CENA ~ DINNER

PRIMI ~ FIRST COURSE

CARPACCIO DI MANZO CALDO
Thinly sliced warm filet mignon, chiodini mushrooms, pecorino tartufato 23

GAMBERI ALLA PARMIGIANA
Shrimp, breaded and fried, Andrea's housemade tomato sauce, parmesan cheese, and fresh mozzarella 23

BROCCOLI E SALSICCIA
Sauteéd broccoli rabe, garlic, Italian sausage, and sun dried tomatoes 22

CAPESANTE 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

HOUSEMADE:

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

FETTUCCINE 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

~ 15 ~

INSALATA ANDREA
Organic spring mix with cherry tomatoes, shaved carrots, onions and housemade balsamic dressing

CESARE
Classic Caesar served in a parmesan cheese bowl

RUCOLA E CARCIOFI
Organic arugula, truffle pecorino cheese, grilled artichokes, and truffle dressing

ROMANA
Chopped romaine lettuce, cucumber, tomato, red onion, olives, caramelized pecans, and Italian meats

SECONDI ~ SECOND COURSE

SALMONE ALLA MOSTARDA
Pan-seared mustard and fresh herb crusted Norwegian salmon with white wine cream sauce and garlic mashed potatoes 39

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 NAPOLETANO
Airline chicken breast, sauteéd with celery, onions, carrots, garlic, rosemary, diced tomatoes, black olives served with rosemary roasted potatoes 35

FILETTO DI MAIALE
Yorkshire pork filet, rosemary garlic red wine reduction, sauteéd string beans, garlic, diced tomatoes 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 36

VITELLO MILANESE
Pounded rib veal chop milanese, arugula, lemon dressing MP

BRACIOLA DI MANZO
Pounded and rolled filet mignon with garlic, parsley, and parmesan cheese; served with homemade tomato sauce, garlic mashed potatoes, and sauteéd string beans with diced tomatoes and garlic 47

COSTOLETTE DI MANZO
Braised short ribs with carrots, onions, celery served with red wine reduction and garlic mashed potatoes 47

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

SPLIT PLATE CHARGE MAY APPLY

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*