



# ANDREA'S

The Art of Food and Wine

## *Minestre*

<i>Pasta e fagioli</i>	6.50
Red beans with bone broth and ditalini pasta	
<i>Soup of the Day</i>	7

## *Insalate*

<i>Cesare di Andrea</i>	8
Baby romaine heart with whole wheat crostini	
<i>Spring Mix</i>	8.50
With pecan, crumbled bacon, heirloom tomato & blue cheese	
<i>Caprese</i>	12
Fresh mozzarella with cherry tomatoes, basil and extra virgin olive oil	

## *Antipasti*

<i>Grilled Octopus</i>	<i>Small 15</i>
Grilled local octopus, polenta cake and salsa	<i>Large 30</i>
<i>Eggplant Zucchini</i>	9.50
Eggplant zucchini and goat cheese "cheese cake"	
<i>Fontina Cheese Onion</i>	9
Fontina Cheese onion with truffle essence, "Fondue" served in onion shell	
<i>Escargot bourguignonne</i>	10
Escargot with "garlic butter and herbs"	
<i>Beef Carpaccio</i>	14
Thin slice of tenderloin with caperberries, shaved parmigiano, extra virgin olive oil	
<i>Lobster and Porcini Mushrooms</i>	19
Poached Maine lobster over sauteed porcini mushrooms	



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## *Primi piatti*

\*All our pastas are homemade and cooked to order

<i>Bigoli Pasta with Duck Ragout</i>	25
<i>Pappardelle with wild mushrooms and braised beef</i>	27
<i>Gnocchi - Four cheeses and walnuts</i>	21
<i>Ravioli surf and turf "half wild mushrooms" half lobster</i>	26
<i>Conchiglie "Amatriciana" quanciale tomatoes, pecorino chili</i>	19
<i>Jagliolini allo scoglio</i>	28
Sauteed with the fish of the day	
<i>Spaghettoni Lobster</i>	36
Tick spaghetti with lobster in fra diavolo sauce	

## *Main Courses*

<i>Hudson river duck breast with cherries and port wine reduction</i>	31
<i>Kurobuta pork ribeye with cognac and green peppercorn sauce</i>	28
<i>Boneless rack of lamb, chargrilled and served with mebbiob and mushroom demi glaze</i>	40
<i>Chicken Breast</i>	24
Stuffed with prosciutto and provolone cheese, with lemon sauce	
<i>Boneless short ribs glazed with fresh orange and ginger sauce</i>	34
<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*