

SALUMI | 14

PEPPERONE

pork, beef, fennel, garlic, black pepper, calabrian pepper, Porcellino's, Memphis, TN

BRESAOLA

beef, garlic, clove, fennel, Porcellino's, Memphis, TN

GUANCIALE

roasted garlic, rosemary, bay, Porcellino's, Memphis, TN

CAPICOLA

calabrian chili, garlic, Porcellino's, Memphis, TN

PROSCIUTTO

Italian cured ham, Emilia-Romagna, Italy

FORMAGGI | 15

MOOLEEN

cow's milk, Bonnie Blue, Waynesboro, TN

CYPRESS GROVE TRUFFLE TREMOR

soft-ripened, truffles, goat cheese, Accata, CA

GORGONZOLA DOLCE

veined cow's milk cheese, Piedmont, Italy

LA TUR

soft-ripened, goat-cow-sheep's milk cheese, Bosia, Italy

GIARDINI | 12

ARTICHOKE

tempura, celery root, dill

ASPARAGUS

black garlic romesco, peanuts, lemon

SQUASH PANNA COTTA

sorghum, chili, amarynth, cumin

BEETS

peach, yogurt, celery leaf, sunflower seeds

TAVOLO

SELECTION OF ALL THREE | 36



ANTIPASTI

A|M BREAKFAST | 12

63 degree egg, pork belly, polenta, pork rinds

CHICKEN LIVER TOAST | 11

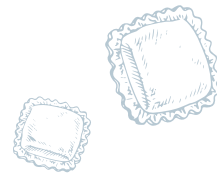
sourdough, satsuma, nectarine, apple, mint, sorrel

A|M SALAD | 9

mixed greens, focaccia, lemon, parmesan frico

SCALLOPS | 14

turnip, parsnip, fennel, almond, grape, sorrel



PRIMI

MAW MAW'S RAVIOLI | 14

maw maw's gravy

POTATO GNOCCHI | 14

roasted chicken, carrots, shallots, celery, cream, thyme

GEMELLI | 13

beef ragu, porcini, mushroom soffritto

STRACCIATELLE | 12

green tomato, pears, serrano, nectarine

SWEETBREADS | 14

olives, frisee, apple, mushrooms, mint, lemon

FARMER BEAN SOUP | 10

heirloom beans and peas, greens, focaccia, tomato, parmesan

OCTOPUS | 14

aioli, fennel, meyer lemon, serrano, sundried tomatoes, sun-chokes

PRIMI

AGNOLOTTI | 13

squash, sage, walnuts, brown butter, orange

PAPPARDELLE | 15

sweet potato, carrot, ginger, duck confit

BUCATINI CARBONARA | 14

guanciale, egg, pecorino, black pepper

SECONDI

LEG OF LAMB | 30

white beans, kale, sundried tomatoes, kalamata olives, confit mushrooms, truffle jus

SWORDFISH | 30

peanut romesco, broccoli, cauliflower, misticanza

CHICKEN | 26

celery root, bacon, mushrooms, roast chicken sugo

COBIA | 31

celery root, beets, turnips, lemon, dill

PORK LOIN | 30

squash, pancetta, brussel sprouts, oats, hazelnuts, apple cider

SARATOGA | 34

turnip gratin, kale, chili, au poivre

Please inform your server of any dietary allergies. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.



MARCH 2018

EXECUTIVE CHEFS: Andy Ticer and Michael Hudman

CHEF DE CUISINE: Chad Harrison

ANDREWMICHAELITALIANKITCHEN.COM
712 Brookhaven Circle | Memphis, TN 38117 | 901.347.3569



