
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

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

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, butternut 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

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

ENTREE

GOLDEN TILE* | 45
grilled cabbage, saffron-fennel soubise, crispy
potatoes

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

DUCK | 37
gnocchetti, soffrito, root vegetables, foie gras,
spiced marsala jus

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

PORK OSSO BUCO | 35
acorn squash, farrotto, sunchoke puree

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



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 | 15
old dominick vodka, licor 43, apple, lemon, sparkling wine, peychaud's

RUBY SLIPPER | 18
smith & cross, italicus select aperitif, lime, coconut cream

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

GOLDEN TICKET | 16
blue note rye, cacao liqueur, clove, lemon, orange, fee foam

YOU'RE A WIZARD, CHERRY | 15
lustau brandy de jerez, st. elizabeth allspice, cherry, sparkling wine

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

LES MEZ | 15
aquavit, del maguey puebla, green chartreuse, lime, vanilla, serrano

APPLE ADVENTURES IN WONDERLAND | 16
old dominick huling station, journeyman apple cider, triple sec, campari,
lemon

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

PERONI NASTRO AZZURRO | 8
lager, 5.1%

BUD LIGHT | 6
light lager, 4.2%

MILLER LITE | 6
light lager, 4.2%

MICHELOB ULTRA | 6
light lager, 4.2%

WISEACRE TINY BOMB | 8
pilsner, 4.5%

WISEACRE ANANDA | 8
ipa, 6.1%

SPARKLING WINE

LAMARCA | 13
Prosecco, Glera, Friuli

SANDHI | 18
Blanc de Blanc, Chardonnay, Central Coast

MURGO | 22
Brut Rose, Nerello Mascalese, Sicily

ROSÉ

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

MURGO | 16
Etna Rosato, Nerello Mascalese, Sicily

WHITE WINE

SCARPETTA | 13
Pinot Grigio, Friuli-Venezia Giulia

MARGERUM | 14
Sauvignon Blanc, Santa Barbara

RONCHI "IN AMPHORIS" | 16
Arneis, Piedmont

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

CANTINA MARILINA, "SIKELE," | 16
Grecanico, 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 | 15
Cabernet Franc, Friuli Venezia Giulia

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

CIRELLI | 16
Montepulciano d'Abruzzo, Abruzzo

*COLDISOLE | 27
Brunello di Montalcino, Sangiovese, Tuscany

SUNSPELL | 12
Cabernet Sauvignon, Australia

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

SAN MARTINO, "SIIR" | 17
Aglianico, Campania

*BRENDDEL | 25
Cabernet Sauvignon, Napa Valley

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