

TAVOLO

SALUMI | 14

GENOA SALAMI

pork, red wine, garlic
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

semi-hard, cow's milk, Waynesboro, TN

HUMBOLT FOG

soft-ripened, goat cheese, vegetable ash,
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

ARTICHOKE

herb creme fraiche, frito misto

TURNIPS

brown butter, grana padano, parmesan frico

CRUDITÉS

ricotta, herbs, green garlic

CITRUS SALAD

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

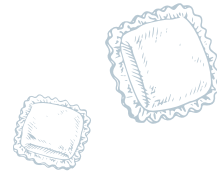
sourdough, satsuma, apple, mint, sorrel

A|M SALAD | 9

mixed greens, focaccia, lemon, parmesan frico

CAPRESE | 14

heirloom tomato, buffalo mozzarella, red onion, basil



SFORMATO | 15

corn, guanciale, chicken, okra

CRUDO | 13

snapper, brown butter, lemon, celery leaf, sunchokes

SOUP | 13

beans, peas, soffrito, kale, focaccia

OCTOPUS | 15

aioli, fennel, meyer lemon, serrano, sundried tomatoes, sunchokes

PRIMI

MAW MAW'S RAVIOLI | 14

maw maw's gravy

POTATO GNOCCHI | 12

mint pesto, peas, ricotta, lemon

TAGLIATELLE | 13

guanciale, calabrian chili, octopus soffrito, tomato

MAFALDE | 14

duck ragu, parmigiano reggiano

BUCATINI CARBONARA | 14

guanciale, egg, grana padano, black pepper

AGNOLOTTI | 15

beef ragu, cacio e pepe, balsamic

SECONDI

LAMB | 33

mushroom ragu, asparagus, bok choy, green garlic, passatelli

SCALLOPS | 33

asparagus, mushrooms, spinach, bagna cauda

CHICKEN | 26

turnips, kale, creme fraiche, frico

PORK | 32

potatoes, kale, onions, whole grain mustard, tarragon

HALIBUT | 36

beans, peas, radicchio, anchovy, pork brodo

QUAIL | 31

duck, foie gras, truffle, kale, potato

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.



