

# Restaurant Andrea

## Italian Night

Wednesday, Friday, Saturday And Sunday

### *Salad Bar*

#### **Mixed Field Salad**

Variety of freshly diced organic lettuces

#### **Caesar Salad**

Sliced romaine lettuce with parmesan cheese croutons and traditional caesar dressing

#### **Caprese Salad**

Tomatoes and mozzarella cheese with balsamic dressing, virgin olive oil & fresh basil leaves

#### **Prosciutto With Melone**

Cantaloupe slice wrapped in prosciutto

#### **Antipasto**

Sautéed wild mushrooms with olive oil, grilled eggplant, balsamic vinegar  
Featuring marinated artichoke hearts with fine herbs

#### **Dressing**

Thousand island, french, balsamic & italian

#### **Italian Cheese**

Mozzarella, provolone, pell paese & gorgonzola

#### **Cold Cuts**

Mortadella, roman, salami, ham & pepperoni



# *From The Buffet*

## **Lasaña**

Oven baked pasta with meat - cream sauce and mozzarella cheese

## **Chicken Cacciatore**

Chicken sautéed with olive oil, white wine, garlic, mushrooms & tomatoes

## **Piccata A La Romana**

Fine veal slice covered with parmesan cheese, egg and fried in butter

## **Primavera Vegetables**

Carrots, zucchini & cauliflower sautéed in butter

## **Fresh Pasta - of your choice -**

Tortellini, fettuccini, penne, spaghetti with pomodoro meat sauce or alfred sauce.

## **Basket Of Homemade Bread**

Focaccio, panini and grissini

# *Main Dishes*

## **Chicken Envoltini**

Fried chicken breast stuffed with mozzarella cheese topped with a dressing of marsala wine sauce and served on risotto

## **Gambero Alla Messicana**

Shrimps sautéed in tequila on black beans with olive oil, string beans and cactus

## **Vesuvius Chicken**

With roasted vesuvius potatoes and mushrooms and a light white wine sauce

## **Capelini Porto Fino**

Giant shrimps in a vodka and tomato sauce served with basil leaves on capellini pasta



## **Salmon A La Hortalena**

Fresh salmon in a caper sauce, olives, asparagus and white wine

## **Pesce A La Siciliana**

Fresh fish filet with tomato sauce, capers, black and green olives, zucchini and white wine

## **Osso Buco A La Milanese**

Veal served with risotto saffron and mushroom sauce

## **Costolette Di Agnello**

Rack of milk lamb served with organic vegetables and sage sauce accompanied with roman polenta

## **Garganelli "Gold Crown"**

Lobster, shrimps and caviar on pasta al dente, accompanied with zucchini brunoise

## **Bisteca Alla Rustica**

New york steak with porto bello mushrooms and zucchini in a light chianti red wine sauce, original recipe of chef jacob

## *Desserts*

### **Panna Cotta**

Caramel custard cheese brulee with fine fruits accompanied with a chocolate and vanilla sauce

### **Tiramizu**

Layered vanilla biscuit with coffee liqueur, perfumed mascarpone cheese garnished with white and dark chocolate

### **Cannoli Of Fruits**

Crepe stuffed with pastry cream and marinated fruits with an almond liqueur

### **Chocolate Tartina**

Chocolate cake with green pistachio decorated with tropical fruits

### **Bardolino Pear**

Cooked in red wine with grinded caramelized almonds dressed with exotic fruits

