

## SALUMI | 14

### HUNTER'S LOOP

pork, venison, black pepper, garlic, City Block Salumeria, Memphis, TN

### DIABLO

chili flake, red wine, fennel seed, City Block Salumeria, Memphis, TN

### GUANCIALE

roasted garlic, rosemary, bay, City Block Salumeria, Memphis, TN

### CAPICOLA

calabrian chili, garlic, City Block Salumeria, Memphis, TN

### PROSCIUTTO

Italian cured ham, Emilia-Romagna, Italy

## FORMAGGI | 15

### MOOLEEN

cow's milk, Bonnie Blue, Waynesboro, TN

### CYPRESS GROVE TRUFFLE TREMOR

soft-ripened, truffles, goat cheese, Accata, CA

### GORGONZOLA DOLCE

veined cow's milk cheese, Piedmont, Italy

### LA TUR

soft-ripened, goat-cow-sheep's milk cheese, Bosia, Italy

## GIARDINI | 13

### ARTICHOKE

celery root, dill, frito misto

### ASPARAGUS

walnut bagna cauda, pistachio, panna gratta

### GOAT CHEESE PANNA COTTA

peas, celery, lemon

### PEPPERS

feta, kalamata, garlic



## TAVOLO

SELECTION OF ALL THREE | 38

## ANTIPASTI

### A|M BREAKFAST | 12

63 degree egg, pork belly, polenta, pork rinds

### CHICKEN LIVER TOAST | 11

sourdough, satsuma, peaches, mint, sorrel

### A|M SALAD | 9

mixed greens, focaccia, lemon, parmesan frico

### SFORMATO | 14

broccoli, peas, leeks, gorgonzola

### STRACCIATELLE | 14

crab, tomato, basil, bacon, arugula, ciabatta

### CRUDO | 14

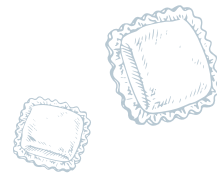
swordfish, turnips, squash, carrot, morel, tahini, sorrel

### SOUP | 13

veal, rice, spinach, chicken broth

### OCTOPUS | 15

aioli, fennel, meyer lemon, serrano, sundried tomatoes, sun-chokes



## PRIMI

### MAW MAW'S RAVIOLI | 14

maw maw's gravy

### POTATO GNOCCHI | 12

mint pesto, peas, ricotta, lemon

### RADIATORI | 13

barese ragu, broccoli, panna gratta

### SCARPINOCC | 14

salumi, tomato, lemon, jalapeño, gremolata

### CHIATARRA | 12

greens, ham hock, guanciale, corn bread, chili

### BUCATINI CARBONARA | 14

guanciale, egg, pecorino, black pepper

## SECONDI

### LAMB LOIN | 30

white beans, kale, sundried tomatoes, kalamata olives, confit mushrooms, truffle jus

### HALIBUT | 33

corn, morel, peaches, hazelnut, shiitake

### SCALLOPS | 30

asparagus, mushrooms, spinach, bagna cauda

### SOFT SHELL CRAB | 26

peas, rice, peperonata

### PORK COPPA | 31

lentils, barese, green garlic, dijon cream, black garlic sugo

### HANGER STEAK | 34

turnip gratin, kale, chili, au poivre



JULY 2018

EXECUTIVE CHEFS: Andy Ticer and Michael Hudman

CHEF DE CUISINE: Chad Harrison

ANDREWMICHAELITALIANKITCHEN.COM  
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## CHEFS' TASTING | 65

WINE PAIRING | 35  
ELEVATED WINE PAIRING | 65

SWEETBREAD

SFORMATO

POLPETTE

FLANK

CHOCOLATE



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.

