L'ANDANA

PRIMI

Arugula, House made ricotta, apple cider vinaigrette 12

Mixed Greens, Toasted walnuts, Chianti vinaigrette 10

*Caesar, Parmesan, lemon-anchovy dressing 12

Prosciutto di Parma, Buffalo mozzarella , roasted tomato 18

Mushroom Zuppa, Wild mushroom soup, Parmesan espuma 10

House Made Sausage, Wood-roasted peppers, onions, Parmesan polenta 14

*Tuna, Hand-cut tartare, mustard aioli, radish, sea salt cracker 18

*Oysters on Half Shell, Native, cocktail sauce, mignonette 18

*Carpaccio, Prime Sirloin, black truffle aioli, Parmesan, arugula 14

Mussels, Steamed out of the shell, tomato & basil crema 15

Crisp Calamari, Tuscan peppers, tomato brodo, lemon aioli 15

Four Cheese Fonduta, Roasted garlic and Sopressata 16

PASTA

Appetizer/ Entree

Tortellini, Crab farcito, sweet pumpkin, Parmesan crema 16/ 29

Rigatoni, Bolognese traditionale 12/ 21

Mafaldine, Marsala-glazed veal meatballs, herb butter, sage 15/ 28

Linguine al Nero, Calamari, rock shrimp, house bacon, pomodoro piccante 16/ 30

Whole Wheat Bucatini, Broccoli rabe, Pecorino Romano 11/ 19

Conchiglioni, Maine lobster, sea shell pasta, Vermont butter, sea salt 18/ 36

WOOD GRILLED

*Swordfish, 9 oz 29
Wood-roasted peppers, onions, cured tomato, olives, capers

*North Atlantic Salmon, 9 oz 29
Black lentil & root vegetable ragout, cider mostarda

*Prime Rib Eye Chop, 24 oz 44
Whipped potato, whole roasted garlic, vin cotto

*Prime Tuscan Steak, 12 oz 35
Rib eye, arugula, Parmesan, truffle oil, vin cotto
fattier cut, yet great flavor

*Filet Mignon, 8 oz 36
Center-cut tenderloin, salt baked potato, roasted garlic butter, vin cotto, grilled romaine with Gorgonzola

*Prime Sirloin, 14 oz 39
Classic New York strip, salt baked potato, roasted garlic butter, vin cotto, grilled romaine with Gorgonzola

*Veal Chop, 16 oz 44
Mushroom Marsala, Parmesan polenta

Piatto di Verdura 22
Seasonal wood-grilled & roasted vegetables

AL FORNO

Lamb Shank, Chianti braised, goat cheese polenta, gremolata 36

Crisp Chicken Milanese, Pomodoro, arugula, lemon, Parmesan 29

CONTORNI

Salt-baked potato..6 Whipped potato..6 Wood-grilled peppers..6
Truffle fries..9 Broccoli rabe..7
Grilled asparagus, Parmesan aioli..9 Rosemary honey carrots ..8
Brussels sprouts, house bacon..7 Mushroom risotto..12

Tuscan Country Supper

$38

Add a pasta course for an additional $10
Available Sunday through Friday

PRIMI

*Caesar
Parmesan, lemon-anchovy dressing

Prosciutto di Parma
Buffalo mozzarella, wood roasted tomatoes

Mushroom Zuppa
Wild mushroom soup, Parmesan espuma

SECONDI

*North Atlantic Salmon
Black lentil & root vegetable ragout, cider mostarda

*Wood-Grilled Sirloin
Watercress & mushroom salad, Gorgonzola crema

Pork Chop
Sweet potato & onion hash, chestnut butter

FINALE

Panna Cotta di Caramello
Fresh vanilla bean, almond praline, salted caramel sauce, lace tuile

Apple Crisp
Warm with cinnamon-pecan streusel, vanilla gelato

Homemade Sorbetto or Gelato
Pastry Chef's daily selection, three scoops with pistachio tuile

Tuscan Country Supper is not available on holidays,
and not available for sharing or substitutions.