CHEFS' TASTING | 65

WINE PAIRING | 35
ELEVATED WINE PAIRING | 65

SWEETBREAD

SFORMATO

RAVIOLI

SQUAB

LEMON



WHITE WINE BY THE GLASS

SCARPETTA | 11.5
Pinot Grigio, Friuli

JACKY PREYS | 14
Fie Gris, Loire Valley

TRAMIN | 10
Sauvignon Blanc, Alto Adige

GALERIE "NAISSANCE" | 16
Sauvignon Blanc, Napa

HECHT & BANNIER | 9
White Blend, Languedoc, France

J HOFSTATTER | 13
Pinot Bianco, Alto Adige

CERETTO | 13
Arneis, Piedmont

SCARPETTA, FRICO BIANCO | 9
Friulano, Chardonnay, Friuli

LE MONDE | 12
Ribolla Gialla, Friuli

CORTE GIACOBBE, SOAVE | 14
Garganega, Veneto

BISSON, "MAREA", CINQUE TERRE | 24
Basco/Vermentino/Albarola, Liguria

WINDRACER | 18
Chardonnay, Anderson Valley

ROSÉ WINE BY THE GLASS

ROSE' DE PRINTEMPS | 10
Provence

MARGERUM, "RIVIERA ROSE" | 14
Santa Barbara

SPARKLING WINE BY THE GLASS

ZUCCOLO, BRUT ROSÉ | 11
Friuli

LA BELLA, PROSECCO | 9
Friuli

RED WINE BY THE GLASS

PIERRE GELIN, GEVREY-CHAMBERTIN | 31
Pinot Noir, Burgundy

VINO LAURIA | 15
Frappato, Sicily

COOPER MOUNTAIN | 15
Pinot Noir, Willamette Valley

POGGIO ALLE SUGHERE | 9.5
Sangiovese, Tuscany

FARNESE "FANTINI" | 9
Sangiovese, Abruzzo

SCARPETTA | 13
Barbera del Monferrato, Piedmont

CARAVAGLIO, "NERO DI MUNTI" | 17
Corinto Nero, Sicily

ERIC TEXIER, "ST. JULIEN EN ST. ALBAN" | 15
Syrah, Rhone

ROBERT TURNER | 27
Cabernet Franc, Napa Valley

SANSONINA, "EVALUNA" | 13
Cabernet Sauvignon, Veneto

IL FAUNO DI ARCANUM | 17
Merlot Blend, Tuscany

BLUE ROCK "BABY BLUE" | 18
Cabernet Blend, Alexander Valley

CRAFT BEER

WISEACRE, TINY BOMB | 6
Pilsner, Memphis, Tennessee

WISEACRE, SANDS | 6
Lager, Memphis, Tennessee

OSKAR BLUES | 6
Dale's Pale Ale, Longmont, Colorado

WISEACRE, ANANDA | 6
IPA, Memphis, Tennessee

WISEACRE, ADJECTIVE ANIMAL | 8.5
Double IPA, Memphis, Tennessee

WISEACRE, STARLESS | 6.5
Black Lager, Memphis, Tennessee

WISEACRE, GOTTA GET UP TO GET DOWN | 6.5
Coffee Stout, Memphis, Tennessee

GHOST RIVER GOLDEN ALE | 6
Memphis, TN

NEW BELGIUM GLÜTINY PALE ALE | 6
Gluten Free Pale Ale, Fort Collins, Colorado

We designed the Cocktail Menu at Andrew Michael Italian Kitchen as a healthy mix of classic drinks and new ideas to stimulate the palate before your meal. We find that cocktails shared over a charcuterie plate or slate of fine cheeses help to gather around the table, shed the anxieties of the day, and begin a meal. If there is something that you don't see but would like to have, if we can, our bartenders will be happy to mix it for you.

COCKTAILS

ELDER STATESMEN

A Gathering of Southern Gentlemen and Italian Aristocrats

HARD TO PORT | 9
glenfiddich 12 year, taylor fladgate tawny port 10 year, orange bitters

THE GOOD TRACK | 9
buffalo trace, fino sherry, apple spice cordial, lemon, angostura bitters, prosecco

MILK PUNCH | 14
papa's pilar blonde rum, copper & kings aged brandy, orange bitters, chamomile, cream, nutmeg

SIDEWINDER | 11
sexton irish whiskey, bassano amaro, lemon, mint

AN' ANOTHER THING | 16
sazerac rye, ancho reyes, luxardo, yellow chartreuse, grapefruit, mint oleo

LONG IN THE TOOTH | 15
barrel aged bols genever, carpano antica, fino sherry, luxardo maraschino, lemon bitters, angostura bitters, absinthe rinse

FRESHMEN

New Ideas in Cocktails from Behind the Bar

DEAR ROSEMARY | 10
byrrh, rucolino, lime, rosemary tincture, lime bitters

CHAMPAGNE SUPERNOVA | 12
cherry-apple infused moonshine, laird's applejack, king's ginger, spiced syrup, lime, topo chico, prosecco cubes

FADE OUT | 12
flor de caña, genevy des alpes, capertif, grapefruit, lime, grapefruit bitters, sage, sparkling

FEED MY HEAD | 10
ston, green chartreuse, laird's applejack, lime, lime bitters, egg white, absinthe rinse, peychaud's

JEFFERSON COUNTY COFFEE | 11
coffee infused bourbon, melletti, fino sherry, copper & king's immature brandy, orange bitters, angostura bitters

PISOLINO | 13
arta silver, campari, king's ginger, mint oleo, grapefruit, lime, angostura bitters, grapefruit bitters, ginger beer, fernet branca