

ANTIPASTI

PATATE CROCCANTI | 7

Russet potatoes tossed in fresh herb oil and pecorino romano.

ARANCINI DI SICILIA | 12

Traditional tomato risotto stuffed with beef and pork bolognese, peas and grass fed mozzarella.

STUFFED OLIVES | 12

Cerignola olives stuffed with ground pork belly and jowl seasoned with chili and fennel served with roasted pepper aioli.

MUSHROOM CROSTINI | 12

Grilled Andolini's sourdough topped with sauteed oyster and cremini mushrooms, whipped ricotta, red wine pickled onions and sliced provolone.

SLOW COOKED MEATBALLS | 14

Ontario raised pork and beef meatballs cooked in a Neapolitan ragu served with whipped ricotta, caramelized onions and parmigiano reggiano.

INSALATA

Add grilled chicken to any salad | 10

VERDE E RADICCHIO | 14

Arugula, sliced romaine and radicchio with cherry tomatoes, red onion, carrot, candied pecans in a sundried tomato vinaigrette.

KALE CAESAR | 16

Sliced green kale, pecorino romano, pan roasted guanciale, house-made toasted breadcrumbs in a traditional caesar dressing.

BURRATA DI PUGLIA | 20

Creamy Italian burrata served with pickled gold and red beets, pistachio streusel, fermented garlic and apple honey.

PIZZA

BIANCO:

FREDO | 18

Grass fed mozzarella, steamed and sliced russet potatoes, Calabrese nduja with fresh rosemary and olive oil.

PENTANGELI | 18

Sauteed cremini mushrooms, fior di latte, house-made toasted breadcrumbs and truffle oil.

TESSIO | 20

Mortadella, fior di latte, chilies, toasted pistachios and olive oil.

BARZINI | 20

Arugula, sundried tomatoes, Niagara prosciutto, fior di latte, grana padano with a balsamic reduction.

ROSSO:

MICHAEL | 17

Organic tomatoes, fior di latte, fresh basil, extra virgin olive oil and 36 month parmigiano reggiano.

MOE GREENE | 19

Organic tomatoes, grass fed mozzarella and Ezzo organic pepperoni.

LUCA BRASI | 19

Organic tomatoes, fior di latte, fresh basil, extra virgin olive oil, spicy sopressata and roasted black olives.

APOLLONIA | 20

Organic tomatoes, fior di latte, Italian ham, marinated artichokes, roasted black olives and roasted mushrooms.

CLEMENZA | 22

Organic tomatoes, Italian pork sausage, Ezzo organic pepperoni, hot sopressata, grass fed mozzarella and oregano.

SANTINO | 23

Organic tomatoes, burrata di Puglia, arugula, fresh basil and olive oil.
Add Niagara prosciutto | 3

PANINI

Additional Toppings: Caramelized onions, roasted red peppers, mushrooms, hot pepper spread, bomba Calabrese, marinated eggplant | 1 • rapini | 2 fried eggplant | 3

All paninis are served on Andolini's homemade bread, available in store.

EGGPLANT PARMESAN | 12

Served with tomato sauce and grass fed mozzarella.

VEAL OR CHICKEN PARMESAN | 14

Served with tomato sauce and grass fed mozzarella.

BRAISED SAUSAGE | 14

Served with tomato sauce, onions, red peppers, bomba Calabrese and smoked provolone.

CARLO | 14

Citrus and honey dressed arugula, roasted red peppers, fior di latte, bomba Calabrese, prosciutto, capicollo, sopressata on Andolini's sourdough bread.

GRILLED CHICKEN | 15

Served with garlic and chili roasted rapini, pickled red onions, roasted pepper aioli and grass fed mozzarella.

CHICKEN MILANESE | 16

Breaded and fried cutlet, Italian ham, breaded and fried eggplant, roasted pepper aioli and provolone.

ANDOLINI'S CHEESESTEAK | 17

Ontario sliced ribeye, roasted red peppers, caramelized onions, fonduta, and smoked provolone.

PASTA

All pastas are made fresh in-house.

RIGATONI POMODORO | 14

Rigatoni in Andolini's signature tomato and basil sauce.

RIGATONI DI GENCO | 20

Rigatoni in a slow cooked Ontario beef and pork bolognese sugo with parmigiana reggiano.

GNOCCHI ANDOLINI | 22

Seared potato gnocchi on a roasted red pepper puree with sauteed mushrooms, sundried tomatoes, shaved grana padana and chili oil.

PROTEINE

EGGPLANT CORLEONE | 20

Breaded and fried eggplant layered with whipped ricotta, fresh mozzarella, tomato sauce, fresh basil and 36 month parmigiano reggiano.

LOMBARTELLO TATTAGLIA | 27

Grilled 7 oz. hanger steak served with roasted potatoes, sauteed seasonable vegetables, topped with 6 month aged manchego and salsa verde.

DRINKS

Soft Drinks | 2

Bottled Water | 2

Sparkling Water | 2.50

Hals Drinks | 3

Lurisia Drinks | 3

Espresso | 2.50

Double | 3

Macchiato | 3

Americano | 3

Cortado | 3.50

Cold Brew | 4

Cappuccino | 4.50

Latte | 5

BAKERY

Muffins | 3

Scones | 3.50

Butter Croissants | 4

Sourdough Baguettes | 5

White Sourdough | 5

Country | 6

Seeded | 6

Large Buns | .85

Small Buns | .55

HEAD CHEF: STEPHEN FAIELLO