JULY 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

STANDARD WINE PAIRING | 35

ELEVATED WINE PAIRING | 65

SWORDFISH

DUCK

LAMB

BEEF

STRAWBERRY



WHITE WINE BY THE GLASS

SCARPETTA | 11.5
Pinot Grigio, Friuli

MURGO "ETNA BIANCO" | 13
Carricante-Catarratto, Sicily

LUCIEN CROCHET | 22
Sauvignon Blanc, Sancerre

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

HECHT & BANNIER | 9
White Blend, Languedoc

DOMAINE PAPAGIANNAKOS | 13
Savatiano, Greece

MAURICE SCHOECH, "SONNENBERG" | 17
Riesling, Alsace

CASTELLO MONACI, "PETRALUCE" | 13
Verdeca, Puglia

SCARPETTA, FRICO BIANCO | 10
Friulano-Chardonnay, Friuli

DURIN "BRAIE" | 17
Pigato, Liguria

IL BORRO "LAMELLE" | 16
Chardonnay, Tuscany

RODNEY STRONG | 10
Chardonnay, Sonoma County

ROSÉ WINE BY THE GLASS

IL BORRO, ROSÉ | 10
Sangiovese, Tuscany

FIGUEIRASSE "GRIS DE GRIS" | 12
Grenache-Cinsault, Provence

BLACKBIRD "ARRIVISTE" | 14
Cabernet Blend, Napa Valley

SPARKLING WINE BY THE GLASS

LA BELLA, PROSECCO | 10
Glera, Friuli

DAMA DEL ROVERE | 16
Sparkling Durello, Veneto

ZUCCOLO BRUT ROSÉ | 12
Pinot Noir-Chardonnay, Friuli

RED WINE BY THE GLASS

REMOISSENET, BOURGOGNE | 25
Pinot Noir, Burgundy

COOPER MOUNTAIN | 15
Pinot Noir, Willamette Valley

POGGIO ALLE SUGHERE | 9
Sangiovese, Tuscany

PALLADIO | 10
Chianti, Tuscany

SCARPETTA | 13
Barbera del Monferrato, Piedmont

MAZZONI | 16
Nebbiolo del Montereio, Piedmont

ROCCA DI MONTEGROSSI | 17
Chianti Classico, Tuscany

TENUTA "PALISTORTI DI VALGIANO" | 29
Sangiovese-Merlot-Syrah, Tuscany

MASSERIA LIVELI | 16
Susmaniello, Puglia

MELVILLE | 15
Syrah, Santa Barbara

IL FAUNO DI ARCANUM | 17
Merlot Blend, Tuscany

NAPA SMITH | 18
Cabernet Sauvignon, Napa Valley

CORNERSTONE "BENCHLANDS" | 30
Cabernet Sauvignon, Napa Valley

CRAFT BEER

WISEACRE, MEMPHIS SANDS | 7
Lager, 5.1% abv, Memphis, Tennessee

WISEACRE, TINY BOMB | 7
American Pilsner, 4.5% abv, Memphis, Tennessee

GHOST RIVER, LOST HIVE | 7
Honey Wheat Ale, 5.5% abv, Memphis, Tennessee

WISEACRE, REGULAR | 7
Mosaic Hopped Pale Ale, 5.1% abv, Memphis, Tennessee

HUTTON & SMITH, THE GOOD SCHIST | 7
American Pale Ale, 6.0% abv, Chattanooga, Tennessee

WISEACRE, ANANDA | 7
IPA, 6.1% abv, Memphis, Tennessee

WISEACRE, ADJECTIVE ANIMAL | 9
Double IPA, 8.6% abv, Memphis, Tennessee

WISEACRE, GOTTA GET UP TO GET DOWN | 7
Coffee Stout, 5.0% abv, Memphis, Tennessee

FOR ALL AGES

LOVELY RITA | 6
strawberry, mint, grapefruit, lemon, orange, topo chico

DAY TRIPPER | 6
grapefruit, lime, honey, meyer lemon shrub, jalapeño, topo chico

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.

We base our cocktails on spirits, hoping to complement and enhance the flavor of the spirit rather than mask it. 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 VIE EN ROSA | 13
yellow chartreuse, c. comoz blanc, cocchi rosa, grapefruit, lemon bitters, saline, sparkling wine

MIRTILLO ROSMARINO | 12
stön, mathilde framboise, acqua di cedro, lime, blueberry, rosemary, sparkling wine

NATURAL MYSTIC | 11
cachaça, naranja, velvet falernum, amaro alta verde, mango, cocoa nib, lime, topo chico

8 DAYS A LEEK | 14
sipsmith london dry, old dominick southern, vya dry, ancho Reyes, charred leek shrub

99 BOTTLES OF BYRRH ON THE WALL | 12
magnus, byrrh, braulio, ruby port, lemon bitters, lemon, honey

HELL'S BELLES | 15
amik small batch belle meade, bassano, carpano antica, vya whisper dry, orange bitters

FRESHMEN

New Ideas in Cocktails from Behind the Bar

TIGHTROPE | 11
highwire amaro, cynar, grapefruit bitters, lime sherbet, grapefruit

BIG RIVER | 15
old dominick huling station, lillet rosé, cynar, strawberry, minté, lemon, topo chico

MY SHERRY AMOUR | 10
fino sherry, carpano antica, luxardo bitter bianco, cappelletti, lemon, orange

MEZCALIFORNICATION | 11
mezcal verde, cynar, lime, cucumber, basil

PEPE CETRIOLO | 12
roku gin, tattersall crème de fleur, grapefruit bitters, cucumber, black pepper, lime, eggwhite

WE GOT THE BEET | 13
rittenhouse, cynar, absinthe, demerara, champagne vinegar, beet