

L'ANDANA

For curbside pickup please call 781-270-0100

*Available Tuesday-Saturday

PRIMI

Caesar \$14

Lemon-anchovy dressing, Parmigiano-Reggiano, croutons

Zuppa \$16

Local forged mushrooms, Parmigiano-Reggiano crema, white truffle oil

***Tuna \$21**

Hand-cut tartare, Mustard aioli, Citrus vinaigrette,

House made sesame crostini

Baby Beets \$19

Salt-roasted, whipped goat cheese, Pistachio butter, honey-thyme vinaigrette, ciabatta crostini

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

Mafaldine \$30

Exotic mushrooms, black truffle butter, Parmigiano-Reggiano

Gramigna \$32

Blistered cherry tomatoes, Parmigiano-Reggiano, garden basil

Gnocchi \$34

House-made potato dumplings, Maine lobster, Vermont butter

SECONDI

***Salmon \$32**

Wood-grilled, Heirloom vegetables, mixed olive Tapenade, L'Andana garden basil

Swordfish \$32

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

***Wood-Grilled Filet Mignon \$45**

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 \$47**

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

CONTORNI

Parmigiano-Reggiano Truffle Fries \$12

Wood-grilled Broccolini *Calabrian chili, garlic \$9*

Exotic Mushroom Risotto, *parmesan crema,*
white truffle oil \$14

Wood-grilled Asparagus *Parmigiano-Reggiano,*
lemon aioli \$10

Butter Whipped Potatoes \$7

Sea salt French Fries \$9

CENA DI TOSCANA

Available for Curbside Takeout Tuesday- Saturday
2 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

Local forged mushrooms, Parmigiano-Reggiano
crema, white

truffle oil

SECONDI

Choice of

Rigatoni

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

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*

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.*