## WHITE WINE BY THE GLASS

**SCARPETTA | 11.5**  
*Pinot Grigio, Friuli*

**JACKY PREYS | 14**  
*Fie Gris, Loire Valley*

**GALERIE "NAISSANCE" | 16**  
*Sauvignon Blanc, Napa*

**HECHT & BANNIER | 9**  
*White Blend, Languedoc, France*

**J HOFSTATTER | 13**  
*Pinot Bianco, Alto Adige*

**CERETTO | 13**  
*Arneis, Piedmont*

**SCARPETTA, FRICO BIANCO | 9**  
*Friulano/Chardonnay, Friuli*

**AUSONIA, "MACHAON" | 15**  
*Pecorino, Abruzzo*

**LE MONDE | 12**  
*Ribolla Gialla, Friuli*

**CORTE GIACOBBE, SOAVE | 14**  
*Garganega, Veneto*

**ROBERT TURNER, " DUTTON RANCH" | 18**  
*Chardonnay, Russian River*

**RODNEY STRONG | 10**  
*Chardonnay, Sonoma County*

**VODOPIVEC | 25**  
*Vitovska, Friuli*

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## ROSÉ WINE BY THE GLASS

**IL BORRO, ROSÉ | 10**  
*Sangiovese, Tuscany*

**MARGERUM, "RIVIERA ROSE" | 14**  
*Grenache Blend, Santa Barbara*

**KTIMA PAVLIDIS, "THEMA" | 16**  
*Tempranillo, Drama/ Greece*

## SPARKLING WINE BY THE GLASS

**LA BELLA, PROSECCO | 9**  
*Glera, Friuli*

**ZUCCOLO, BRUT ROSÉ | 11**  
*Pinot Nero/Chardonnay, Friuli*

**CHAMPAGNE DELAMOTTE | 27**  
*Chardonnay Blend, Le Mesnil-sur-Oger*

## RED WINE BY THE GLASS

**MURGO, ETNA ROSSO | 13**  
*Nerello Mascalese, Sicily*

**VINO LAURIA | 15**  
*Frappato, Sicily*

**ADELSHEIM, "ELIZABETH'S RESERVE" | 25**  
*Pinot Noir, Willamette Valley*

**COOPER MOUNTAIN | 15**  
*Pinot Noir, Willamette Valley*

**POGGIO ALLE SUGHERE | 9.5**  
*Sangiovese, Tuscany*

**FARNESE "FANTINI" | 9**  
*Sangiovese, Abruzzo*

**HEINRICH | 16**  
*Zweigelt, Austria*

**ROCCA DI MONTEGROSSI | 17**  
*Sangiovese Blend, Chianti Classico*

**SCARPETTA | 13**  
*Barbera del Monferrato, Piedmont*

**ERIC TEXIER, "ST. JULIEN EN ST. ALBAN" | 15**  
*Syrah, Rhone*

**LE MONDE | 12**  
*Cabernet Franc, Friuli*

**IL FAUNO DI ARCANUM | 17**  
*Merlot Blend, Tuscany*

**BRESSIA, "MONTEAGRELO" | 22**  
*Malbec, Argentina*

**BLUE ROCK, "BABY BLUE" | 18**  
*Cabernet Blend, Alexander Valley*

## CRAFT BEER

**WISEACRE, MEMPHIS SANDS | 6.5**  
*American Lager, Memphis, TN*

**BELL'S BREWERY, OBERON ALE | 7**  
*Wheat Ale, Kalamazoo, Michigan*

**NEW BELGIUM GLÜTINY PALE ALE | 6.5**  
*Gluten Free Pale Ale, Fort Collins, Colorado*

**WISEACRE, TINYBOMB | 6.5**  
*American Pilsner, Memphis, Tennessee*

**WISEACRE, ANANDA | 6.5**  
*IPA, Memphis, Tennessee*

**WISEACRE, ADJECTIVE ANIMAL | 9**  
*Double IPA, Memphis, Tennessee*

**WISEACRE, OKTOBERFEST | 7**  
*Märzen Lager, Memphis, Tennessee*

**WISEACRE, GOTTA GET UP TO GET DOWN | 7**  
*Coffee Stout, Memphis, Tennessee*

**ST. PAULIE GIRL N/A | 6**  
*Lager, Bremen, Germany*

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## FOR ALL AGES

**GOLDEN SLUMBERS | 6**  
*citrus, cucumber, basil, tonic*

*We designed the Cocktail Menu at Andrew Michael Italian Kitchen as a healthy mix of classic drinks and new ideas to stimulate the palate before your meal. We find that cocktails shared over a charcuterie plate or slate of fine cheeses help to gather around the table, shed the anxieties of the day, and begin a meal. If there is something that you don't see but would like to have, if we can, our bartenders will be happy to mix it for you.*

## COCKTAILS

### ELDER STATESMEN

*A Gathering of Southern Gentlemen and Italian Aristocrats*

**AMETHYSTOS | 11**  
*rosé vodka, carpano bianco, bassano amaro, lemon thyme shrub, grapefruit, rare tea cubes, prosecco, topo chico*

**CHAMPAGNE SOCIALIST | 14**  
*nardini grappa, lemoncello, branca menta, lime, blackberry, basil, prosecco*

**TOES UP | 13**  
*empress gin, caperitif, lemon, tonic*

**DOCTOR'S ORDERS | 14**  
*magnus, averta, ginger, honey, lemon, lemon bitters, angostura bitters*

**HALF SEAS OVER | 15**  
*pineapple infused smith and cross, velvet falemum, demerara, lime, mint*

**RINSED | 11**  
*arta silver, xicaru mezcal, cynar, cocchi americano, peychaud's bitters, angostura bitters*

### FRESHMEN

*New Ideas in Cocktails from Behind the Bar*

**JOBBER AS A SUDGE | 10**  
*cap corse, lillet, lemon bitters, dill*

**SPICE RACKED | 12**  
*old forester 100, byrrh, green chartreuse, spice syrup, lime, prosecco*

**POT-VALIANT | 12**  
*jameson ipa caskmates, copper & kings immature brandy, grapefruit sherbet, lime, anada ipa*

**CALL AN UBER | 11**  
*blueberry infused old dominick, fernet branca, kings ginger, lemon, grenadine, lemon bitters*

**WELL OILED | 12**  
*highland queen 12, buffalo trace, velvet falernum, alta verde, lime, lime bitters, egg white*

**ROLL OUT THE BARREL | 13**  
*el dorado 5 year, jack daniels rye, dopo teatro, acqua di cedro, lemon bitters*