



HAPPY HOUR

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

DINNER MENU

STARTERS + SOUPS

- 68° Cheese Plate** · with roasted nuts, fruit, olives, bread and olive oil 16.5
- Sour Duck Market Bread** · hill country flour and olive oil (house-marinated olives +2.5) 5
- 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 grilled sourdough 9 / 13
- Crispy Polenta** · pan-sautéed polenta with gorgonzola rosemary sauce 9
- Parma Prosciutto + Belgian Endive** · shaved parmesan reggiano, truffle oil, olives and green onion 15
- Flash-Fried Calamari** · breaded, with tomato sauce and lemon aioli* 13
- Mac & Cheese Balls** · macaroni with mozzarella and smoked provolone 12
- French Fries with Aioli** · fried potatoes with house-made aioli* 7

SALADS

- Andiamo! Caesar Salad** · creamy anchovy dressing, local egg yolk,* parmesan and garlic croutons 10.5
- Mixed Baby Greens** · lemon olive oil dressing, walnuts, pecorino romano, radicchio and belgian endive 10
- Beets and Burrata** · thinly sliced roasted beets, lemon dressing, arugula and marcona almonds 13

PASTAS

- Calamari Puttanesca** · spaghetti, capers, olives, anchovies, tomato and chile flakes 19
- Fettuccine with Portabella and Cremini Mushrooms** · spinach, fried artichokes, tomato, truffle oil 21 and parmesan cheese
- Andiamo! Classic Bolognese** · veal, pork and beef ragù, cream, spinach and parmesan with spaghetti 21
- Penne with Spicy House-Made Lamb Sausage** · creamy tomato sauce, caramelized onions, spinach 19 and roasted red bell peppers
- Linguine with Shrimp** · tomato sauce, cream, garlic, basil and chile flakes 22
- Spaghetti and Meatballs** · veal, pork and beef meatballs, roasted tomato sauce and fresh basil 18

ENTREES

- Chicken Parmesan** · pan-fried breaded chicken, melted fontina, roasted tomato sauce and spaghetti 16 / 22
- Grilled Trout*** · seasonal vegetable ragout, roasted fingerling potatoes and lemon-parsley butter 20
- Grilled Salmon* and French Lentils** · roasted beets and aioli 26

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

WINE

BY THE GLASS

(6oz / 9oz / btl)

Brut Cremant d'Alsace, Lucien Albrecht NV, AOC Alsace 12.5 / 48
Rosé, Isle St. Pierre 2020, Arles 9 / 13.5 / 34+
Pinot Grigio, Tieffenbruner 2019, IGT Dolomites 10 / 15 / 38+
Bianco, Villa Antinori 2019, Tuscany 10 / 15 / 38
Sauvignon Blanc, Kate Arnold 2019, California 9.5 / 14.25 / 36+
Chardonnay, Fess Parker 2019 Sonoma 12 / 18 / 46

Pinot Noir, Mon Frere 2019, Sonoma 8.5 / 12.75 / 32
Dolcetto, Pecchenino 2018, DOCG Dogliani 12 / 16 / 46
Chianti Classico, Castelveccchi 'Capotondo' 2017, DOCG Tuscany 11 / 16.5 / 42+
Malbec, Zorzol 'Terroir Unico' 2019, Mendoza 10 / 15 / 38+
Montepulciano d'Abruzzo, Il Feuduccio 2016, DOC 11 / 16.5 / 42
Cab. Sauv., Di Majo Norante 2018, IGT Molise 9.75 / 14.5 / 37+

SPARKLING / ROSÉ

Prosecco, Avissi NV, DOC Veneto (187ml) 11
Brut, Collet 'Brut Art Deco' NV, Champagne 65
Brut, Taittinger NV, Champagne 69
Franciacorta Brut, Contadi Castaldi 'Saten' 2012, DOCG Lmbrdy 54
Brut Rose, Scarpetta 'Timido' NV, Piedmont 30
Rosé, Cibonne Tentations 2019, AOP Provence 34
Rosato, Elena Walch '20/26' 2020, IGT Sicily 30
Rosé of Pinot Noir, Van Duzer 2019, Willamette 34

WHITE

Soave Classico, Pieropan 2019, DOCG Veneto 31
Pinot Grigio, Abbazia di Novalcella 2019, DOC Alto Adige 33+
Pinot Grigio, Elena Walch 2019, DOC Friuli 34+
Etna Bianco, Tornatore 2019, DOC Sicily 42+
Falanghina, Terradora di Paolo 2019, DOC Campania 34+
Vermentino, Antinori Guado al Tasso 2020, Bolgheri 35+
Sauvignon Blanc, Rombauer 2020, Napa 46+
Sauvignon Blanc, Peju 2020, Napa 35+
Chablis, Jean-Marc Brocard 2019, AOC Burgundy 36+
Chardonnay, Sonoma-Cutrer 'Russian River' 2019, Sonoma 40
Chardonnay, Frog's Leap 2018, Napa 58+

