

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

Blood orange vinaigrette, satsuma, Pecorino-Romano, cranberry 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, 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, cauliflower purée,
roasted beech mushrooms, baby Vidalia onions, Salsa Verde*

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

***We are Excited to Announce our
CENA DI FAMIGLIA***

*Enjoy at Home
Our oven ready
Lasagna for Four
accompanied with Baby Mesclun Salad &
Roasted Garlic Bread.*

\$88

*Complete your dinner with Dessert
Vanilla or Chocolate Gelato & Chocolate Chip
Biscotti
for an additional \$10.*

Pair your dinner with a bottle of wine!

*2017 G. D. Vajra, Langhe Rosso, Piedmont,
Italy pinot noir blend*

*2018 Tenuta Santi Giacomo, Urbino, Marche,
Italy bianchetto.*

Price per bottle is \$30 each.

24 hours' notice needed for orders

**Prices do not include tax*

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*

**No substitutions*

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

Fallen Chocolate Soufflé \$10

Raspberry jam, vanilla Mascarpone cream

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*