



DINNER SPECIALS

- Sun:** Lasagna
Mon: Chicken Piccata
Tue: Spaghetti & Meatballs
Wed: Aglio e Olio with Gulf Shrimp
Thur: Salmon, Sweet Potatoes & Kale

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

- 68° Cheese Plate** · with roasted nuts, fruit, olives, bread and olive oil 14.5
- Sour Duck Market Bread** · hill country flour and olive oil (house-marinated olives +2.5) 5
- Soup of the Night** · classic soups made fresh 6.5
- Hatch Green Chile Pork Stew** · mild new mexico green chile, posole, onions, cilantro and grilled sourdough 8 / 12
- Crispy Polenta** · pan-sautéed polenta with gorgonzola rosemary sauce 8
- Parma Prosciutto + Belgian Endive** · shaved parmesan reggiano, truffle oil, olives and green onion 12
- French Fries with Aioli** · fried potatoes with house-made aioli* 6
- Flash-Fried Calamari** · breaded, with tomato sauce and lemon aioli* 10
- Mac & Cheese Balls** · macaroni with mozzarella and smoked provolone 9

SALADS

- Andiamo! Caesar Salad** · creamy anchovy dressing, local egg yolk,* parmesan and garlic croutons 9.5
- Mixed Baby Greens** · lemon olive oil dressing, walnuts, pecorino romano, radicchio and belgian endive 9
- 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 19
- 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 15 / 19 and roasted red bell peppers
- Linguine with Shrimp** · tomato sauce, cream, garlic, basil and chile flakes 21
- 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 21

ENTREES

- Chicken Parmesan** · pan-fried breaded chicken, melted fontina, roasted tomato sauce and spaghetti 15 / 19
- Veal Marsala** · yukon mashed potatoes, sautéed greens, mushrooms and marsala wine reduction 25
- 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 18.5
- Grilled Salmon* and French Lentils** · roasted beets and aioli 23
- Petite Grilled Angus Beef Tenderloin Salad*** · animal farm arugula, roasted red bells, 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