

TAVOLO

SALUMI | 14

KABANOSY

smoked, pork, garlic, black pepper, marjoram, City Block Salumeria, Memphis, TN

CAPICOLA

coppa, fennel, garlic, black pepper, white wine, City Block Salumeria, Memphis, TN

GUANCIALE

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

MORTADELLA

pork, pistacho, lardo, garlic, City Block Salumeria, Memphis, TN

PROSCIUTTO

Italian cured ham, Emilia-Romagna, Italy

FORMAGGI | 15

BONNIE BLUE MOOLEEN

firm, jersey cow's milk, 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 | 14

SQUASH

creme fraiche, chives, frito misto

TURNIPS

brown butter, grana padano, parmesan frico

PANNA COTTA

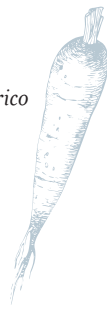
celery root, mushrooms, rosemary

CITRUS SALAD

winter citrus, fennel, chili, hazelnut, basil

GRANDE TAVOLO

ALL THREE | 39



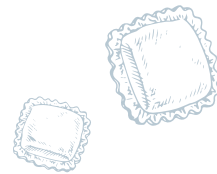
ANTIPASTI

A|M BREAKFAST | 12
63 degree egg, pork belly, polenta, pork rinds

CHICKEN LIVER TOAST | 11
sourdough, satsuma, pears, mint, sorrel

A|M SALAD | 9
mixed greens, focaccia, lemon, parmesan frico

CRÉPINETTE | 14
pork shoulder, fig, frisée, apple, lime, cumin



STRACCIATELLE | 14
crab, tomato, basil, bacon, arugula, ciabatta

CRUDO | 14
salmon, beets, eggplant, tahini, peas, cayenne

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, grana padano, black pepper

SECONDI

LAMB | 30
cauliflower, braised onion, caponata

SCALLOPS | 33
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

GOLDEN TILE | 36
corn, mushrooms, apple, hazelnut, shiitake

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.



JANUARY 2019

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

GOLDEN TILE

DUCK

TORTELLINI

BEEF

AFFOGATO



WHITE WINE BY THE GLASS

SCARPETTA | 11.5
Pinot Grigio, Friuli

WEINGUT STADT KREMS | 13
Gruner Veltliner, Austria

GALERIE "NAISSANCE" | 16
Sauvignon Blanc, Napa

CLOS DU TUE-BŒUF, "LE P'TIT BLANC" | 14
Sauvignon Blanc, Chardonnay, France

HECHT & BANNIER | 9
White Blend, Languedoc,

DOMAINE PAPAGIANNAKOS | 13
Savatiano, Greece

CASTELLO MONACI, "PETRALUCE" | 13
Verdeca, Puglia

SCARPETTA, FRICO BIANCO | 10
Friulano, Chardonnay, Friuli

AUSONIA, "MACHAON" | 15
Pecorino, Abruzzo

NINO NEGRI, "CA'BRIONE" | 18
Sauvignon, Chardonnay, Nebbiolo, Incrocio Manzoni, Lombardy

WINDRACER | 18
Chardonnay, Anderson Valley

RODNEY STRONG | 10
Chardonnay, Sonoma County

ROSÉ WINE BY THE GLASS

IL BORRO, ROSÉ | 10
Sangiovese, Tuscany

ROSÉ DE PRINTEMPS | 12
Syrah, Grenache Cinsault, Provence

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

SPARKLING WINE BY THE GLASS

LA BELLA, PROSECCO | 10
Glera, Friuli

DAMA DEL ROVERE | 16
Sparkling Durello, Veneto

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

RED WINE BY THE GLASS

REMOISSENET, BOURGOGNE | 25
Pinot Noir, Burgundy

COOPER MOUNTAIN | 16
Gamay Noir, Willamette Valley

POGGIO ALLE SUGHERE | 9
Sangiovese, Tuscany

FARNESE "FANTINI" | 10
Sangiovese, Abruzzo

SCARPETTA | 13
Barbera del Monferrato, Piedmont

ROCCA DI MONTEGROSSI | 17
Chianti Classico, Tuscany

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

MASSERIA LIVELI | 16
Susmaniello, Puglia

IL FAUNO DI ARCANUM | 17
Merlot Blend, Tuscany

NAPA SMITH | 18
Cabernet Sauvignon, Napa Valley

REVANA FAMILY, "TERROIR SELECTION" | 42
Cabernet Sauvignon, Napa Valley

CRAFT BEER

WISEACRE, MEMPHIS SANDS | 7
American Lager, Memphis, TN

CROSTOWN, SIREN | 7
Blonde Ale, Memphis, TN

WISEACRE, TINY BOMB | 7
American Pilsner, Memphis, Tennessee

CIGAR CITY, GUAYABERA | 8
Citra Pale Ale, Tampa, Florida

NEW BELGIUM, GLÜTINY | 7
Gluten Free Pale Ale, Fort Collins, Colorado

WISEACRE, BOOMSLANG | 7
Belgian IPA, Memphis, Tennessee

WISEACRE, ANANDA | 7
IPA, Memphis, Tennessee

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

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

SAINT PAULIE, N.A. | 5
N.A. lager, Germany

FOR ALL AGES

LONG TALL SALLY | 6
cranberry, rosemary, lime, grapefruit, soda

A TASTE OF HONEY | 6
lemon, green tea, ginger, honey, spiced satsuma, soda

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

HUMBUG | 9
cocchi rosa, lillet, campari, lemon, lemon bitters

YOU'RE AN ANGRY ELF | 12
stön, copper & kings immature brandy, highwire amaro, apple, pecan, angostura, sparkling wine

AIR BRAKES | 13
real McCoy 5 year, smith & cross, lime, demerara, grapefruit bitters, vin glögg

I TRIPLE DOG DARE YA | 12
mi campo reposado, mezcal verde, bassano, 5 yr madeira, horchata, almond, orange bitters, angostura

YUKON CORNELIUS | 13
magnus, shackleton, dolin dry, luxardo bitter bianco, orange bitters

YIPPE-RYE-AYYE | 14
rittenhouse, green chartreuse, byrrh, luxardo maraschino, orange bitters

FRESHMEN

New Ideas in Cocktails from Behind the Bar

RED RYDER | 11
aperol, cynar, braulio, carpano antica, orange bitters

ANGEL GETS HIS WINGS | 13
hat trick gin, nardini grappa, bianca menta, cranberry, rosemary, lime, sparkling wine

SON OF A NUTCRACKER | 12
suntory toki, king's ginger, meletti, green tea, ginger, lemon, ginger beer

YA FILTHY ANIMALS | 13
buffalo trace, byrrh, cocchi americano, sfumato, lemon, spiced satsuma

FRA-GEE-LEH | 11
malfy limone, capertif, pear-thyme shrub, lemon, absinthe, eggwhite

COTTON HEADED NINNY MUGGINS | 12
barbancourt, batavia arrack, cappelletti, limoncello, lemon bitters, blackstrap bitters