HALF BOTTLES

Moscato d'Asti, Marengo 'Scrapona' 2018, DOCG Piedmont 23+
Pinot Grigio, Alois Lageder 2019, IGT Alto Adige 22+
Sauvignon Blanc, Duckhorn 2018, Napa 28+
Valpolicella Ripasso, Zenato 2013, DOC Veneto 35+
Malbec, Alberti 2015, Mendoza 22+
Cabernet Sauvignon, Decoy 2018, Sonoma 25+

RED | BEYOND ITALY

Pinot Noir, Sokol Blosser 'Dundee Hills' 2017, Willamette 62
Pinot Noir, Bodega Chacra 'Barda' 2019, Patagonia 49+
Pinot Nero, Abbazia di Novacella 2019, Friuli 42+
Gamay, George Duboeuf 'Morgon' 2018, AOP Beaujolais 46+

Merlot, Duckhorn 2017, Napa 84
Merlot, Les Hauts-Conseillants 2015, AOC Lalande-de-Pomerol 41
Cabernet Sauvignon, Canvasback 2017, Red Mountain, WA 52+
Cabernet Sauvignon, Turnbull 2018, Napa 58+
Cabernet Sauvignon, Trefethen 'Oak Knoll' 2018, Napa 66+

RED | ITALIAN

PIEDMONT

Dolcetto, Brovia 'Vignavillej' 2018, DOC 42+
Barbera d'Asti, La Spinetta 'Ca di Pian' 2017, DOCG 42+
Barbera d'Alba, Bruno Giacosa 2018, DOC Neive 49+
Nebbiolo Langhe, G.D. Vajra 2019, DOC 44+
Nebbiolo Langhe, Giovanni Rosso 2016, DOC 40+
Barbaresco, Castello di Neive 2017, DOCG 72+
Barbaresco, Paitin 'Sori Paitin' 2016, DOCG 85+
Barolo, Michele Chiarlo 'Tortonian' 2015, DOCG 85+
Barolo, Fratelli Alessandria 2015, DOCG 88+
Barolo, Costa di Bussia 2015, DOCG 69+
Barolo Serralunga, Massolino 2015, DOCG 84+

TUSCANY

Chianti Colli Senesi, Montenedoli 'Il Garullo' 2017, DOCG 41+
Chianti Rufina, Colognole 2015, DOCG 36
Chianti Classico, Marchesi Antinori 'Peppoli' 2018, DOCG 40
Chianti Classico, Tenuta di Arceno 2018, DOCG 37+
Vino Nobile di Montepulciano, Boscarelli 2016, DOCG 59+
Vino Nobile di Montepulciano, Avignonesi 2016, DOCG 41+
Brunello di Montalcino, Casanova di Neri 2016, DOCG 107+
Brunello di Montalcino, San Polo 2015, DOCG 96+
Brunello di Montalcino, La Rasina 2015, DOCG 84+
Brunello di Montalcino, Carparzo 2015, DOCG 79+
Toscana, Villa Antinori IOC 2018 40+
Super Tuscan, Tolaini 'Valdisanti' 2016, IGT 46

OTHER REGIONS

Valpolicella Ripasso, Tenuta Sant' Antonio 'Monti Garbi' 2017, DOC Veneto 36+
Valpolicella Classico Superiore, Buglioni 2017, DOC Veneto 42+
Aglianico, Terredora di Paolo 2018, IGT Campania 35+

BEER (\$5.5 unless listed otherwise)

Peroni. Lager (Italy)
Lone Star, Lager (San Antonio) 4
Zilker Brewery (Austin)
Marco IPA
Icy Boys Rice Lager
Parks & Rec Pale Ale
Beck's Non-Alcoholic Beer

DRY

Maine Root Ginger; Root Beer, Cola 3.5
Izze Blackberry Soda 3.5
San Pellegrino: Blood Orange; Lemon 3.5
Brewed Iced Black Tea 2.75
San Pellegrino (sparkling) 500ml/1L 3.5 / 5.5
Aqua Panna (still) 1 liter 5.50

HOT (Texas Coffee Traders roaster)

Espresso (double shot) 2.5
Macchiato / Cortado 3
Brewed Coffee 3
Cappuccino (double shot) 3.5
Latte (double shot) 4
Mighty Leaf Hot Tea (assortment) 3
add'l tea bag 1.5

† Denotes organic, biodynamic or sustainably farmed wine.

Due to the limited supply of certain wines, your selection may not be available. Ask your server for interesting alternatives.