

Armando Ristorante

Lunch Menu

Antipasti

Insalata mista
Mixed field greens with your choice of our homemade dressings
4

Insalata di rucola
Arugula, shaved fennel, goat cheese, sherry vinaigrette
7

Insalata di cesare
Classic Caesar salad with shaved parmigiano and garlic crostini
7

Mozzarella di bufala con pomodoro e basilico
Imported fresh buffalo mozzarella tomatoes, basil, extra virgin olive
oil
9

Zuppa del giorno
Soup of the day
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Carpaccio di manzo
Sliced, raw filet mignon with arugula, parmigiano, and extra virgin
olive oil
11

Prosciutto con frutta di stagione
Sliced prosciutto di parma with seasonal fruit
9

Calamari Fritti
Pan fried in olive oil, saffron garlic aioli and spicy tomato sauce
11

Vongole al forno
Littleneck clams baked with breadcrumbs, white wine and extra virgin
olive oil
9.50

Primi

Lasagna
Ricotta, Bolognese sauce, parmigiano
11

Ravioli di caprino e pinoli
Goat cheese ravioli with spinach, pine nuts, brown butter and sage
12

Pennoni gorgonzola radicchio porcini e noci
Pennoni pasta, gorgonzola, radicchio, porcini mushrooms and walnuts
13

Linguini alle vongole
Littleneck clams, white wine, garlic, fresh tomatoes
13

Risotto all'anatra
Risotto with duck confit and seasonal vegetables
13

Spghettini Carbonara
Pancetta, egg, parmigiano cheese
13

Papardelle con polpette
Papardelle with our homemade beef and veal meatballs
12

Panini

(Served with mixed field greens and fried potatoes)

'Burger' di Armando 10
Grilled Black Angus burger with a choice of goat cheese, gorgonzola or
cheddar add \$2

Panini di pollo
Grilled chicken breast with roasted peppers, mozzarella and basil pesto
10

Panini di prosciutto
Prosciutto, smoked duck breast and whole grain mustard
10

Panini di tonno
Yellow fin tuna club with bacon, wasabi mayonnaise, lettuce and tomato
15

Secondi

Salmone alla griglia
Grilled salmon, rosemary mashed potatoes and lemon vinaigrette
17

Tagliata di manzo
Grilled Black Angus hanger steak, Barolo wine, mixed field greens and
fried potatoes
17

Pollo al forno
Roasted chicken, sweet corn polenta and baby green beans, lemon
tarragon vinaigrette
15

Gamberoni 'Parmigiano'
Pan-fried shrimp, linguini, tomato sauce, mozzarella
17

Scaloppine al limone con i capperi
Sautéed veal scaloppine, lemon, capers and spinach
16

Contorni

Sautéed broccoli rabe 5
Porcini or white truffle oil mashed potatoes 4
Sautéed spinach 4
Fried potatoes 4
Sweet Corn Polenta 4
Asparagus all'Armando 7
Potato croquettes 4

Executive Chef: David Ferraro