

PANE

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

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, parmesan, panna gratta, red wine vinaigrette

A & M CAPRESE | 17
heirloom tomato, fior di latte, red onion, basil

CRUDO* | 16
cobia, green goddess, pickled rhubarb & celery,
ramps, basil, brown butter crunch

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

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
squash ragu, poached shrimp, cavolo
nero

AGNOLOTTI | 17
robiola, calabrian chili, vodka, cream,
guanciale

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

ENTREE

HALIBUT* | 38
corn vignole, potato crunch, green tomato
romesco

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

DUCK | 37
sweet potato puree, root vegetables,
cranberry marsala jus

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

PORK CHOP | 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

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COCKTAILS

AMERICA'S NEXT TOP BOTTLE | 14
old dominick vodka, creme de violette, luxardo maraschino,
blueberry, lavender, lemon, sparkling wine

BERRIED AT FIRST SIGHT | 16
tequila, amaro arancia, strawberry, lemon

REAL HOUSERYES | 15
peach tea infused sazerac rye, psychaud's, absinthe, clove

AM OLD FASHIONED | 25
enjoy AM private select makers mark, demerara, bitter

WILL YOU ACCEPT THIS ROSE? | 16
italicus, chamomile liqueur, lillet rose, lemon, sparkling wine

GIN, TAN, LAUNDRY | 15
uncle val's, lychee sake, lemon, cucumber, mint

SOUTHERN CHARM | 17
old dominick TN whiskey, cynar, chinola, basil, lemon, grapefruit

NAKED AND AFRAID | 16
desert door sotol, yellow chartreuse, cappelletti, lime, serrano

NON-ALCOHOLIC MIXED DRINKS

SELLING SUNSET | 8
peach-mango tea, lemon, orange, soda

JUDGE FRUITY | 8
blueberry, lavender, mint, lemon- lime soda

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

BEURER | 16
Field Blend, Germany

WHITE WINE

SCARPETTA | 13
Pinot Grigio, Friuli-Venezia Giulia

WHITEHAVEN | 14
Sauvignon Blanc, New Zealand

ERSTE + NEUE | 16
Pinot Bianco, Alto Adige

CATALDI MADONNA "GIULIA" | 18
Pecorino, Arbuzzo

MURGO | 16
Etna Bianco, Carricante Blend, Sicily

RONCHI "IN AMPHORIS" | 16
Arneis, Piedmont

SANDHI | 16
Chardonnay, Central Coast-California

SPOKEN WEST | 11
Chardonnay, California

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

VILLA MIGLIARINA | 13
Chianti Superiore, Sangiovese, Tuscany

EASTON | 16
Barbera, California

*COLDISOLE | 27
Brunello di Montalcino, Sangiovese, Tuscany

SUNSPELL | 12
Cabernet Sauvignon, Australia

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