

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

PUMPKIN POLENTA | 15
goat cheese, mushroom soffrito, chicken brodo

CRUDO* | 19
hamachi, calabrian vinaigrette, citrus, caper,
pepita, serrano

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, basil

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

PASTA

POTATO GNOCCHI | 17
gorgonzola, arugula, parmesan

ORECCHIETTE | 21
sungold sugo, roasted tomato, crab,
panna gratta, basil

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

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

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

MEZZALUNA | 19
brown butter, sage, marsala, ricotta,
honey, orange

GEMELLI | 18
amatriciana, sundried tomato,
pancetta, parmesan

ENTREE

HALIBUT* | 38
sunchoke chowder, clam soffrito, napa
cabbage, tarragon oil

BUTTONWOOD FARMS CHICKEN | 29
passatelli, mushroom conserva, olives,
swiss chard, jus

DUCK | 37
carrot 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
fingerling potatoes, rapini, whole grain mustard jus,
red onion jam



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

- GIN BRAMBLE | 15
beefeater, house creme de murre, lemon
- AMIK RUM LION'S TAIL | 15
mount gay eclipse, house all spice dram, lime, angostura
- PENICILLIN | 15
blended scotch, honey, ginger, lemon, laphroaig
- SAZERAC | 15
sazerac rye, camus cognac, absinthe, peychaud's
- AM OLD FASHIONED | 25
Enjoy AM private select makers mark, demerara, bitters

SIGNATURE

- BAD APPLE | 15
laird's applejack, rye, amaro nonino, chai-apple shrub
- PUMPKIN KING | 15
vodka, pumpkin spice, lemon, prosecco
- BONFIRE BOOS | 15
altos reposado, orange liqueur, carrot, ginger, serrano, lime
- DEATH BY CHOCOLATE | 15
citadelle, campari, coffee amaro, cacao liqueur
- DEVIL IN THE DETAILS | 17
pecan brown butter infused rye, averna, tobacco, orange bitters

NON-ALCOHOLIC

- FUNNIKKA | 11
Lyre's N.A. Gin, house tonic, rosemary citrus shrub
- SAN PELLEGRINO | 13
sparkling water
- ACQUA PANNA | 13
still water
- HARVEST MULE | 8
pumpkin spice, lemon, ginger beer

BEER

- ATHLETIC BREWIN | 8
n/a golden ale
- FLYWAY LIGHT | 8
pilsner, 4%
- FLYWAY HONEY BIRD | 8
blonde ale, 4.9%
- BUD LIGHT | 6
light lager, 4.2%
- MILLER LITE | 6
light lager, 4.2%
- MICHELOB ULTRA | 6
light lager, 4.2%
- PERONI NASTRO AZZURRO | 8
LAGER, 5.1%
- 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
- TENUTA LE CALCINAIE | 15
Vernaccia, Tuscany
- 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.

In accordance with Tennessee state law, all wines, cocktails, and distilled alcoholic spirits are subject to a 15% liquor by the drink tax and a 9.75% sales tax. All beers are subject to a 9.75% sales tax.