

Andrea Trattoria Italiana

Cape May Restaurant Weekend Nov. 2026



FIRST COURSE ~ PRIMI

ZUPPA DI FUNGHI

Cream of mushroom soup

GNOCCHI

Potato dumplings served in gorgonzola cream sauce and pancetta or tomato sauce

GAMBERI ALLA PARMIGIANA

Shrimp, breaded and fried, Andrea's housemade tomato sauce,
and fresh mozzarella cheese

INSALATA ROMANA

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

SECONDO - SECOND COURSE

FILETTO DI MAIALE

Yorkshire pork filet, rosemary garlic red wine reduction,
sautéed string beans, garlic, diced tomatoes and garlic mashed potatoes

SALMONE ALLA MOSTARDA

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

VITELLO VALDOSTANA

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

PRANZO DELLA DOMENICA

Braciole, sweet italian sausage, meatballs, homemade rigatoni, tomato sauce

DOLCE - DESSERT

TIRAMISU

Ladyfingers, espresso, mascarpone, chocolate shaving

TORTA DI ZUCCA

Pumpkin cheesecake topped with homemade whipping cream

SORBETTO

Lemon sorbet

\$62+
tax &
gratuity

CHEF ANDREA COVINO