



## Menu

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

Soup of The Day	10
Andrea's House Salad	11
<i>Mix greens, candied pecans, gorgonzola cheese, raspberry dressing.</i>	
Cesar Salad (add anchovies \$2.50)	11
Buffalo Mozzarella from Caserta – caprese style	17
Steak Tartare with Focaccia bread	23
Escargot bourguignonne style	20
Street Food of the Day – <i>please enquire</i>	Market Price
Ravioli del “Plin”	18
<i>Stuffed with carbonara sauce in a pecorino and guanciale cream.</i>	
Grilled Octopus – Andrea’s style	24

## Pastas

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

Pappardelle 2085 <i>Homemade Noodles with Boneless Short Ribs plus Wild Mushrooms</i>	38
Tagliolini Sunday Style <i>Braised Pork Ribs, Pancetta Herbs, Olive Capers - My Mother's Recipe</i>	27
Rigatoni Genovese	27
<i>Gentile from Gragnano pasta in an old style Neapolitan meat sauce.</i>	
Mezze Maniche Pasta Carbonara	26
<i>No trick, no bullshit, Pecorino, egg yolk, pastorized, imported guanciale.</i>	
Homemade Tagliolini Al Polpo	28
<i>Braised octopus in a light spicy marinara, olives and herbs.</i>	
Homemade Gnocchi	26
<i>4 Cheeses, sauce, and walnuts cream sauce</i>	
Ravioli of the Day – <i>please enquire</i>	Market Price
Lasagna Bolognese	26
<i>Homemade with Bolognese sauce, bechamel and parmigiano.</i>	
Homemade Linguini lobster and crab diavola style	Market Price

## Main Courses – split plate charge \$ 7.99

Chicken Napoleon	26
<i>Shredded Chicken breast with mushrooms and a light mustard sauce. Served with sautéed veggies.</i>	
Veal Osso Buco – Andrea's style	48
<i>Slowly braised with red wine and veggie and served with saffron risotto.</i>	
Veal Scaloppine of the Day	30
<i>Served with sautéed veggies.</i>	
Short Ribs Andrea's	42
<i>Cooked sous vide – 20 hours and grilled, au jus, served with roasted potatoes.</i>	
Zuppa Di Pesce	Market Price
<i>All the Catch of the Day seafood in a Ligurian stile cioppino broth.</i>	
Grilled Octopus	44
Lamb Shank Slowly Braised with Pinot Noir	42
<i>Served with roasted potatoes.</i>	
Flounder Meunière Style – Lemon Butter Sauce	34
<i>Served with sautéed veggies.</i>	
Veal Tripes	27
<i>Slowly braised with Beans and Potatoes</i>	
Veal Chop Milanese	Market Price
<i>16 Ounces, Thin Pounded, Breaded, Fried, served with Arugula &amp; Tomatoes</i>	

## Extra Sides

Linguine Garlic Oil	10
Linguine Marinara	10
Sautéed Mixed Veggies	10

## Desserts

Ask your server for our daily selection of desserts

Gratuuity included 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.*