

# L'ANDANA

For curbside pickup please call 781-270-0100  
Available Tuesday-Sunday

## PRIMI

### **Caesar \$16**

*Lemon-anchovy dressing, Parmigiano-Reggiano, croutons*

### **Baby Organic Arugula \$17**

*Apple vinaigrette, Cloumage cheese, cranberry walnut crostini, brûlée apples*

### **\*Tuna \$23**

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

### **Zuppa \$17**

*Honeynut squash, maple crema, sage croutons*

### **L'Andana Meatballs \$22**

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

## HOUSE-MADE PASTA

### **Rigatoni \$32**

*(De Cecco) Classic ragù Bolognese, Parmigiano-Reggiano*

### **Orecchiette \$36**

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

### **Scungilli \$40**

*Maine lobster, Vermont butter, sea salt*

*\*\*Gluten free pasta available upon request*

## SECONDI

### **\*Salmon \$36**

*Wood-grilled, Faroe Island, honey nut purée, roasted heirloom carrots, foraged mushrooms, Brussels sprouts, apple scioppo*

### **Swordfish \$38**

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

### **\*Wood-Grilled Filet Mignon \$52**

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

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

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

**\*Wood- Grilled Prime Ribeye \$52**

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

**\*Tuscan Steak \$45**

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

**Cornish Game Hen \$32**

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

**Crisp Chicken Milanese \$31**

Pomodoro, lemon, arugula, Parmigiano-Reggiano

**CONTORNI**

**Parmigiano-Reggiano Truffle Fries \$13**

**Wood-grilled Broccolini Calabrian chili, garlic \$13**

**Wood-grilled Asparagus Parmigiano-Reggiano, lemon aioli \$14**

**Butter Whipped Potatoes \$9**

**Sea salt French Fries \$10**

**DOLCI**

**Chocolate Crema \$12**

Semi-sweet mousse, chantilly cream, chocolate chip biscotti

**\*\*Panna Cotta ® \$12**

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 \$48pp

**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**

Honeynut squash, maple crema, sage croutons

**SECONDI**

Choice of

**Rigatoni**

(De Cecco) Classic ragù Bolognese,

Parmigiano-Reggiano

**Crisp Chicken Milanese**

Pomodoro, lemon, arugula,

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

\*No substitutions

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