

Andrea

APPETIZERS

- di stefano burrata
& charcoal-roasted beets 22
*huckleberry fennel pollen vinaigrette,
sicilian pistachios*
- charred mediterranean octopus 21
*smoked white bean purée, sun-dried 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*
- crispy carciofi & prosciutto salad* 23
*crispy artichoke, walnut bagna-cauda,
tuscan prosciutto, trout roe*

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 20
24-months aged parmigiano reggiano
- barrel-aged acquerello risotto 25
wild mushrooms
- gnocchi 24
bolognese sauce, burrata, micro basil
- chestnut pappardelle 25
*veal cheek, cippolini, forest mushrooms,
caciovallo, cocoa*

ENTRÉES

- chicken scaloppini 24
toasted orzo, rapini, lemon caper sauce
- wild salmon “acqua pazza”* 29
*tomato garlic brodo, taggashia olives, baby fennel,
spinach gemelli*
- crispy striped bass* 32
*smoked eggplant caponata, golden raisins,
pine nuts, preserved tomato,
meyer lemon citronette*
- prime filet mignon 6 oz.* 38
*roasted carrots, broccolini, potatoes,
peppercorn sauce*

SEASONAL SIDE DISHES

- crispy brussels sprouts 10
house-made pancetta, agrodolce, dates
- roasted baby carrots 10
pistachio, pomegranate agrodolce
- charred rapini 10
garlic, spicy breadcrumbs
- funghi trifolati 10
sautéed wild mushrooms
- olive oil confit potatoes 12

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*

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

VINI AL BICCHIERE

wine by the glass

bollicine

prosecco, luca paretto, 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
schramsberg, 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,' friuli 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'orcia, toscana 34
amarone della valpolicella classico, masi, 'costasera,' veneto 35

california reds

merlot, parcel 41, 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

BEVANDE SPECIALI

eastern standard 2.0 15
belvedere vodka, cocchi americano,
cucumber, mint, lime
bellini 15
prosecco, peach purée
blood orange mimosa 15
prosecco, blood orange juice
negroni shakerato 16
bombay gin, campari, orange,
alesio sweet vermouth, orange bitters

NON-ALCOHOLIC

eastern collins 10
cucumber, mint, lime, sugar, soda water
newport cooler 10
orange juice, cranberry, ginger ale, lime
strawberry basil lemonade 10
strawberry purée, basil, lemonade