

CENA ~ DINNER

PRIMI ~ FIRST COURSE

BURRATA E PROSCIUTTO DI PARMA

Burrata cheese, parma prosciutto mix,
cherry tomato, basil balsamic reduction 22

GAMBERI E FAGIOLI

Sautéed shrimp, cannellini beans,
cherry tomato, broccoli rabe 22

CAPELANTE AL LIMONE

Fresh pan-seared scallops with pancetta crisp
served in a spinach lemon cream sauce 22

CARPACCIO DI POLPO

Thin sliced octopus, lemon,
EVOO, red onions, capers, arugula 22

MOZZARELLA AFFUMICATA

Pan-seared smoked mozzarella with roasted
peppers, basil, EVOO, and garlic 21

CALAMARI FRITTI

Calamari lightly floured and fried,
served with spicy tomato sauce 20

SCIALATIELLI FRA DIAVOLO

Spaghetti alla chitarra with clams,
calamari, shrimp, scallops served
in a spicy tomato sauce 30

TAGLIOLINI NERI CON GAMBERI

Homemade black linguini with shrimp,
hot sausage, diced tomato 29

LINGUINI ALLE VONGOLE

Homemade linguini with fresh clams
served in tomato sauce or garlic EVOO 29

FETTUCCHINE BOLOGNESE

Homemade fettuccine with ground beef ragù
served with Parmesan cheese 26

ZITI ALLA VODKA & RICOTTA

Homemade ziti with onions, prosciutto served in
vodka blush tomato sauce and ricotta cheese 25

GNOCCHI AL GORGONZOLA

Homemade potato dumplings served in
gorgonzola cream sauce and pancetta 25

INSALATE ~ SALADS

INSALATA ANDREA

Organic spring mix with cherry
tomatoes, shaved carrots, onions and
house balsamic dressing 14

CESARE

Classic Caesar served in a
parmesan cheese bowl 14

RUCOLA E CARCIOFI

Organic arugula, truffle pecorino
cheese, grilled artichokes,
and truffle dressing 14

SECONDI ~ SECOND COURSE

SALMONE ALLA LIVORNESE

Sautéed fresh salmon with red onions,
garlic, capers, black olives served with
light tomato sauce and mashed potatoes 36

ORATA CON CARCIOFI

Filet of striped bass
with artichokes, white wine served with
lemon butter sauce and broccoli rabe 36

POLLO PICCATA

Airline chicken sautéed in
lemon, capers, white wine and spinach 32

POLLO AI PEPERONI

Grilled chicken breast with roasted peppers,
white wine, served with melted provolone cheese
and roasted potatoes 32

VITELLO VALDOSTANO

Sautéed veal with wild mushrooms,
melted fontina cheese, served with white wine
and roasted potatoes 33

VITELLO MILANESE

Thin sliced veal, breaded and fried
served over arugula with
a house lemon dressing 33

COSTOLETTE DI MANZO

Braised short ribs with carrots, onions,
celery served with red wine reduction
and mashed potatoes 38

BRACIOLA DI MANZO

Pounded and rolled filet mignon with garlic,
parsley, parmesan cheese, served with
homemade tomato sauce and mashed potatoes 44

CONTORNI ~ SIDE DISHES

SPINACI

Sautéed spinach with
garlic, EVOO 10

RAPINI

Sautéed broccoli rabe, garlic
and hot pepper 10

FUNGHI

Wild mixed mushrooms
sautéed with garlic, EVOO 10

ROASTED POTATOES

With garlic and rosemary 10

PASTA

Ziti with tomato sauce 10

GARLIC MASHED POTATOES 10

ALL OUR FOOD IS PREPARED TO ACCOMMODATE A LOW SODIUM DIET.
PLEASE LET US KNOW IF YOU HAVE FOOD ALLERGIES

