

## Menu

# Soup, Salad and Appetizers split plate charge \$ 2.99

| Soup of The Day  | 10           |
|--|--------------|
| Andrea's House Salad   | 11           |
| Mix greens, candied pecans, gorgonzola cheese, raspberry dressing. |              |
| Cesar Salad (add anchovies \$2.50)                                 | 11           |
| Buffalo Mozzarella from Caserta – caprese style                    | 17           |
| Steak Tartare with Focaccia bread                                  | 22           |
| Escargot bourguignonne style                                       | 19           |
| Street Food of the Day – please enquire                            | Market Price |
| Ravioli del "Plin"   | 18           |
| Stuffed with carbonara sauce in a pecorino and guanciale cream.    |              |

## Pastas

All our pasta is homemade or Gentile from Gragnano, is cooked at the moment and al dente.

Johh & Aushan

| Rigatoni Genovese  | 27           |
|--|--------------|
| Gentile from Gragnano pasta in an old style Neapolitan meat sauce.         |              |
| Mezze Maniche Pasta Carbonara  | 25           |
| No trick, no bullshit, Pecorino, egg yolk, pastorized, imported guanciale. |              |
| Homemade Tagliolini Al Polpo   | 28           |
| Braised octopus in a light spicy marinara, olives and herbs.               |              |
| Homemade Gnocchi   | 26           |
| 4 Cheeses, sauce, and walnuts cream sauce                                  |              |
| Ravioli of the Day – please enquire  | Market Price |
| Lasagna Bolognese  | 25           |
| Homemade with Bolognese sauce, bechamel and parmigiano.                    |              |
| Homemade Linguini astice and crab diavola style                            | Market Price |
|  |              |

# Main Courses - split plate charge \$ 7.99

| Chicken Napoleon  | 25           |
|---|--------------|
| Chicken breast with mushrooms and a light mustard sauce. Served with sautéed veggies. |              |
| Veal Osso Buco - since 2009   | 48           |
| Slowly braised with red wine and veggie and served with saffron risotto.              |              |
| Veal Scaloppine of the Day Served with sautéed veggies.                               | 30           |
| Veal Cheeks with Nebbiolo Sauce Served with Saffron Risotto.                          | 38           |
| Short Ribs Andrea's   | 42           |
| Cooked sous vide – 20 hours and grilled, au jus, served with mashed potatoes.         |              |
| Zuppa Di Pesce  | Market Price |
| All the Catch of the Day seafood in a Ligurian stile cioppino broth.                  |              |
| Grilled Octopus   | 44           |
| Lamb Shank Slowly Braised with Pinot Noir Served with mashed potatoes.                | 42           |
| Flounder Meunière Style - Lemon Butter Sauce Served with sautéed veggies.             | 34           |
|   |              |

#### Extra Sides

| Linguine Garlic Oil   | 10 |
|-----------------------|----|
| Linguine Marinara     | 10 |
| Sautéed Mixed Veggies | 10 |

### Desserts

#### Ask your server for our daily selection of desserts

No Split Check for party of 6 or more people

\*Items cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.