



A HISTORIC HOLIDAY

Curated DINING EXPERIENCE

ANTIPASTI

BANANA PEPPERS & HOMEMADE SAUSAGE

ROSEMARY DEMI-GLACE, POTATO CRISPS

CALAMARI FRITTI

ANDIAMO HOUSE SPECIALTY,
FLASH-FRIED WITH BANANA PEPPERS,
SERVED WITH AMMOGLIO

INSALATA & ZUPPE

CHOPPED SALAD

MIXED GREENS, TOMATOES, BACON, EGG,
RED ONION, GARLIC-PARMESAN DRESSING

LOBSTER BISQUE

RICH BROTH, BUTTER-POACHED LOBSTER,
BLACK TRUFFLE, SHERRY CRÈME FRAÎCHE

ENTRÉE

FILET MIGNON

8 OZ. CENTER-CUT BEEF TENDERLOIN, SEASONED AND CHARBROILED,
SERVED WITH GRILLED ASPARAGUS

PRIME BONE-IN NEW YORK STRIP

HOUSE CUT, CHARBROILED, 16 OZ. WITH TRUFFLE WHIP POTATOES

PACIFIC SOLE

FRANCIAS STYLE, LEMON BUTTER SAUCE, SAUTÉED HARICOT VERT, TOASTED MARCONA ALMONDS

TORTELLACCI GIUSEPPE

HANDMADE RICOTTA CHEESE-FILLED PASTA, ITALIAN SAUSAGE, MUSHROOMS,
ONIONS, SPINACH, ROASTED TOMATO, CREAMY MARSALA SAUCE