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## PANE

HOUSE MILLED CORNBREAD | 13  
peppers, whipped ricotta, spin rossa  
polenta, honey butter

PIZZA BIANCO | 12  
stracciatella, vidalia onion, balsamic  
agrodolce

FOCACCIA | 18  
country ham, brown butter,  
horseradish, gruyere, panna gratta

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## ANTIPASTI

SALUMI | 20  
chefs' selection of salumi served with  
house pickles and benne crackers

FORMAGGI | 20  
chefs' selection of cheeses served with  
benne crackers and pecans

GRAND CHARCUTERIE | 35  
chefs' selection of salumi and cheeses  
served with benne crackers, house  
pickles, and pecans

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## PLATES

MISTICANZA | 12  
shallots, pecorino, panna gratta, red wine vinaigrette

BEETS | 14  
whipped ricotta, horseradish vinaigrette, arugula,  
hazelnut

BLUE CRAB | 17  
focaccia, vino bianco, cream, shallot, chive,  
manchego

TUNA CARPACCIO\* | 16  
capers, sicilian crunch, citrus vinaigrette, green  
garlic, ramps

BRUSSELS SPROUTS | 16  
pistachio-sesame tahini, delicata squash, ricotta  
salata

OYSTERS\* | 22  
green garlic mignonette, marinated horseradish,  
cocktail sauce

FRIED MOZZARELLA | 12  
tomato sugo, garlic, salsa verde

SCALLOP\* | 24  
risotto, ratatouille, lemon conserva, basil

A|M BREAKFAST | 16  
63° egg, pork belly, spin rosso polenta,  
pork rinds

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POTATO GNOCCHI | 17  
gorgonzola, arugula, parmesan

PAPARDELLE | 16  
fennel sausage, fermented pepper,  
tomato sugo

MAW MAW'S RAVIOLI | 18  
maw maw's gravy

RIGATONI | 16  
calabrian sugo, pork belly, pancetta,  
serrano

## PASTA

RAVIOLO DE LANGOSTA | 27  
lobster, mascarpone,  
prosecco butter,  
chives, roe

BUCATINI | 17  
summer squash ragu, poached  
shrimp, cavolo nero

SCARPINOCC | 16  
fall squash, brown butter,  
sage, saba, shaved apple

RADIATORE | 16  
green garlic aglio y olio,  
lemon conserva, calabrian chili

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## ENTREE

GROUPER\* | 45  
sweet corn, peas, blue crab, beurre blanc

BUTTONWOOD FARMS CHICKEN | 29  
root vegetable fondant, olive jus, arugula

PORK MILANESE | 27  
crisp pork loin, little gems, pea shoots, pickled  
shallots, citrus, caper vinaigrette, pecorino

BEEF SHORT RIB | 37  
parmesan polenta, mushroom conserva, tomato  
sugo, crispy artichokes

VEAL CHOP\* | 55  
farro, carrots, kale, maitake marsala

STRIP STEAK\* | 52  
mille feuille potato, little gem, beef vinaigrette

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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

712 W BROOKHAVEN CIRCLE | MEMPHIS, TN 38117 | 901-347-3569 | @AMITALIANCOOKS | ANDREWMICHAELITALIANKITCHEN.COM

## COCKTAILS

FORBIDDEN FRUIT | 14  
old dominick vodka, licor 43, apple, lemon, sparkling wine, peychaud's

OH, THE PLACES YOU'LL GO | 16  
angostura 5 yr, cardamaro, amaretto, walnut orgeat, lime, angostura

THE PEARS OF WRATH | 16  
altos reposado, meletti amaro, spiced pear, black walnut bitters,  
lemon, egg white

YOU'RE A WIZARD, CHERRY | 14  
lustau brandy de jerez, st. elizabeth allspice, cherry, sparkling wine

THREE LITTLE FIGS | 16  
corsair barreled gin, fig liqueur, lemon, honey, tonic

HESTER PRYNNE | 16  
laird's applejack, drambuie, chinola, lemon, peychaud's

FEAR & LOATHING | 16  
shackleton scotch, frangelico, limoncello, dry vermouth

AM OLD FASHIONED | 25  
Enjoy AM Private Selection Makers Mark, demerara, orange  
bitters, angostura

## NON-ALCOHOLIC MIXED DRINKS

50 SHADES OF DORIAN GRAY | 8  
earl grey tea and orange

JOHNNY APPLESEED | 8  
spiced apple, lemon, soda, ginger beer

## BEER

ATHLETIC BREWING | 8  
n/a golden ale

WISEACRE TINY BOMB | 8  
pilsner, 4.5%

BUD LIGHT | 6  
light lager, 4.2%

PERONI NASTRO AZZURRO | 8  
lager, 5.1%

WISEACRE ANANDA | 8  
ipa, 6.1%

MICHELOB ULTRA | 6  
light lager, 4.2%

## SPARKLING WINE

LAMARCA | 13  
Prosecco, Glera, Friuli

ARGYLE | 18  
Vintage Brut, Chardonnay Blend, Willamette Valley

GIARDINO | 14  
"Suoli Cataldi," Rosato, Lambrusco, Emilia-Romagna

## ROSÉ

MARGERUM "RIVIERA ROSE" | 13  
Syrah-Mourvedre Blend, Santa Barbara

MURGO, ETNA ROSATO | 16  
Nerello Mascalese, Sicily

BEURER, ROSE | 16  
Pinot Noir (Spatburgunder) Blend, Germany

## WHITE WINE

SCARPETTA | 13  
Pinot Grigio, Friuli-Venezia Giulia

GUENEAU, "LES GRIOTTES," SANCERRE | 16  
Sauvignon Blanc, Loire-France

MURGO | 16  
Etna Bianco, Carricante Blend, Sicily

LE CALCINAIE | 15  
Vernaccia di San Gimignano, Tuscany

SANDHI | 16  
Chardonnay, Central Coast-California

SPOKEN WEST | 11  
Chardonnay, California

OCCHIPINTI, "SP68" BIANCO | 18  
Skin-Contact - Zibibbo Blend, Sicily

## RED WINE

PRESQU'ILE | 17  
Pinot Noir, Santa Barbara

\*FRATELLI ALESSANDRA, "SPEZIALE" | 20  
Pelaverga, Piedmont

A & G FANTINO, "ROSSO DEI DARDI," | 16  
Nebbiolo, Piedmont

SCARPETTA | 14  
Cabernet Franc, Friuli Venezia Giulia

L'ERTA DI RADDA | 18  
Chianti Classico, Sangiovese Blend, Tuscany

CIRELLI | 16  
Montepulciano d'Abruzzo, Abruzzo

\*RONCHI BARBARESCO | 25  
Nebbiolo, Piedmont

SUNSPELL | 12  
Cabernet Sauvignon, Australia

VIGNALE DI CECILIA "COVOLO" | 16  
Cabernet Blend, Veneto

SAN MARTINO, "SIIR" | 17  
Aglianico, Campania

\*RED MARE | 18  
Cabernet Sauvignon, Napa Valley

Wines notified by \* are poured using the Coravin preservation system to optimize freshness of each pour.