

## TAVOLO

### SALUMI | 14

#### KABANOSY

smoked polish, fennel seed, garlic, black pepper, City Block Salumeria, Memphis, TN

#### LUCA

pork, chili flake, garlic, City Block Salumeria, Memphis, TN

#### GUANCIALE

roasted garlic, rosemary, bay, City Block Salumeria, Memphis, TN

#### CAPICOLA

calabrian chili, garlic, City Block Salumeria, Memphis, TN

#### PROSCIUTTO

Italian cured ham, Emilia-Romagna, Italy

### FORMAGGI | 15

#### BEEMSTER GRAS

semi-soft, creamy, cow's milk, Waynesboro, TN

#### CYPRESS GROVE HUMBOLDT FOG

soft-ripened 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 | 13

#### ARTICHOKE

celery root, dill, frito misto

#### SHISHITOS

lemon, gremolata

#### GOAT CHEESE PANNA COTTA

peas, celery, lemon

#### PEPPERS

feta, kalamata, garlic

### GRANDE TAVOLO

ALL THREE | 38



## ANTIPASTI

#### A|M BREAKFAST | 12

63 degree egg, pork belly, polenta, pork rinds

#### CHICKEN LIVER TOAST | 11

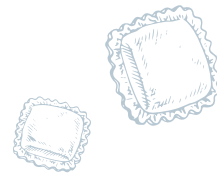
sourdough, satsuma, peaches, mint, sorrel

#### A|M SALAD | 9

mixed greens, focaccia, lemon, parmesan frico

#### CRÉPINETTE | 14

pork shoulder, fig, frisée, peaches, lime, cumin



#### STRACCIATELLE | 14

crab, tomato, basil, bacon, arugula, ciabatta

#### CRUDO | 14

swordfish, turnips, squash, carrot, morel, tahini, sorrel

#### SOUP | 13

veal, rice, spinach, chicken broth

#### OCTOPUS | 15

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

## PRIMI

#### MAW MAW'S RAVIOLI | 14

maw maw's gravy

#### POTATO GNOCCHI | 12

mint pesto, peas, ricotta, lemon

#### RADIATORI | 13

barese ragu, broccoli, panna gratta

#### SCARPINOCC | 14

salumi, tomato, lemon, jalapeño, gremolata

#### MAFALDE | 13

tomatillo sugo, basil, smoked ricotta salata

#### BUCATINI CARBONARA | 14

guanciale, egg, pecorino, black pepper

## SECONDI

#### LAMB | 30

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

#### HALIBUT | 34

corn, mushrooms, peaches, hazelnut, shiitake

#### SCALLOPS | 30

asparagus, mushrooms, spinach, bagna cauda

#### CHICKEN | 26

peas, rice, peperonata

#### PORK | 32

potatoes, kale, onions, whole grain mustard, tarragon

#### SNAPPER | 34

beans, peas, radicchio, anchovy, pork brodo



## SEPTEMBER 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

#### CRUDO

#### SFORMATO

#### GNUDI

#### FLANK

#### CHOCOLATE



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.

