

L'ANDANA

For curbside pickup please call 781-270-0100

*Available Tuesday-Sunday

PRIMI

Caesar \$14

Lemon-anchovy dressing, Parmigiano-Reggiano, croutons

Organic Baby Arugula \$14

Rhubarb vinaigrette, strawberry, Pecorino-Romano, ciabatta walnut crostini

***Tuna \$21**

Hand-cut tartare, mustard aioli, citrus vinaigrette, house-made sesame crostini

Zuppa \$18

Maine Lobster, cognac, fennel crema, fleuron

L'Andana Meatballs \$20

Veal & Prosciutto, soft corn polenta, basil, San Marzano marinara, Parmigiano-Reggiano

HOUSE-MADE PASTA

Rigatoni \$30

(De Cecco) Classic ragù Bolognese, Parmigiano-Reggiano

Orecchiette \$30

House-made spicy sausage, broccoli rabe, Parmigiano-Reggiano

Scungilli \$34

Maine lobster, Vermont butter, sea salt

***Gluten free pasta available upon request*

SECONDI

***Salmon \$32**

Faroe Island, wood-grilled, parsnip purée, fava beans, sugar peas, morel & beech mushrooms, ramp gremolata

Swordfish \$32

Wood-roasted peppers, onions, cured tomatoes, olives, capers, vin cotto

***Wood-Grilled Filet Mignon \$44**

8oz, sea salt baked potato, baby gem lettuce, gorgonzola crema, roasted garlic butter

***Wood-Grilled Prime Sirloin \$38**

12oz, sea salt baked potato, baby gem lettuce, gorgonzola crema, roasted garlic butter

***Wood- Grilled Prime Ribeye \$46**

14oz, sea salt baked potato, baby gem lettuce, gorgonzola crema, roasted garlic butter

***Tuscan Steak \$35**

12oz wood-grilled ribeye, arugula, Parmigiano-Reggiano, truffle oil, vin cotto

Cornish Game Hen \$30

Wood-roasted, baby spinach, La Quercia pancetta, roasted potatoes

Crisp Chicken Milanese \$28

Pomodoro, lemon, arugula, Parmigiano-Reggiano

CONTORNI

Parmigiano-Reggiano Truffle Fries \$12

Wood-grilled Broccolini *Calabrian chili, garlic \$12*

Wood-grilled Asparagus *Parmigiano-Reggiano, lemon aioli \$12*

Butter Whipped Potatoes \$8

Sea salt French Fries \$10

DOLCI

Chocolate Crema \$10

Semi-sweet mousse, chantilly cream, chocolate chip biscotti

****Panna Cotta ® \$10**

Tahitian vanilla bean, mixed nut praline, salted caramel

Specialty Cakes

6" round- \$38 (serves 4-8)

8" round- \$48 (serves 8-12)

Please inquire for flavor options-

72 hours' notice needed

CENA DI TOSCANA

*Available for Curbside Takeout Tuesday-Sunday
3 courses for \$38pp*

Sommelier's Wine Selection

Casalini Montepulciano D'Abruzzo

or

Casalini Pinot Grigio

\$25

PRIMI

Choice of

Caesar

Lemon-anchovy dressing,

Parmigiano-Reggiano, ciabatta crostini

Zuppa

Maine Lobster, cognac, fennel crema, fleuron

SECONDI

Choice of

Rigatoni

(De Cecco) Classic ragù Bolognese,

Parmigiano-Reggiano

Crisp Chicken Milanese

Pomodoro, arugula, lemon,

Parmigiano-Reggiano

***Tuscan Steak, 12oz**

Wood-grilled Ribeye, arugula, Parmigiano-Reggiano, truffle oil, vin cotto (\$6 Additional)

DOLCI

Choice of

Chocolate Crema

Semi-sweet mousse, chantilly cream,

chocolate chip biscotti

****Panna Cotta ®**

Tahitian vanilla bean, mixed nut praline, salted caramel

*All Chocolate Products MAY contain nuts. ** Contains nuts.*

*Please advise your order taker of any food allergies. *Contains or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illnesses*