RESTAURANT SELECTION MICHELIN GUIDE 2026

FALL 2026

STUZZICHINI

FORMAGGI | 13
chef's selection of cheese, benne crackers, seasonal jam

SALUMI | 13
chef's selection of charcuterie, pickled vegetables, whole grain mustard

ANITPASTI

RAW OYSTERS | 20
pickled horseradish, a|m cocktail, fresno hot sauce

FRIED MOZZARELLA | 13
caputo brother's mozzarella, tomato bomba, salsa verde

PRIMI

SPAGHETTI | 15
cacio e pepe

RIGATONI | 15
calabrian sugo, guanciale, pancetta, serrano

BUCATINI | 15
maw maw's gravy, parmesan

CLASSICS

BASIL LIMONATA | vodka, lemon, basil, bubbles.....**10**

MARGARITA | blanco tequila, curaçao, lime, sugar.....**10**

SOUTHSIDE | gin, lime, mint, sugar.....**10**

OLD FASHIONED | bourbon, demerara, bitters.....**10**

WINE

PROSECCO | lamarca, glera, friuli, italy.....**10**

WHITE | scarpetta, pinot grigio, friuli, italy.....**10**

ROSÉ | margerum, “riviera,” grenache blend, santa barbara, california.....**10**

RED | sunspell, cabernet sauvignon, australia.....**10**

MARTINI | 10

1. BASE SPIRIT | vodka, gin or vesper
2. ADDITIONS | dry, wet, or dirty
3. PREPARATION | stirred, shaken, or bruised
4. GARNISH | olives, twist, or onions

BEER | 6

SKY DOG | lager

TINY BOMB | pilsner

ANANDA | india pale ale

GUINNESS | stout

ANDREW MICHAEL ITALIAN KITCHEN | HAPPY HOUR | MONDAY - SATURDAY | 4:00PM - 5:30PM