

## ANTIPASTI

### PARMIGIANA DI MELANZANE | 15

Lightly fried eggplant, whipped burrata, house-made tomato sauce, parmigiano reggiano

### SPEDUCCI | 16

10 grilled lamb skewers served with tzatziki and lemon

### GNOCOCO FRITTO | 20 • ADD 1 EXTRA GNOCOCO FRITTO | 3

Pillowy fried bread (5 pieces) served with prosciutto, nduja, whipped burrata

## INSALATA

Add 5 pieces chicken speducci | 8 • Add chicken breast | 12

### ANDOLINI SALAD | 16

Castlefranco, treviso, pear, candied pistachio, pecorino, maple vinaigrette

### CAESAR | 16

Romaine, kale, frisée, croutons, thick-cut guanciale, parmesan, house-made dressing

### CAPRESE | 17

Heirloom tomatoes, burrata, balsamic pearls, basil oil

## PIZZA

### BIANCO:

#### FREDO | 20

Fior di latte, sliced potato, rapini, sausage, peperoncino, olive oil

#### TESSIO | 21

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

#### BARZINI | 21

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

#### PENTANGELI | 23

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

### ROSSO:

#### MICHAEL | 18

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

#### MOE GREENE | 20

Organic tomatoes, grass fed mozzarella, Ezzo organic pepperoni, fermented garlic & chili honey

#### LUCA BRASI | 20

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

#### APOLLONIA | 21

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

#### CLEMENZA | 23

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

#### SANTINO | 24

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

## PANINI

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

**Additional Toppings:** caramelized onions, roasted balsamic peppers, sauteed mushrooms, bomba | 1 • grilled rapini | 2

### CROQUE MONSIEUR | 12

Grilled sourdough, prosciutto cotto, Italian cheeses

### GRILLED SAUSAGE | 12

Served with tomato sauce, caramelized onions, roasted balsamic peppers

### VEAL OR CHICKEN PARMESAN | 14

Served with tomato sauce, grass fed mozzarella, parmesan

### GRILLED CHICKEN | 16

Grilled chicken breast, pesto genovese, arugula, asiago

### STEAK | 18

Sliced ribeye, roasted red peppers, caramelized onions, cheese béchamel

## PASTA

All pastas are made fresh in-house

### CARBONARA | 18

Spaghettoni, thick cut guanciale, pecorino romano, black pepper, egg yolks

### PISTACHIO PESTO | 20

Spaghetti, pesto genovese with pistachios, parmigiano reggiano, whipped burrata

### SAUSAGE & MUSHROOM PASTA | 22

Tagliatelle, crispy sausage, creamy sautéed mushrooms, peperoncino, basil, pecorino romano

### GNOCCHI ANDOLINI | 22

Ricotta gnocchi, house-made tomato sauce, whipped burrata, parmigiano reggiano

## PROTEINE

### CHEF'S DINNER | 24

Two grilled sausages, crispy spiced fingerling potatoes, sautéed tuscan kale

### SALMONE | 25

Grilled salmon filet, crispy spiced fingerling potatoes, sautéed tuscan kale, dill tzatziki

### BISTECCA | 28

8oz picanha, smoked mashed potatoes, grilled rapini, mushroom marsala glaze

## 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

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## BAKERY

Muffins | 3  
Scones | 3.50  
Butter Croissants | 4

Sourdough Baguettes | 5  
White Sourdough | 5  
Country | 6

Small Buns | .55  
Large Buns | .85  
Seeded | 6

**HEAD CHEF: MARCELO POLA**