



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 5.5
- Andiamo! Antipasti** · olives, nuts, roasted peppers, salami, mozzarella and grilled bread 10
- Crispy Polenta** · local pueblo polenta, rosemary gorgonzola sauce and bread crumbs 7.5
- Sage Bakehouse Farm Sourdough Bread** · stone ground local wheat with italian evoo 4

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 8.75
- Mixed Baby Lettuces** · lemon, walnuts, pecorino romano and olive oil 7.75
(add chicken +3.5 add grilled salmon +7.75)
- Andiamo! Cobb Salad** · romaine, mary's chicken, roasted beets, green beans, hard-cooked egg, salami and gorgonzola dressing 13.25
- Grilled Salmon Salad** · arugula, hard-cooked egg, roasted potatoes, aioli, green beans and tapenade 15.75

PASTAS

- Penne Arrabiata** · garlic, tomato sauce, chili flakes, basil and parmesan (add chicken +3.5) 10.75
- Spaghetti Bolognese** · veal, local pork and local beef meat sauce, cream, spinach and parmesan 14.75
- Rigatoni with Prosciutto di Parma and Peas** · cream, parmesan reggiano, and lemon juice 12.75
- Spaghetti Puttanesca with Yellowfin Tuna** · capers, olives, anchovies, tomatoes and basil 14.75
- 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

- Italian Grilled Cheese** · sage sourdough, fontina, smoked provolone and mozzarella 12.25
(add prosciutto di parma +2)
- Grilled Idaho Ruby Trout** · whole filet, seasonal vegetables, roasted fingerling potatoes 19.5
and lemon parsley butter
- Chicken Piccata Mary's Chicken** · capers, parsley, butter, white wine, sautéed greens, and roasted potatoes 17.75

When in Austin, Texas, visit our sister restaurants,
68 Degrees Kitchen and La Traviata.

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.



BEVERAGES

BY THE GLASS

(6oz / 9oz / bt)

Prosecco, Adami 'Garbel' NV, Treviso 12 / 46*	Pinot Noir, Beckon 2016, Central Coast, CA 11 / 16.5 / 42
Rosé, Chateau des Bertrands, 'Elegance' Provence 10 / 15 / 38	Côtes du Rhône, Kermit Lynch 2017, Rhône 10 / 15 / 38*
Bianco, Villa Antinori 2016, Tuscany 11 / 16.5 / 42*	Dolcetto d'Alba, Giacomo Grimaldi 2017, Piedmont 12 / 18 / 46*
Pinot Grigio, Anselmi 2018, Alto Adige 10 / 15 / 38*	Chianti, Badia a Coltibuono 'Cetamura' 2017, Tuscany 10 / 15 / 38*
Soave Classico, Otto 'Prà' 2017, Veneto 9 / 13.5 / 34*	Montepulciano d'Abruzzo, C. Zaccagnini 2016 12.5 / 18.75 / 48*
Sauvignon Blanc, Joel Gott 2018, Napa 8.5 / 12.75 / 32	Malbec, Don Rodolfo 2018, Mendoza 8 / 12 / 30
Chardonnay, Folie a Deux 2017, Sonoma 11 / 16.5 / 42	Cab. Sauv., Doña Paula 'Los Cordos 2017, Mendoza 9 / 13.5 / 34
	Red Special (ask server)

BEER (all beers 5 dollars)

- Marble IPA (Albuquerque, NM)
- Peroni, European Style Lager (Italy)
- Pilsner Urquel (Czech)
- Newcastle Brown Ale (Petaluma, CA)
- Clausthaler Non-Alcoholic Beer

NON-ALCOHOLIC

- Blue Sky: ginger ale, root beer, cola, diet cola 3
- Brewed Iced Black Tea 2.75
- San Pellegrino: aranciata, limonata 3
- San Pellegrino (sparkling) 500ml / 1L 3 / 5
- Panna (still) 500ml 3
- Cranberry Juice 3

HOT (Aroma Coffee roaster)

- Brewed Coffee 3.5
- Espresso (double shot) 2.75
- Macchiato / Cortado 3.25
- Cappuccino (double shot) 4
- Latte (double shot) 4.5
- Mighty Leaf Teas: organic mint, jasmine green, organic breakfast, chamomile citrus 3
(add'l tea bag +1)