

AT

ANDREA TRATTORIA ITALIANA

PRIMI – FIRST COURSE

Polenta Con Ragu Bianco

Soft polenta served with ground beef, celery, onions, carrots, peas in a white wine sauce topped with parmigiano Reggiano.

Portobello è Pepperoni

Grilled portobello mushroom cup with roasted bell peppers, goat cheese croquette and a balsamic glaze

Rigatoni Amatriciana

Homemade rigatoni with pancetta, onions, tomato, and red pepper flakes

Mozzarella Affumicata

Pan-seared smoked mozzarella with roasted peppers, basil, extra virgin olive oil, and garlic

SECONDI – SECOND COURSE

Orata

Striped bass and artichoke with saffron lemon cream sauce

Pollo Piccata

Chicken breast sautéed in lemon capers and white wine.

Vitello Valdostano

Sautéed veal with wild mushrooms, topped with melted fontina cheese

Pollo Ai Pepperoni

Grilled chicken breast with roasted peppers, white wine and served with melted provolone cheese

PRICE

\$50

+ TAX & TIP