



## *Soup, Salads and Appetizers*

<i>Soup of the Day</i>	7
<i>Cesare di Andrea</i>	9
<i>Chef Andrea Salad (Daily Selection)</i>	10
<i>Caprese salad homemade mozzarella and tomatoes</i>	13
<i>Eggplant Caponata classical Sicilian dish of cold eggplant</i>	13
<i>Lamb lollipops, mediterranean style, cous cous salad yoghurt dressing</i>	14
<i>Seafood salad, daily market fresh seafood potatoes celery capers olives</i>	16
<i>Mussels marinara style, fresh tomatoes garlic and herbs</i>	15
<i>Fresh fried Calamari</i>	14

## *Main Courses*

\*All our pastas are homemade and cooked al dente

<i>Orecchiette tossed with broccoli rabe cream fresh crumbled sausage and pecorino</i>	21
<i>Spaghetti chitarra with fried eggplant tomatoes and burrata cheese</i>	23
<i>Ravioli of the day</i>	Market Price
<i>Short rigatoni with imported fontina cheese sauce &amp; white truffle essence</i>	27
<i>Pappardelle with boneless shortribs and wild mushroom</i>	29
<i>Linguini Alla diavola with fresh seafood</i>	28
<i>Homemade gnocchi Sorrentina, fresh tomatoes sauce basil &amp; mozzarella</i>	22
<i>Chicken with tomatoes origano garlic and melted provolone cheese</i>	22
<i>Veal Ossobuco braised with Nebbiolo wine &amp; served over risotto milanese style</i>	35
<i>Veal chop 16, 18 ounces grilled served with roasted pancetta au jus</i>	Market Price
<i>Veal scaloppini of the day</i>	26
<i>Veal milanese served with mix green and chopped tomatoes</i>	28
<i>Pork ribeye steak with green peppercorn sauce</i>	27
<i>Brasato Al Barolo, braised beef with Barolo wine sauce</i>	32
<i>T bone steak 20 ounces our signature dish</i>	Market Price
<i>Grilled local octopus</i>	32
<i>Fish of the day selections</i>	Market Price
<i>All fish and meat are served with Andreas veggie or potatoes of the day</i>	

***No split check for party of 8 or more people***