



# DA ANDREA

EST — RISTORANTE — 2001

## THREE COURSE PRIX-FIXE

DINNER | \$85/person

*Choose one from each section*

 Focaccia & pasta are made on premises daily

### First Course

#### MISTICANZA DI STAGIONE

ORGANIC SALAD, CARROTS, BALSAMIC VINEGAR DRESSING

#### INSALATA DI CAESAR

ROMAINE HEARTS, PARMESAN, POLENTA CROUTONS, HOMEMADE CAESAR DRESSING

#### BURRATA CON BASILICO

BURRATA, VINE RIPE TOMATOES, BASIL SAUCE

#### CALAMARETTI ALLA GRIGLIA

GRILLED SQUID, CORN & CUCUMBER SALAD, LEMON DRESSING



### Second Course

#### PAPPARDELLE

PAPPARDELLE, SWEET SAUSAGE RAGOUT, TRUFFLE OIL 

#### SPAGHETTI ALLA CARBONARA

HOMEMADE SPAGHETTI, BACON, PARMESAN, CREAM SAUCE 

#### PENNETTE CON MELANZANE

PENNE PASTA, EGGPLANT, MOZZARELLA, SPICY TOMATO SAUCE

#### CAPPELLACCI TARTUFO E PORCINI

HOMEMADE SPINACH RAVIOLI, FILLED WITH TRUFFLE MUSHROOM, RICOTTA 

#### FILETTO DI SALMONE

GRILLED SALMON, CHARRED CAULIFLOWER, CHERRY TOMATOES, BROCCOLI RABE, DIJON MUSTARD SAUCE

#### SCALOPPINE DI POLLO

CHICKEN ESCALOPE, FINE HERBS, MUSHROOM SAUCE, MASHED POTATOES

#### BISTECA DI MANZO

SIRLOIN STEAK, SPINACH, MASHED POTATOES & TRUFFLE BUTTER



### Desserts

#### TORTINO DI CIOCCOLATO

CHOCOLATE WALNUT CAKE, SALTED CARAMEL ICE CREAM

#### TORTINO DI RICOTTA

HOMEMADE RICOTTA CHEESECAKE & MIXED BERRIES

#### TIRAMISU

160 8th Ave. NYC | (212) 354-5971 | info@daandreanyc.com

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please let us know if you have any food allergies.