

## 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

ORECCHIETTE | 19  
sungold sugo, roasted tomato, crab,  
panna gratta, basil

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

## PASTA

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

CARBONARA | 19  
guanciale, egg yolk, pecorino, black  
pepper

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

GEMELLI | 18  
amatriciana, sundried tomato,  
pancetta, parmesan

## ENTREE

HALIBUT\* | 38  
corn vignole, brown butter caper 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\* | 65  
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

## CLASSICS

- BELLINI | 14  
prosecco & white peach puree
- CORPSE REVIVER NO.2 | 15  
ford's, lillet blanc, triple sec, lemon
- DAIQUIRI | 13  
cruzan, lime, demerara
- MARTINEZ | 15  
tanqueray, sweet vermouth, luxardo, angostura
- VIEUX CARRE | 15  
sazerac rye, courvoisier, benedictine, angostura, peychauds

## SIGNATURE

- JAZZ BRUNCH LEMONADE | 15  
blue note rye, courvoisier, raspberry shrub, lemon
- A SIMPLE SONG | 16  
wonderbird, meletti apertivo, sfumato, black rice, strawberry
- CAGE THE ELEPHANT | 16  
see the elephant, italicus, lemon, sparkling wine, perrier
- VANILLA SKY | 15  
altos blanco, chinola, arancia amaro, vanilla, lemon, egg
- AM OLD FASHIONED | 25  
Enjoy AM private select makers mark, demerara, bitter

## NON-ALCOHOLIC

- PEACH PIT | 8  
white peach puree and n/a sparkling
- PENNY & ME | 10  
lyre's london, pink peppercorn, rose, tonic
- SAN PELLEGRINO | 13  
sparkling water
- ACQUA PANNA | 13  
still water

## 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
- MARGERUM "SYBARITE" | 14  
Sauvignon Blanc, Santa Barbara
- 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
- CARUSO & MININI "ARANCINO" | 16  
Catarratto, Sicily

## RED WINE

- FRANCESCO RINALDI | 16  
Grignolino d'Asti, Piedmont
- PRESQU'ILE | 17  
Pinot Noir, Santa Barbara
- JEAN FOILLARD | 19  
Gamay, Beaujolais-Villages
- BARONE DI VILLAGRANDE | 19  
Etna Rosso, Sicily
- A & G FANTINO, "ROSSO DEI DARDI," | 16  
Nebbiolo, Piedmont
- ROCCA DI MONTEGROSSI | 18  
Chianti Classico, 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

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