For curbside pickup please call 781-270-0100  
*Available Tuesday-Saturday*

**PRIMI**

**Caesar** $14  
*Lemon-anchovy dressing, Parmigiano-Reggiano, croutons*

**Iceberg** $14  
*“Wedge”, mountain gorgonzola, Pancetta, blistered tomatoes, red onion*

**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** $16  
*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

*L’Andana Burger $19  
8oz, house-grind prime blend, spicy tomato aioli, onion ring, L’Andana house-made pickles, Muenster cheese, fries

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
CHILDREN’S MENU

Chicken Fingers  $12
Bell & Evans chicken, fries, honey mustard

Cheeseburger & Fries  $14

Rigatoni Pasta  $16
Marinara and meatballs

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.