

L'ANDANA

PRIMI

*Oysters 1/2 dozen 22

classic accompaniments
Powder Point, Duxbury, MA, Pemaquid, Bristol, ME

*Tuna 24

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

Crisp Calamari 21

Tuscan peppers, tomato brodo, lemon aioli

Caesar 17

Lemon-anchovy dressing, Parmigiano-Reggiano, croutons

Baby Organic Arugula 18

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

Zuppa 18

Honeynut squash, maple crema, sage croutons, pepita dust

*Carpaccio 20

Thinly sliced Prime Sirloin, black truffle aioli, sherry
vinaigrette, beech mushrooms, Parmigiano-Reggiano

Meatballs 23

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

Four Cheese Fonduta 24

Marsala demi glaze, roasted garlic, sopressata

Fall Vegetable Risotto 19

Parmigiano-Reggiano, marsala sauce

PASTA

MADE FRESH DAILY

Lumache 36

Classic ragù Bolognese, Parmigiano-Reggiano

Mafaldine 36

Foraged mushrooms, black truffle butter,
Parmigiano-Reggiano

Scungilli 44

Maine lobster, Vermont butter, sea salt

BISTECCA

Wood-grilled, served with sea salt baked potato, roasted garlic
butter, vin cotto, wood-grilled baby gem lettuce,
gorgonzola crema, Parmigiano-Reggiano

*Filet Mignon 55

8oz, Greater Omaha, Nebraska

*Prime Sirloin 46

12oz Greater Omaha, Nebraska

*Prime Ribeye 56

14oz Greater Omaha, Nebraska

SECONDI

*Tuscan Steak 45

12oz Wood-grilled Ribeye, arugula, Parmigiano-Reggiano,
truffle oil, vin cotto

*Salmon 43

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

Swordfish 41

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

Crisp Chicken Milanese 32

Pomodoro, lemon, arugula, Parmigiano-Reggiano

CONTORNI

Wood-grilled **Broccolini**, Calabrian chili, garlic 14

Hand-cut Parmigiano-Reggiano **Truffle Fries** 15

Wood-grilled **Asparagus**, Parmigiano-Reggiano aioli 15

Butter **Whipped Potatoes** 10

Parmigiano-Reggiano **Corn Polenta** 12

Roasted **Carrots**, honey and rosemary butter 14

**Served raw or cooked to order. Consuming raw or undercooked meat, poultry, seafood, Shellfish,
or eggs may increase the risk of food borne illness. Before placing your order, please inform your
server if a person in your party has a food allergy. **Contains Nuts*

Thanksgiving Menu Subject To Change

Happy Thanksgiving

November 25th, 2021

IL MENÙ

78

Wine Pairing

Selected by our Sommelier

PRIMI

Choice of

Caesar

Lemon-anchovy dressing, Parmigiano-
Reggiano, ciabatta crostini

or

Zuppa

Honeynut squash, maple crema,
sage croutons, pepita dust

SECONDI

Herb-Roasted Turkey

Wood-grilled and roasted breast, confit thigh,
butter-whipped potatoes, roasted heirloom
vegetables, fine herb stuffing, gravy

DOLCI

Choice of

Apple Crostata

Honeycrisp apple, cinnamon crumble,
vanilla gelato, caramel

or

Chocolate Crema

Semi-sweet mousse, chantilly cream,
chocolate chip biscotti

**Thanksgiving menu is not available for sharing
No substitutions*



MISTRAL | TEATRO | Sorellina | MOOD... | L'ANDANA | OSTRA | BAR LYON