

Andrea

APPETIZERS

eggplant parmigiana 16
ricotta, basil

holland white asparagus 18
chives, watercress, walnut aioli

buffalo mozzarella 18
sundried tomatoes, arugula, hazelnuts

SOUPS

vegetable minestrone 14

chilled spring pea soup 14
lemon mascarpone, mint, english peas

SALADS

baby mixed green salad 14
pine nuts, strawberries, gorgonzola dolce, red wine dressing

alegría farms kale salad 14
house-made pancetta, pickled shallots, cherry tomatoes

spring green salad 15
porchetta, pea tendrils, fava bean leaves, spring onions

prosciutto & melon salad 18
baby arugula, aged balsamic

PIZZAS

margherita classica thin-crust pizza 16
buffalo mozzarella, basil

prosciutto & arugula thin-crust pizza 16
burrata, parmesan

SEASONAL SIDE DISHES

crispy brussels sprouts 9
house-made pancetta

olive oil confit potatoes 9

charred rapini 9
garlic, spicy breadcrumbs

sautéed oregon mushrooms 9

DESSERTS

daily-made gelato & sorbet 13

amaretto chocolate cake 13
whipped cream, caramel sauce

hazelnut frangelico tiramisu 13
coconut gelato, hazelnut chocolate sbrisolona

almond cherry panna cotta 13
biscotti torta

HANDMADE PASTAS

spaghetti pomodoro 21
24-months aged parmigiano reggiano

fava bean & stracciatella agnolotti 22
asparagus, morel mushrooms, hazelnuts

campanelle pasta 24
braised duck sugo, pea tendrils, pecorino romano, candied orange zest

ricotta cavatelli “norcina” 24
ndjua sausage, calabrian chiles, truffle sauce

gnocchi 24
bolognese sauce, burrata, micro basil

lobster bucatini 24
spinach, heirloom cherry tomatoes, basil bread crumbs

barrel-aged acquerello risotto 24 per person
forest mushrooms
(tableside presentation minimum of two orders)

ENTRÉES

chicken scaloppini 24
toasted orzo, rapini, lemon caper sauce

oven-roasted mary’s chicken 28
spring green finger noodles, oregon mushrooms, pattypan squash

wild salmon 29
romano & wax bean ragu, charred corn purée, basil, spring garlic vinaigrette

grilled european sea bass 31
honey-glazed endive, roasted potatoes, lemon oil & parsley dressing

pan-seared halibut 34
wild garlic, english peas, sprouting broccoli, country ham broth

braised veal ossobuco 37
creamy polenta, porcini mushrooms, confit tomatoes

colorado lamb chops 39
apricot, pistachio pesto, fava bean purée

prime filet mignon 8 oz. 39
roasted carrots, asparagus, potatoes, peppercorn sauce

prime new york strip 10 oz. 42
crispy potato gratin, caramelized shallots, arugula, balsamic reduction

herb-grilled bone in ribeye 12 oz. 42
cipollini onions, carrot purée, oregon mushrooms

bollicine

moscato d'asti, cascina castlet, piemonte 12
prosecco, pelican hill private label, treviso 14
prosecco, ferrari, 'la perle,' trentino 30

champagne/sparkling

chandon, 'etoile,' brut, napa valley 14
chandon, brut rose, california 17
heidsieck-monopole, blue top, bru, champagne 20
schramsberg, blanc des blancs, brut, napa valley 24
laurent perrier, brut, tours-sur-marne 24
veuve clicquot ponsardin, 'yellow label,' reims 28
moët & chandon, 'imperial rosé,' eprenay 29

italian whites

pinot grigio, pighin, friuli 13
vermentino di sardegna, argiolas, 'is argiolas,' sardegna 16
arneis, vietti, piemonte 18
pinot grigio, jermann, venezia giulia 20
gavi di gavi, la scolca, 'black label,' piemonte 27
chardonnay, antinori, 'cervaro della sala,' umbria 33

california whites

dry riesling, clayborne & churchill, san luis obispo 13
chardonnay, girard, russian river valley 17
chardonnay, pahlmeyer, 'jayson,' north coast 20
sauvignon blanc, duckhorn, napa valley 20
chardonnay, rombauer, napa valley 22
chardonnay, cakebread cellars, napa valley 25

italian reds

dolcetto di dogliani, pecchenino 'san luigi,' piemonte 14
valpolicella classico, le salette, veneto 15
chianti classico riserva, nozzole, toscana 18
gaja, ca'marcanda 'promis,' toscana (merlot, syrah, sangiovese) 27
barolo, marchesi di barolo, piemonte 30
brunello di montalcino, col d'orcia, toscana 33
amarone della valpolicella classico, masi, 'costasera,' veneto 34

california reds

merlot, parcel 41, napa valley 12
cabernet sauvignon, daou, paso robles 15
zinfandel, grgich hills, napa valley 20
pinot noir, gary farrell, russian river valley 24
pinot noir, zd, carneros 25
meritage, trilogy, flora springs, napa valley 30
cabernet sauvignon, stag's leap, 'artemis,' napa valley 31
merlot, shafer, napa valley 34

VINI AL BICCHIERE

wine by the glass