



ANDREA'S

The Art of Food and Wine

Soup, Salads and Appetizers

<i>Soup of the Day</i>	7
<i>Cesare di Andrea</i>	8
Baby romaine heart with whole wheat crostini	
<i>Peach Brulee</i>	8.50
With pecan, heirloom tomato & blue cheese	
<i>Beets Carpaccio</i>	12
Shaved fennel, watermelon, goat cheese mousse	
<i>Grilled Octopus</i>	<i>Small</i> 15 <i>Large</i> 30
Grilled local octopus, polenta cake and salsa	
<i>Caponata, classic Eggplant dish from Sicily, Pinenuts, Raisins, Tomato, Basil</i>	11
<i>Polenta with homemade Sausage and Imported Fontina Cheese</i>	10
<i>Beef Carpaccio</i>	14
Thin slice of tenderloin with caperberries, shaved parmigiano, extra virgin olive oil	

Main Courses

*All our pastas are homemade and cooked to order

<i>Classic Lasagna, Besciamella, Bolognese and Parmesan</i>	20
<i>Pappardelle with wild mushrooms and braised beef</i>	27
<i>Ravioli del giorno, Ravioli of the day</i>	Market Price
<i>Linguini "Alla Diavola" with Shrimp</i>	28
<i>Chicken Saltimbocca, Prosciutto, Sage in Lemon Sauce</i>	22
<i>Boneless rack of lamb, chargrilled and served with nebbiolo and mushroom demi glaze</i>	
<i>Boneless short ribs glazed with fresh orange and ginger sauce</i>	40
<i>Veal chop (16oz) grilled</i>	Market Price
Served with roasted pancetta au jus	
<i>Veal scaloppini of the day</i>	26
<i>Fish of the day selections</i>	Market Price

All Entrees will be served with mixed vegetables or potatoes

Ask your server for our daily selection of desserts

