



## DINNER MENU

### HAPPY HOUR

4:30 - 6p daily

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

### 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** · fresh, potato-based with touch of chicken stock and butter 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
- Flash-Fried Calamari** · breaded, with tomato sauce and lemon aioli\* 10
- Mac & Cheese Balls** · macaroni with mozzarella and smoked provolone 9.5

### 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 19  
and parmesan cheese
- 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
- Spaghetti and Meatballs** · veal, pork and beef meatballs, roasted tomato sauce and fresh basil 16

### ENTREES

- Chicken Parmesan** · pan-fried breaded chicken, melted fontina, roasted tomato sauce and spaghetti 15 / 19
- Grilled Trout\*** · seasonal vegetable ragout, roasted fingerling potatoes and lemon-parsley butter 18.5
- Grilled Salmon\* and French Lentils** · roasted beets and aioli 23

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