

AT

ANDREA TRATTORIA ITALIANA

PRIMI ~ FIRST COURSE

BURRATA E POMODORINI

Burrata cheese, cherry tomato, basil,
and balsamic reduction

BROCCOLI E SALSICCIA

Sautéed broccoli rabe, garlic, olive oil, sausage,
and sun-dried tomato

PENNE ALLA VODKA

Homemade penne with onions, prosciutto,
and vodka with blush tomato sauce

RIGATONI MELANZANE

Homemade rigatoni with tomato, eggplant
and smoked mozzarella

SECONDI ~ SECOND COURSE

ORATA

Striped bass and artichoke with
saffron lemon cream sauce

POLLO AL RAGÚ DI FUNGHI

Chicken breast sautéed with wild mushrooms
and marsala wine

VITELLO SALTIMBOCCA

Veal topped with sage and Parma prosciutto,
sautéed in white wine sauce

PRICE

\$50

+ TAX & TIP

CHEF *Andrea Covino*