

## Appetizers

Eggplant, zucchini and buffalo mozzarella Timballo Style  
Florida “ Boneless” Stone Crab Salad Andrea Style  
Mussels with garlic Extra Virgin Olive Oil, fresh tomato broth Marinara Style  
Beef carpaccio with Arugola, capers, mustard and shaved Parmesan  
Grilled Pork Belly with Borlotti beans and 25 years old balsamic vinegar  
Antipasto of Imported Cold Cuts and Homemade Marinated Vegetables 2 Person

## Soup and Salad

Pasta Fagioli  
Soup of the day  
Ceasar Salad  
Buffalo Mozzarella Caprese style  
Organic Arugola, Tomatoes and shaved imported Parmigiano Reggiano  
Organic Spinach, Walnuts, Goat Cheese and Amarone poached Pears

## Pasta's

Ravioli of the day  
Homemade Square Spaghetti with Mussels, Clam, Shrimp,Rock Shrimp Pescatore Style  
Gnocchi Gorgonzola and walnuts  
Pappardelle with braised short Ribs in a Barolo Red wine Sauce  
Tagliolini with Lamb Ragout  
Crespelle Stuffed with Wild Mushrooms, Fontina topped with Lite Bechamel

## Meat

Veal scaloppini sautéed with Parma Ham, sage in a white wine sauce Saltimbocca Style  
Veal Scaloppine with light Gorgonzola sauce Andrea's Specialty  
Veal Milanese with arugola and tomatoes  
Veal Chop with homemade pancetta and red potatoes  
Chicken with Red wine, Shallots and mushrooms, coq au Vin  
Rack of Lamb Pan Roasted au Jus  
Duck breast pan roasted with Balsamic Vinegar sauce  
New York Strip grilled with Wild Mushroom Sauce

## Fish of the Day

Cheese trolley

Sides

Potatoes

Vegetables

Linguini tomato or garlic and oil sauce

*Andrea's Special Grand Tasting*

*Parma Ham and Cantaloupe Melon*

*Risotto with Gorgonzola Pears and Amarone*

*Tagliolini alla Siciliana with Eggplant Tomatoes and Buffalo  
Mozzarella*

*Fish of the Day Piccata Style*

*Andrea's Surprise Dessert*

*Only available if all Guests at the table order it*