

L'ANDANA

For curbside pickup please call 781-270-0100

*Available Tuesday-Saturday

PRIMI

Caesar \$14

Lemon-anchovy dressing, Parmigiano-Reggiano, croutons

Organic Baby Arugula \$14

Apple vinaigrette, Cloumage cheese, cranberry walnut crostini, L'Andana brûlée apples

***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, pappardelle, truffle marsala, Parmigiano-Reggiano, crispy sage dust

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

SECONDI

***Salmon \$32**

Faroe Island, wood-grilled, chestnut purée, king oyster mushrooms, Caulilini, pomegranate sciroppo

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

Crisp Chicken Milanese \$28

Pomodoro, lemon, arugula, Parmigiano-Reggiano

Cornish Game Hen \$30

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

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- Saturday
2 courses for \$36pp

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

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.

**Gluten free pasta available upon request