



## HAPPY HOUR

\$2 off glass wines, beer, and apps  
4:30 – 6p daily

## DINNER MENU

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### SHARE

- 68° Cheese Plate** · with roasted nuts, fruit, olives, bread, and olive oil 18.5
- Sour Duck Market Bread** · hill country flour and olive oil (house-marinated olives +2.5) 5.75
- Crispy Polenta** · pan-sautéed polenta with gorgonzola rosemary sauce 10
- Parma Prosciutto + Belgian Endive** · shaved parmesan reggiano, truffle oil, olives, and green onion 16
- Flash-Fried Calamari** · breaded, with tomato sauce and lemon aioli\* 14.75
- Mac & Cheese Balls** · macaroni with mozzarella and smoked provolone 12
- French Fries with Aioli** · fried potatoes with house-made aioli\* 7

### SALADS/SOUPS

- Andiamo! Caesar Salad** · creamy anchovy dressing, local egg yolk,\* parmesan and garlic croutons 13
- Mixed Baby Greens** · lemon olive oil dressing, walnuts, pecorino romano, radicchio and belgian endive 12
- Beets and Burrata** · thinly sliced roasted beets, lemon dressing, arugula and marcona almonds 15
- Soup of the Night** · potato-based, chicken stock and butter 8
- Hatch Green Chile Pork Stew** · mild new mexico green chile, posole, onions, cilantro, and sourdough 10 / 14

### PASTAS

- Aglione e Olio** · spaghetti, olive oil, garlic, arugula, and chile flakes 17 (add salmon +12, shrimp +9.75)
- Fettuccine with Portabella and Cremini Mushrooms** · spinach, fried artichokes, tomato, truffle oil 23 and parmesan cheese
- Andiamo! Classic Bolognese** · veal, pork and beef ragù, cream, spinach, and parmesan with spaghetti 26
- Rigatoni with Spicy House-Made Lamb Sausage** · creamy tomato sauce, caramelized onions, spinach 24 and roasted red bell peppers
- Linguine with Shrimp** · tomato sauce, cream, garlic, basil, and chili flakes 26
- Spaghetti and Meatballs** · veal, pork, and beef meatballs, chili flakes, roasted tomato sauce, and fresh basil 19

### ENTREES

- Chicken Parmesan** · pan-fried, breaded chicken, melted fontina, roasted tomato sauce, and spaghetti 17 / 24
- Grilled Trout\*** · farmers market fall vegetables, and lemon butter 22
- Grilled Scottish Salmon\* and French Lentils** · roasted beets and aioli 29
- Braised Pork Shoulder\*** · mirepoix, roasted vegetables, gremolata and crispy polenta 24

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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