

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!

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## APPETIZERS

eggplant parmigiana 17  
*ricotta, basil*

mediterranean octopus 21  
*white bean purée, tomato & olive vinaigrette*

hamachi crudo 21  
*pickled fresno chilies, limoncello vinaigrette*

## SOUPS

vegetable minestrone 15  
seasonal soup of the day 16

## SALADS

farm kale salad 15  
*house-made pancetta, pickled shallots, cherry tomatoes*

baby mixed green salad 16  
*pine nuts, strawberries, gorgonzola, red wine dressing*

di stefano burrata 20  
*roasted beets, watercress, candied hazelnuts, endive*

prosciutto & pear salad 20  
*pickled & caramelized pear, arugula, aged balsamic, whipped goat cheese*

## VINI AL BICCHIERE

wine by the glass

### **bollicine**

- chandon, brut rosé, california* 17
- schramsberg, blanc de blancs, brut, napa valley* 24
- veuve clicquot ponsardin, 'yellow label,' reims* 28
- moët & chandon, 'rosé imperial,' epernay* 30
- prosecco, ferrari, 'la perle,' trentino* 30

### **italian whites**

- pinot grigio, pelican hill label, friuli* 13
- roero arneis, bruno giacosa, piemonte* 18
- pinot grigio, jermann, venezia giulia* 20
- gavi di gavi, la scolca, 'black label,' piemonte* 27
- chardonnay, antinori, 'cervaro della sala,' umbria* 33

### **california whites**

- rose, vivier, sonoma* 16
- chardonnay, girard, russian river valley* 17
- sauvignon blanc, duckhorn, napa valley* 20
- chardonnay, rombauer, napa valley* 22
- chardonnay, cakebread cellars, napa valley* 29

### **italian reds**

- chianti classico riserva, nozzole, toscana* 18
- super tuscan, crognolo, toscana (sangiovese, merlot)* 20
- barbaresco, produttori del barbaresco, piemonte* 24
- pinot noir, terlano, montigl riserva, trentino-alto adige* 27
- barolo, marchesi di barolo, piemonte* 30
- brunello di montalcino, col d'orcia, toscana* 33
- amarone della valpolicella classico, 'costasera,' masi, veneto* 34

### **california reds**

- merlot, parcel 4 l, napa valley* 12
- cabernet sauvignon, daou, paso robles* 15
- pinot noir, zd, carneros* 25
- pinot noir, vivier, sonoma* 28
- merlot, twomey cellars, napa valley* 30
- cabernet sauvignon, stag's leap, 'artemis,' napa valley* 31

## PIZZAS

margherita classica thin-crust pizza 18

*tomato, buffalo mozzarella, basil*

prosciutto & arugula thin-crust pizza 20

*burrata, parmesan*

## HANDMADE PASTAS

spaghetti pomodoro 22

*24-months aged parmigiano reggiano*

barrel-aged acquerello risotto 25 per person

*forest mushrooms*

*(tableside presentation minimum of two orders)*

gnocchi 26

*bolognese sauce, burrata, micro basil*

ricotta cavatelli “norcina” 26

*sausage, calabrian chiles, truffle sauce*

saffron tagliatelle 26

*short rib ragu, braised escarole, pecorino ramano*

duck ravioli 28

*butter sauce, port reduction, chives*

black tagliolini with lobster 30

*lobster, cauliflower, scallions, cherry tomatoes*

## SEASONAL SIDE DISHES

crispy brussels sprouts 10

*house-made pancetta*

olive oil confit potatoes 10

sautéed oregon mushrooms 10

## ENTRÉES

- chicken scaloppini 28  
*toasted orzo, rapini, lemon caper sauce*
- oven-roasted mary's chicken 30  
*spiced gnocchi, charred brussels leaves, squash purée, chicken jus*
- wild salmon 33  
*braised rosemary lentils, confit garlic, celery, endive*
- grilled branzino 35  
*cauliflower purée, romanesco, potatoes,  
braised leeks, golden raisin vinaigrette*
- pan-seared turbot 38  
*mushroom purée, sunchoke, roasted cipollini onions,  
brown butter, lemon jus, wild baby spinach*
- braised veal ossobuco 40  
*creamy saffron polenta, roasted confit tomato,  
gremolata with garlic bread crumbs*
- colorado lamb chops 44  
*charred rapini purée, roasted turnips, cherry lamb jus*
- prime filet mignon 8 oz. 47  
*roasted carrots, asparagus, potatoes, peppercorn sauce*
- herb-grilled bone-in ribeye 12 oz. 48  
*cipollini onions, carrot purée, sautéed oregon mushrooms*

## DESSERTS

- hazelnut frangelico tiramisu 11  
*coconut gelato, hazelnut sbrisolona*
- daily-made gelato & sorbet 13
- chocolate espresso mousse 13  
*cashew praline cake*
- seasonal fruit panna cotta 13  
*almond frangipani*