilled salmon +7.25)	8
<b>68° Chopped Salad</b> · chopped romaine, salami, green beans, hard boiled egg, chicken, and creamy gorgonzola dressing	12.75
<b>Mixed Baby Greens</b> · lemon olive oil dressing, walnuts, pecorino romano, radicchio and belgian endive (add chicken +3.5 add grilled salmon +7.25)	4 / 7.5
<b>Grilled Salmon Salad</b> · arugula, soft-boiled egg, green beans, cannellini beans, aioli* and tapenade	15.75

### PASTAS (add small soup or salad +4)

<b>Andiamo! Classic Bolognese</b> · veal, pork, and beef ragù, cream, spinach and parmesan with spaghetti	12.75
<b>Fettucine with Portabella and Cremini Mushrooms</b> · spinach, fried artichokes, tomato, truffle oil and parmesan cheese	12.5
<b>Rigatoni with Prosciutto and Peas</b> · prosciutto di parma, cream, parmesan and lemon juice	12
<b>Calamari Puttanesca</b> · linguine, garlic, capers, olives, anchovies, tomato, basil and chile flakes	11.75
<b>Pasta Norma</b> · local eggplant, ricotta salata, tomatoes, garlic, basil and chile flakes	12.5

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

<b>Prosciutto</b> · prosciutto di parma, roasted peppers, fresh mozzarella, tapenade and aioli*	12.75
<b>Grilled Cheese</b> · fontina, smoked provolone and mozzarella (add prosciutto di parma +2)	
<b>Chicken, Tomato and Lettuce</b> · braised chicken, texas goat cheese, 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