## WHITE WINE BY THE GLASS

**SCARPETTA | 11.5**  
*Pinot Grigio, Friuli*

**JACKY PREYS | 14**  
*Fie Gris, Loire Valley*

**GALERIE "NAISSANCE" | 16**  
*Sauvignon Blanc, Napa*

**HECHT & BANNIER | 9**  
*White Blend, Languedoc, France*

**J HOFSTATTER | 13**  
*Pinot Bianco, Alto Adige*

**FELTON ROAD, "BANNOCKBURN," | 22**  
*Riesling, Central Otago*

**SCARPETTA, FRICO BIANCO | 10**  
*Friulano/Chardonnay, Friuli*

**AUSONIA, "MACHAON" | 15**  
*Pecorino, Abruzzo*

**LE MONDE | 12**  
*Ribolla Gialla, Friuli*

**CORTE GIACOBBE, SOAVE | 14**  
*Garganega, Veneto*

**ROBERT TURNER, "DUTTON RANCH" | 18**  
*Chardonnay, Russian River*

**RODNEY STRONG | 10**  
*Chardonnay, Sonoma County*

**RADIKON | 25**  
*Pinot Grigio, Friuli*

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## ROSÉ WINE BY THE GLASS

**IL BORRO, ROSÉ | 10**  
*Sangiovese, Tuscany*

**MARGERUM, "RIVIERA ROSE" | 14**  
*Grenache Blend, Santa Barbara*

**KTIMA PAVLIDIS, "THEMA" | 16**  
*Tempranillo, Drama/ Greece*

## SPARKLING WINE BY THE GLASS

**LA BELLA, PROSECCO | 10**  
*Glera, Friuli*

**ZUCCOLO, BRUT ROSÉ | 12**  
*Pinot Nero/Chardonnay, Friuli*

**CHAMPAGNE DELAMOTTE | 27**  
*Chardonnay Blend, Le Mesnil-sur-Oger*

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## RED WINE BY THE GLASS

**MURGO, ETNA ROSSO | 13**  
*Nerello Mascalese, Sicily*

**ADELSHEIM, "ELIZABETH'S RESERVE" | 25**  
*Pinot Noir, Willamette Valley*

**COOPER MOUNTAIN | 15**  
*Pinot Noir, Willamette Valley*

**POGGIO ALLE SUGHERE | 9**  
*Sangiovese, Tuscany*

**FARNESE "FANTINI" | 10**  
*Sangiovese, Abruzzo*

**FRATELLI ALESSANDRIA, BAROLO | 38**  
*Nebbiolo, Piedmont*

**ROCCA DI MONTEGROSSI | 17**  
*Sangiovese Blend, Chianti Classico*

**SCARPETTA | 13**  
*Barbera del Monferrato, Piedmont*

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

**LE MONDE | 12**  
*Cabernet Franc, Friuli*

**IL FAUNO DI ARCANUM | 17**  
*Merlot Blend, Tuscany*

**BRESSIA, "MONTEAGRELO" | 22**  
*Malbec, Argentina*

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

## CRAFT BEER

**WISEACRE, MEMPHIS SANDS | 6.5**  
*American Lager, Memphis, TN*

**CROSTOWN SIREN BLONDE | 6.5**  
*Blonde Ale, Memphis, TN*

**BELL'S BREWERY, OBERON ALE 16 OZ | 8.5**  
*Wheat Ale, Kalamazoo, Michigan*

**NEW BELGIUM GLÜTINY PALE ALE | 6.5**  
*Gluten Free Pale Ale, Fort Collins, Colorado*

**WISEACRE, TINYBOMB | 6.5**  
*American Pilsner, Memphis, Tennessee*

**WISEACRE, ANANDA | 6.5**  
*IPA, Memphis, Tennessee*

**WISEACRE, ADJECTIVE ANIMAL | 9**  
*Double IPA, Memphis, Tennessee*

**WISEACRE, OKTOBERFEST | 6.5**  
*Märzen Lager, Memphis, Tennessee*

**WISEACRE, GOTTA GET UP TO GET DOWN | 7**  
*Coffee Stout, Memphis, Tennessee*

**ST. PAULIE GIRL N/A | 6**  
*Lager, Bremen, Germany*

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## FOR ALL AGES

**SHAMPAGNE | 6**  
*apricot, honey, lemon thyme shrub, topo chico*

**GOLDEN SLUMBERS | 6**  
*citrus, cucumber, basil, tonic*

*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*

**LA TOURELLE | 9**  
*lillet, gran marnier, absinthe, tarragon*

**2 WAY INN | 12**  
*rosé vodka, luxardo bitter, lemon, pomegranate, strawberry infused rosé*

**BOMBAY BICYCLE CLUB | 13**  
*nolet's gin, cocchi americano, cucumber, basil, citrus, tonic*

**DUBLIN HOUSE | 16**  
*red breast 12 year, sexton, bassano, naranja, lime, honey, angostura bitters, orange bitters*

**91ST BOMB GROUP | 12**  
*smith & cross, crème de banane, cachaça, sfumato, lime, honey, sparkling wine*

**BUCCANEER | 12**  
*corsair barrel aged gin, braulio, cocchi americano, benedictine, peychaud's, augostura*

### FRESHMEN

*New Ideas in Cocktails from Behind the Bar*

**THE COMPLEX | 10**  
*mezcal verde, arta silver, luxardo maraschino, lime, peach oleo, sparkling rosé*

**POPLAR LOUNGE | 12**  
*campari, cynar 70, pasubio, citrus, lemon sherbet, ginger beer*

**BEER JOINT | 11**  
*cooper's craft, luxardo bitter, highwire amaro, angostura bitters, laphroaig, smoked cherry shrub, lime, tiny bomb*

**CAFE 61 | 13**  
*old dominick american dry gin, old dominick vodka, ancho Reyes verde, capertif, charred shishito shrub, grapefruit*

**RALLY POINT | 10**  
*laird's applejack, melletti, cocchi rosa, lemon sherbet, grapefruit, egg white*

**WIND JAMMER | 13**  
*goslings black seal, arta reposado, bassano, blackstrap bitters, orange bitters*