



LUNCH MENU

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

STARTERS + SOUPS

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|---|--------|
| Sour Duck Bread · extra virgin olive oil | 5 |
| Soup of the Day · classic soups made fresh without cream | 7 |
| 68° Cheese Plate · with roasted nuts, fruit, olives, bread and olive oil | 15.5 |
| Hatch Green Chile Pork Stew · mild chile, posole, onions, cilantro and grilled sourdough | 8 / 13 |

SALADS

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| Lunch Caesar Salad · chopped romaine, anchovy, fresh organic egg yolk, parmesan, garlic croutons and anchovy dressing* (add chicken +4 add grilled salmon +8.25) | 13 |
| 68° Chopped Salad · chopped romaine, baby lettuces, beets, walnuts, grilled chicken, prairie breeze cheddar, and lemon dressin | 15.75 |
| Mixed Baby Greens · lemon olive oil dressing, walnuts, pecorino romano, radicchio and belgian endive (add chicken +5 add grilled salmon +8.25) | 9 |
| Grilled Salmon Salad · arugula, soft-boiled egg, green beans, cannellini beans, aioli* and tapenade | 18.25 |

PASTAS

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| Andiamo! Classic Bolognese · veal, pork, and beef ragù, cream, spinach and parmesan with spaghetti | 15.75 |
| Fettucine with Portabella and Cremini Mushrooms · spinach, fried artichokes, tomato, truffle oil and parmesan cheese | 15 |
| Spaghetti with Tomato and Basil · garlic, chile flakes and parmesan reggiano (add chicken +5 add grilled salmon +8.25) | 13.50 |

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.



BEVERAGES

WINES BY THE GLASS

(6oz / 9oz / btl)

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| Prosecco, Adami 'Garbel' NV, DOC Treviso 10.25 / 37 | Pinot Noir, Gaierhof 2019, DOC Trentino 11 / 15.5 / 40 |
| Rose, Villa des Anges 'Old Vines' 2021, Languedoc 9 / 13.5 / 32+ | Dolcetto, Pecchenino 2020, DOCG Dogliani 12 / 16 / 46 |
| Pinot Grigio, Matteo Braidot 2020, DOC Friuli 8 / 12 / 28+ | Montepulciano d'Abruzzo, Il Feuduccio 2017, DOC 11 / 16.5 / 42 |
| Vernaccia, Toscolo 2020, San Gimignano 9.5 / 13.75 / 35+ | Chianti Classico, Carpineta Fontalpino 2017, DOCG Tuscany 13 / 19.5 / 48+ |
| Soave Classico, Pra 'Otto' 2020 DOCG Veneto 12 / 18 / 44+ | Malbec, Furlotti 2017, Mendoza 12 / 18 / 44+ |
| Sauvignon Blanc, Kate Arnold 2021, California 9.5 / 14.25 / 36+ | Cabernet Sauvignon., Thomas Goss 2020, McLaren Vale 11.5 / 17.25 / 42+ |
| Chardonnay, Fess Parker 2020 Sonoma 12 / 18 / 46 | |

HOT BEVERAGES (Texas Coffee Traders roaster)

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| Espresso (double shot) | 2.5 |
| Macchiato / Cortado | 3 |
| Brewed Coffee | 3 |
| Cappuccino (double shot) | 3.75 |
| Latte (double shot) | 4.5 |
| Mighty Leaf Teas: organic mint, jasmine green, earl grey, chamomile citrus (add'l tea bag +1.5) | 3.5 |

DRY

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|--|---------|
| Brewed Iced Black Tea | 3.5 |
| Maine Root: ginger beer; root beer, cola | 4 |
| San Pellegrino Limonata | 3.5 |
| San Pellegrino (sparkling) 500ml/1L | 3.5 / 6 |
| Flat Water (1L) | 6 |
| Beck's Non-Alcoholic Beer | 3.75 |
| Sparkling (N/A), Dr. Fischer 'Steinboch', NV | 32 |

BEER (\$6 unless listed otherwise)

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| Peroni, European Style Lager (Italy) | |
| Lone Star Lager (San Antonio) | 4 |
| Zilker Brewery (Austin) | |
| Marco IPA, Icy Boys Rice Lager, Parks & Rec Pale Ale | |
| Beck's N/A | |