

CENA ~ DINNER

PRIMI ~ FIRST COURSE

HOMEMADE PASTA

TAGLIERE ANDREA

Chef selection of assorted Italian meats, cheeses and grilled vegetables 26

INVOLTINO DI SPECK E FICHI

Figs, goat cheese, rolled in Italian prosciutto, drizzled with balsamic reduction 22

FUNGHI GRATINATI AL FORNO

Shiitake mushroom, bread crumbs, parmesan cheese, parsley and white wine 20

CAPELANTE AL LIMONE

Fresh pan-seared scallops with a pancetta crisp in a spinach lemon cream sauce 23

CARPACCIO DI POLPO

Thin sliced octopus, lemon, EVOO, red onion, capers and arugula 23

CALAMARI FRITTI

Calamari lightly floured and fried, served with spicy tomato sauce 21

SPAGHETTI ALLA CHITARRA

Thick spaghetti with clams, calamari, shrimp, scallops in a spicy tomato sauce 35

TAGLIOLINI NERI CON GAMBERI

Black linguini with shrimp, hot sausage and diced tomato 31

LINGUINI ALLE VONGOLE

Linguini with fresh clams served in tomato sauce or garlic EVOO 30

FETTUCCHINE BOLOGNESE

Fettuccine with ground beef ragú served with parmesan cheese 28

ZITI ALLA VODKA & RICOTTA

Ziti with onions, prosciutto served in vodka blush tomato sauce and ricotta cheese 26

GNOCCHI AL GORGONZOLA

Potato dumplings served in gorgonzola cream sauce and pancetta 26

ZUPPA DEL GIORNO

SOUP OF THE DAY \$ MP

INSALATE ~ SALADS

~ 14 ~

INSALATA ANDREA

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

CESARE

Classic Caesar served in a parmesan cheese bowl

RUCOLA E CARCIOFI

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

SECONDI ~ SECOND COURSE

SALMONE ALLA MOSTARDA

Pan-seared mustard and fresh herb crusted Norwegian salmon with white wine cream sauce and garlic mashed potatoes 37

ORATA ALLA LIGURE

Pan-seared filet of Mediterranean Dorado with roasted garlic cherry tomatoes, fresh lemon juice, capers, spinach and rosemary roasted potatoes 39

POLLO AL RAGÚ DI FUNGHI

Sauteéd Airline chicken breast, mushroom ragú, diced tomatoes, garlic, white wine and rosemary roasted potatoes 35

FILETTO DI MAIALE

Yorkshire pork filet, rosemary garlic red wine reduction, asparagus and garlic mashed potatoes 39

VITELLO VALDOSTANA

Sauteéd veal, topped with Italian prosciutto, melted fontina cheese, wild mushrooms, served with white wine and roasted potatoes 35

VITELLO MILANESE

Pounded rib veal chop milanese, arugula, lemon dressing MP

COSTOLETTE DI MANZO

Braised short ribs with carrots, onions, celery served with red wine reduction and garlic mashed potatoes 46

BRACIOLA DI MANZO

Pounded and rolled filet mignon with garlic, parsley, parmesan cheese, served with homemade tomato sauce and garlic mashed potatoes 47

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

ALL OUR FOOD IS PREPARED TO ACCOMMODATE A LOW SODIUM DIET

PLEASE LET US KNOW IF YOU HAVE FOOD ALLERGIES

NO SUBSTITUTIONS

CHEF *Andrea Covino*
