



DINNER

from 5:00 nightly

HAPPY HOUR

5:00 - 6p daily

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

LUNCH MENU

STARTERS

Soup of the Day · classic soups made fresh without cream	5
Andiamo! Antipasti · olives, nuts, roasted peppers, salami, house mozzarella and grilled bread	14
Crispy Polenta · local pueblo polenta, rosemary gorgonzola sauce and bread crumbs	7.5
Matchsticks with Aioli · fried potatoes with house-made aioli*	6.75
Additional bread +\$1/person	

SALADS

Chopped Caesar Salad with Fried Calamari · anchovy, fresh organic egg, parmesan and garlic croutons	11.75
Andiamo! Caesar Salad · anchovy oil, fresh organic egg, parmesan and garlic croutons	8.25
Mixed Baby Lettuces · lemon, walnuts, pecorino romano and olive oil	7.25
Andiamo! Cobb Salad · romaine, mary's chicken, roasted beets, green beans, hard-cooked egg, salami and gorgonzola dressing	12.75
Grilled Salmon Salad · arugula, hard-cooked egg, roasted potatoes, aioli, green beans and tapenade	15.75

PASTAS

Linguine Arrabiata · portabella and cremini mushrooms in a spicy tomato sauce	11.75
Spaghetti Bolognese · veal, pork and beef with cream	13.75
Rigatoni with Prosciutto di Parma and Peas · cream, parmesan reggiano, and lemon juice	12.75
Spaghetti Puttanesca with Calamari · capers, olives, anchovies, tomatoes and basil	10.75
Spaghetti and Meatballs · veal, pork and beef meatballs, roasted tomato sauce and fresh basil	11.75
Fettuccine with Portabella & Cremini Mushrooms · spinach, tomato, fried artichokes, truffle oil and parmesan	14.75

PLATES

Chicken Parmesan Panino · with focaccia, applewood smoked bacon, basil, tomato sauce and fontina	11.25
Pork Tenderloin · kyser pork, seasonal vegetable, roasted fingerling potatoes and mustard butter	16.75
Grilled Idaho Ruby Trout · whole filet, seasonal vegetables, fried matchsticks and lemon parsley butter	19.5
Chicken Piccata Mary's chicken · capers, parsley, butter, white wine, sautéed greens, and roasted potatoes	17.75

Please visit our sister restaurants **68 Degrees Kitchen** and **La Traviata** in Austin, TX.

No hidden gluten. 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.

JOAN GILLCRIST proprietor



BEVERAGES

BY THE GLASS

(6oz / 9oz / btl)

Prosecco, Canella NV, Friuli	10 / 38	Dolcetto, Pecchenino 2017, Dogliani	12.5 / 18.75 / 48
Rosé (rotating-please ask server)	MP	Chianti, Badia a Coltibuono 'Cetamura', 2016	10 / 15 / 38
Bianco, Antinori 2016, Tuscany	10 / 15 / 38	Montepulciano d'Abruzzo, C. Zaccagnini 2015	12 / 18 / 42
Chardonnay, Folie a Deux 2016, Sonoma	11 / 15.5 / 42	Pinot Noir, Beckon 2015, Central Coast	10.5 / 15.75 / 40
Pinot Grigio, Anselmi 2017, Alto Adige	10 / 15 / 38	Côtes du Rhône, Kermit Lynch 2016, Rhône	10 / 15 / 38
Sauvignon Blanc, Seaside Cellars 2016, Marlborough	9 / 13 / 34	Malbec, Bodega Hinojosa 2016, Mendoza	8 / 12 / 30
Chardonnay, Folie a Deux 2016, Sonoma	11 / 15.5 / 42		

HOT BEVERAGES (Aroma Coffee roaster)

Espresso (double shot)	2.5
Macchiato / Cortado	2.5
Brewed Coffee	3
Cappuccino (double shot)	3.5
Latte (double shot)	4
Mighty Leaf Teas: organic mint, jasmine green, organic breakfast, chamomile citrus	3

NON-ALCOHOLIC BEVERAGES

Brewed Iced Black Tea	2.25
Blue Sky: ginger ale, root beer, cola, diet cola	3
San Pellegrino: aranciata, limonata	3
San Pellegrino (sparkling) 500ml / 1L	3 / 5

BEER

Marble IPA (Albuquerque)	4
Peroni, European Style Lager (Italy)	4.25
Pilsner Urquel (Czech)	4.5
Clausthaler Non-Alcoholic Beer	4