

We start each day by hand rolling more than a dozen fresh pastas, simmering scratch-made sauces and tossing together only the most seasonal ingredients to create original dishes with a fresh point of view. Welcome to Andrea!

APPETIZERS

eggplant parmigiana 18
ricotta, basil

charred mediterranean octopus 25
smoked white bean purée, sundried tomato & olive tapenade

hamachi crudo* 27
nero di vonghiera, shiso, radish, seaweed, sunchoke

SOUPS

vegetable minestrone 16

seasonal soup of the day 16

SALADS

baby mixed green salad 17
pine nuts, strawberries, gorgonzola dolce, red wine dressing

baby kale salad 18
house-made pancetta, pickled shallots, cherry tomatoes

di stefano burrata & charcoal-roasted beets 22
huckleberry fennel pollen vinaigrette, sicilian pistachios

crispy carciofi & prosciutto salad* 23
crispy artichoke, walnut bagna-cauda, tuscan prosciutto, trout roe

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PIZZAS

margherita classica 18

tomato, buffalo mozzarella, basil

bianca* 20

prosciutto, burrata, parmigiano, arugula, truffle oil

smoked salmon pizza* 25

preserved lemon, herb ricotta

add: 20g petrossian royal osetra caviar supplemental 125

HANDMADE PASTAS

spaghetti pomodoro 24

24-months aged parmigiano reggiano

mezzelune di zucca 28

*winter squash, sage, brown butter, pumpkin seeds,
horseradish, squash blossoms*

barrel-aged acquerello risotto 29 per person

wild mushrooms

(tableside presentation minimum of two orders)

gnocchi 30

bolognese sauce, burrata, micro basil

ricotta cavatelli “norcina” 32

sausage, calabrian chiles, truffle sauce

chestnut pappardelle 35

veal cheek, cippolini, forest mushrooms, caciovallo, cocoa

chittara with olive oil poached maine lobster tail* 40

lobster crema, preserved tomato, rapini fleurette

SEASONAL SIDE DISHES

crispy brussels sprouts 12

*house-made pancetta,
agrodolce, dates*

roasted baby carrots 12

pistachio, pomegranate agrodolce

charred rapini 12

garlic, spicy breadcrumbs

funghi trifolati 12

sautéed wild mushrooms

olive oil confit potatoes 12

ENTRÉES

oven-roasted mary's chicken 36

shiitake mushrooms, barlotto, sesame, spiced squash purée, kale sprouts

crispy striped bass* 37

*smoked eggplant caponata, golden raisins, pine nuts,
preserved tomato, meyer lemon citronete*

wild salmon "acqua pazza"* 38

tomato garlic brodo, taggashia olives, baby fennel, spinach gemelli

grilled swordfish* 41

braised radicchio, fennel, blood orange espuma, fennel purée

braised veal ossobuco 46

saffron polenta, roasted confit tomato, gremolata

prime filet mignon 8 oz.* 50

brown-butter roasted garlic mashed potato, winter squash, peppercorn sauce

grassfed tasmanian new york 10 oz.* 55

carrot purée, salt-roasted cippolinis, forest mushrooms

colorado rack of lamb* 59

charred rapini purée, green garlic farinata, black olive lamb jus

dover sole carved tableside* mp

sautéed swiss chard, fennel, preserved lemon, salsa verde

DESSERTS

warm chocolate hazelnut bombolini 12

served with raspberry sauce

daily-made gelato & sorbet 13

caramelized apple panna cotta 15

cinnamon puff pastry straw, apple balsamic glaze

dark chocolate tart 15

olive oil cake, crème brûlée bites, red wine fig compote

tiramisu 15

traditional light mascarpone cream, soaked ladyfinger sponge

VINI AL BICCHIERE

wine by the glass

bollicine

- prosecco, luca paretti, treviso* 14
- franciacorta, bellavista, 'alma cuvee,' lombardia* 22
- franciacorta rosé, antinori, lombardia* 25
- blanc de blancs, ferrari, 'la perle,' trentino* 31

champagne/sparkling

- mumm, brut prestige, napa* 15
- heidsieck-monopole, blue top, brut, eprenay* 21
- schransberg, blanc des blancs, brut, napa valley* 25
- veuve clicquot ponsardin, 'yellow label,' reims* 29
- moel & chandon, 'imperial rose,' eprenay* 30

italian whites

- pinot grigio, pighin, friuli* 15
- vermentino, guado al tasso, toscana* 17
- roero arneis, bruno giacosa, piemonte* 19
- riesling, borgogno, 'era oro,' piemonte* 25
- gavi di gavi, la scolca, 'black label,' piemonte* 28
- chardonnay, jermann, 'where dreams,' frulli* 34

california whites

- rosé of pinot noir, sanford, santa rita hills* 18
- chardonnay, antica, napa valley* 18
- sauvignon blanc, duckhorn, napa valley* 21
- chardonnay, rombauer, carneros* 23
- fume blanc, robert mondavi, reserve 'to kalon vineyard' napa valley* 25
- chardonnay, cakebread cellars, napa valley* 30

italian reds

- barbera d'alba, santa vittoria, piemonte* 15
- chianti classico riserva, monsanto, toscana* 19
- barbaresco, pertinace, piemonte* 26
- pinot noir, terlano, 'monticol riserva,' trentino-alto adige* 27
- super tuscan, castello banfi, cum laude, toscana* 28
- barolo, marchesi di barolo, piemonte* 30
- brunello di montalcino, col d'orcina, toscana* 34
- amarone della valpolicella classico, masi, 'costasera,' veneto* 35

california reds

- merlot, parcel 4 l, napa valley* 15
- cabernet sauvignon, daou, paso robles* 18
- zinfandel, grgich hills, napa valley* 21
- pinot noir, sanford, santa rita hills* 28
- left bank red blend, palazzo, napa valley* 31
- pinot noir, zd, carneros* 32
- cabernet sauvignon, stag's leap, 'artemis,' napa valley* 33
- merlot, prisoner wine company 'thorn,' napa valley* 40