

**We Proudly Serve Fresh and Organic Product from Local Farmers and Fisheries  
At Andrea's We Firmly Believe that a Great Dining Experience Begins  
From the Freshest and Top Quality Ingredients**

**Thank you for Joining Us  
Bon Appetito!**

### **Appetizers**

Alaskan Sokeye Salmon "Carpaccio" Dill Crème Fraiche, Whole Wheat Bruschetta	\$11.00
Local Eggplant 3 Ways – Tempura, Stuffed and Caponata	\$11.50
Grilled Pork Belly with Borlotti Beans Ragout	\$12.00

### **Soups and Salads**

Pasta E Fagioli – Thick Borlotti Beans Soup Northern Style	\$ 6.50
French Style Onion Soup topped with Emmental Cheese Bread and Au Gratin	\$ 7.00
Cream of Pumpkin	\$ 6.50
Organic Beets "Carpaccio" Style with Goat Cheese Mousse	\$ 8.50
Organic Spinach with Bartlett Pears, Gorgonzola, Nuts and Bacon (or Not!)	\$11.00
Organic Arugula Salad with Shaved Parmigiano and Heirloom Tomatoes	\$ 9.50
Imported Buffalo Mozzarella "Caprese Style"	\$12.00

### **Pastas – Homemade and served al dente**

Ravioli of the Day	\$19.50
Tagliolini with Fresh Clams, Garlic, EVO and White Wine	\$22.00
Spaghetti Alla Chitarra with Fresh Octopus and Black Olives	\$24.00
Maccheroni "Norma" Fresh Tomatoes, Ricotta Cheese and Eggplant	\$18.00
Creste di Gallo with Pancetta, Tomatoes, Walnuts and Gorgonzola	\$21.00

### **Main Courses**

Chicken Saltimbocca topped with Fresh Sage, Parma Ham in a White Wine Sauce	\$19.00
Veal Scaloppini with Light Gorgonzola Sauce	\$23.95
Grilled Veal Chop with Roasted Potatoes and Pancetta Au Jus	Market Price
Veal "Three Musketeers" Milanese Style - Pargmigiana, Caperberry/ Lemon, Arugula/ Tomato	\$23.95

### **Certified Piedmontese Beef Breed "From Nebraska"**

Short Ribs Braised with Nebbiolo served with Mashed Potatoes	\$28.95
Bistecca Fiorentina (T-Bone Steak) for 1 (18oz) for 2 (36 oz)	Market Price
Fresh Grilled Swordfish Salmoriglio - Mixed Local Raw Organic Veg "Sauce"	\$28.95
Sokeye Salmon "Piccata Style"	\$29.95

## What We are Famous For and Mama's Recipes

Escargot Bourguignonne – Baked with Andrea's Garlic & Herb Butter over Organic Swiss Chard	\$13.00
Zucchini Blossoms Stuffed with Imported Ricotta, Tempura Style	\$12.00
Grilled Local Baby Octopus with Polenta Cake and Heirloom Tomato Salad	Sm \$15 Lg \$30
Vitello Tonnato – Chilled Veal with Imported Tuna Sauce "Piedmont Style"	Sm \$15 Lg \$30
Fusilli "Sunday Style" Andrea's Mothers' Style Meat Sauce	\$19.00
Pappardelle with White Truffle and Wild Mushroom Cream Sauce	\$22.00
Spaghettoni with "Aragosta" Fresh Key West Spiny Lobster Fra Diavola	\$34.00
Half Semi Boneless Duck with Balsamic Sauce and White Truffle "Fried Risotto"	\$28.00
Bone in Beef Tenderloin (10 oz) with Shallot and Wild Mushroom Truffle Essence	\$48.95
Fish of the Day – Fresh Local Catch from AP Bell – Cortez Village	Market Price

### Sides

Potatoes	\$ 3.95
Organic Swiss Chard – Garlic and Oil	\$ 5.95
Fresh Veggies	\$ 5.95
Linguini with Tomatoes or Garlic and Oil	\$ 5.95
Cheese Trolley	Small \$14.95    Large    \$22.95

### "Street Food" of the Month

Fish and Chips Andrea's Way  
 Fresh Cod in Beer Batter with Truffle Parm French Fries    \$20.00

**Tasting Menu Available** Starting at    \$75.00