

Andrea

APPETIZERS

buffalo mozzarella 12
sundried tomatoes, arugula, hazelnuts

holland white asparagus 18
chives, watercress, walnut aioli

SOUPS

vegetable minestrone 14

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

SALADS

baby mixed green salad 11
pine nuts, strawberries, gorgonzola dolce, red wine dressing

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 14
buffalo mozzarella, basil

prosciutto & arugula thin-crust pizza 14
burrata, parmesan

BEVANDE SPECIALI

americano 15
campari, carpano antica formula, soda water

aperol spritz 15
prosecco, aperol, soda water

bellini 15
prosecco, peach purée

blood orange mimosa 15
prosecco, blood orange juice

negroni 15
tanqueray, campari, carpano antica formula

NON-ALCOHOLIC

eastern collins 10
cucumber, mint, lime, sugar, soda water

strawberry basil lemonade 10
strawberry purée, basil, lemonade

HANDMADE PASTAS

spaghetti pomodoro 19
24-months aged parmigiano reggiano

campanelle pasta 19
braised duck sugo, escarole, pecorino romano, candied orange zest

gnocchi 19
bolognese sauce, burrata, micro basil

barrel-aged acquerello risotto 21
forest mushrooms

ENTRÉES

chicken scaloppini 21
toasted orzo, rapini, lemon caper sauce

wild salmon 27
roasted root vegetable ragout, salsify purée, roasted grapes

grilled european sea bass 29
honey-glazed endive, roasted potatoes, lemon oil & parsley dressing

prime filet mignon 6 oz. 29
roasted carrots, green asparagus, potatoes, peppercorn sauce

SEASONAL SIDE DISHES

crispy brussels sprouts 7
house-made pancetta

olive oil confit potatoes 7

charred rapini 7
garlic, spicy breadcrumbs

sautéed oregon mushrooms 7

DESSERTS

daily-made gelato & sorbet 11

amaretto chocolate cake 11
almond whipped cream, caramel sauce, chocolate creamy

coconut caramel baba 11
oven-roasted pineapple, caramel chocolate creamy

hazelnut frangelico tiramisu 11
coconut gelato, hazelnut sbrisolona

MENU ESPRESSO

stop by for a quick lunch wednesday-sunday
two-course menu with a complimentary glass of prosecco

bollicine

moscato d'asti, cascina castlet, piemonte 12
prosecco, pelican hill private label, veneto 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