

Armando Ristorante

Antipasti

- Olive marinate 5
Mixed olives marinated and baked in extra virgin olive oil and herbs
- Mozzarella di bufala con pomodoro e basilico 10
Imported fresh buffalo mozzarella, tomatoes, basil and extra virgin olive oil
- Insalata di carciofini e parmigiano 9
Marinated artichokes in olive oil, lemon and parmigiano
- Insalata mista 4
Mixed field greens with your choice of our homemade dressings
- Insalata di rucola 8
Arugula, shaved fennel, goat cheese, sherry vinaigrette dressing
- Insalata di cesare 8
Classic Caesar salad with shaved parmigiano and garlic crostini
- Prosciutto con frutta di stagione 10
Sliced prosciutto di Parma with seasonal fruit
- Salumi e formaggi 12
A selection of cured meats, duck terrine and artisan cheeses
- Calamari Fritti 12
Pan-fried in olive oil, saffron garlic aioli and spicy tomato sauce
- Carpaccio di manzo 12
Sliced, raw filet mignon with arugula, parmigiano and extra virgin olive oil
- Polpo grigliato 12
Grilled baby octopus, lemon, capers and olives
- Zuppa di vongole 13
Littleneck clams, garlic in a light tomato broth
- Polpettini 8
Baby meatballs in a hearty tomato sauce
- Melanzane con formaggio di capra 9
Fried eggplant stuffed with herb goat cheese topped with tomato sauce
- Cozze al vino bianco 12
P.E.I mussels, white wine, basil, garlic, extra virgin olive oil

Primi

- Lasagna 12
Ricotta, Bolognese sauce, parmigiano
- Garganelli 'San Marco' 18
Garganelli pasta with shrimp, scallops, asparagus, parmigiano, garlic and cream
- Risotto all'anatra 14
Risotto with duck confit and seasonal vegetables
- Orecchiette con cimi di rape e salsiccia 13
Ear shaped pasta with broccoli rabe, fennel sausage and pecorino cheese
- Bucatini all'Amatriciana 12
Bucatini pasta with fresh tomatoes, onions, pancetta

Linguini con gamberoni e pomodoro 16
Linguini and shrimp sautéed with white wine and cherry tomatoes

Spaghettoni Carbonara 14
Pancetta, egg, parmigiano

Tagliatelle con ragu di coniglio 14
Tagliatelle pasta with rabbit ragu

Pappardelle con polpette 13
Pappardelle with our homemade beef and veal meatballs

Pennoni gorgonzola radicchio porcini e noci 14
Pennoni pasta in a Gorgonzola cream sauce, radicchio, porcini mushrooms and walnuts

Ravioli di caprino e pinoli 13
Goat cheese ravioli with spinach, pine nuts, brown butter and sage

Secondi

Pollo al forno 17
Roasted chicken, sweet corn polenta and baby green beans, lemon tarragon vinaigrette

Pollo o vitello 'Parmigiano' 16/17
Pan-fried veal or chicken cutlet, linguini, tomato sauce, mozzarella

Costoletta di maiale 16
Grilled pork chop, white truffle oil mashed potatoes

Filetto di manzo all'Armando 25
Filet mignon with Barolo wine and porcini mashed potatoes

Scaloppine al limone con i capperi 18
Sautéed veal scaloppine, lemon, capers and broccoli rabe

Bistecca alla griglia con patate fritte 23
Grilled Black Angus steak with fried potatoes

Costolette di agnello 25
Grilled lamb chops with 'potatoes 3 ways'

Salmone alla griglia ed asparagi 19
Grilled salmon filet with asparagus, oven dried tomatoes and salsa verde

Branzino 20
Whole roasted Mediterranean Sea bass with roasted Provençal vegetables

Tonno con fagioli e spinaci 25
Seared yellow fin tuna with cannellini beans, spinach and rosemary butter

Misto di pesce 25
Calamari, clams, scallops, shrimp, lobster and mussels in a shellfish broth with garlic crostini and saffron aioli

Contorni

Sautéed Broccoli rabe 6

Porcini or white truffle oil mashed potatoes 5

Sautéed spinach 5

Fried potatoes 5

Sweet Corn Polenta 5

Asparagus all'Armando 7

Potato croquettes 5

Executive Chef: David Ferraro