



**ANTIPASTI
APPETIZERS**

Amici e vini
sono meglio vecchi.

Friends and wine
are best when old.

Vongole Veraci	13.95
1 dozen fresh clams sautéed in olive oil, garlic and parsley in a delicate white wine sauce.	
Muscoli (Cozze) al Vino Bianco	12.95
The freshest of mussels sautéed in a white wine and garlic sauce.	
Calamari Fritti all'Azzurra	11.95
Lightly floured fresh squid served with a spicy tomato sauce.	
Salsiccia di Maiale con Peperoni	9.95
Italian sausage with caramelized sweet bell peppers and onions.	
Carciofi Fritti	8.95
Artichokes battered in bread crumbs and perfectly fried. Served with Ranch dressing.	
Mozzarella Fritta	7.95
Golden battered Mozzarella, lightly fried and served with Andrea's fresh tomato sauce.	
Involtini di Melanzane	7.95
Delicate eggplant rolls stuffed with ham, salami, provolone cheese and served with Andrea's fresh and light tomato sauce.	
Bresaola ♥	11.95
Thinly sliced cured beef with olive oil, lemon and spices.	
Prosciutto e Melone	11.95
Thinly sliced cured ham served with fresh cantaloupe melon.	



**INSALATE
SALADS**

Mangiare senza bere
è come il tuono
senza pioggia.

Eating without drinking
is like thunder
without the rain.

Insalata Caprese ♥	9.95
Fresh sliced tomatoes topped with creamy mozzarella cheese and extra virgin olive oil.	
Insalata con Petto di Pollo	12.95
Romaine, Red leaf & Baby mixed lettuce with tomatoes, topped with grilled chicken breast.	
Insalata con Gamberoni	15.95
Mixed baby lettuce with carrots and tomato filet, topped with grilled shrimp.	
Insalata di Pere alla Amelia	9.95
Sliced fresh pears topped with Gorgonzola cheese, served on a bed of baby spinach and drizzled with raspberry vinaigrette.	
Antipasto Salad ♥	9.95
Mixed cheeses, ham, salami, eggplant, artichokes, sausage and black olives served over a bed of fresh, crispy salad.	



**ZUPPE
SOUPS**

Chi ha vino ha amici.

He who has wine, has friends.

Tortellini in Brodo	5.95
Meat tortellini in a hearty chicken broth.	
Zuppa di Pesce (Cacciucco) ♥	12.95
Fish soup with mussels, calamari, scallops & succulent chunks of fresh fish in its own broth.	



LE PASTE PASTA

All pasta is served with a house salad

Se vuoi vivere a lungo,
devi mangiare, bere e dormire!

If you want a long life you must
eat, drink and sleep!

Bacco, tabacco e Venere
riducono l'uomo in cenere

Wine, tobacco and women reduce
a man to ashes.

A tavola non si invecchia mai.

You never grow old while
seated at the table.

Penne All'Arrabbiata ♥ Penne in a spicy tomato sauce.	10.95
Fettuccine alla Bolognese Home made fettuccine with a Bolognese style meat sauce.	12.95
Tortellini alla Panna Cheese tortellini, ham and fresh mushrooms in a velvety cream sauce.	12.95
Lasagne alla Luigi Rich layers of pasta covered in a home made meat sauce, beschamel sauce and sprinkled with parmesan and mozzarella cheeses. Baked to perfection.	12.95
Linguine allo Scoglio Fresh Mussels, clams, shrimp and scallops in an olive oil, garlic and white wine sauce over a bed of linguine pasta.	17.95
Agnolotti al Burro e Salvia all'Alessandra Veal stuffed ravioli with butter, fresh sage and parmesan cheese.	14.95
Gnocchi di Patate Hand made gnocchi (potato dumplings) in a gorgonzola or tomato sauce.	12.95
Ravioli alla Rachele Butternut squash ravioli and ham in a velvety rosé sauce.	15.95
Spaghetti alla Carbonara Spaghetti tossed with eggs, pancetta, parmesan cheese, parsley & black pepper.	14.95
Spaghetti con Polpette o Salsiccia Spaghetti with meatballs or Italian sausage.	9.95
Spaghetti Aglio, Olio e Peperoncino ♥ Spaghetti sautéed in extra virgin olive oil, garlic, crushed red pepper, black pepper with fresh parsley and basil.	7.95
Spaghetti al Pomodoro ♥ Spaghetti sautéed in Andrea's fresh, home-made tomato sauce.	8.95
Penne ai Quattro Formaggi Penne pasta sautéed in a rich cream sauce made with four different cheeses; Mozzarella, Provolone, Bel Paese and Parmesan with a touch of tomato sauce.	12.95
Fettuccine Alfredo Fettuccine tossed in a velvety cream sauce.	9.95
Fettuccine al Pesto Genovese ♥ Fettuccine tossed in a very delicate sauce made from fresh basil leaves, pine nuts, garlic, olive oil and Parmesan cheese.	11.95
Capellini con Polpa di Granchio Fresca Angel hair pasta with fresh crab meat sautéed in olive oil and garlic with fresh basil.	16.95
Linguine con Vongole Veraci Fresh clams sautéed in a white wine garlic sauce and olive oil with linguine pasta.	16.95
Penne alla Boscaiola Penne pasta sautéed in a creamy rosé sauce with fresh mushrooms, black olives and ham.	12.95
Ravioli con Ripieno di Carne Meat ravioli sautéed in Andrea's fresh tomato sauce.	11.95



SECONDI ENTREES

All entrees are served with our house salad

Ciò che si mangia con gusto
non fa mai male

What you eat with pleasure
will never make you sick.

Melanzane alla Parmigiana ♥ **10.95**
Rich layers of eggplant, tomato sauce, Mozzarella and parmesan cheese.

Trota alla Griglia ♥ **15.95**
Grilled rainbow trout with sautéed bell peppers and shallots.

Petto di Pollo al Marsala **14.95**
Chicken breast lightly floured with fresh mushrooms in a Marsala wine sauce.

Scaloppine di Vitella al Limone ♥ **18.95**
Veal scaloppine in a white wine and lemon sauce with capers. Served with sautéed spinach.

Gamberoni alle Verdure **17.95**
Fresh shrimp, grilled and served over a bed of fresh, mixed, sautéed vegetables.

Costolette di Agnello **22.95**
Lamb chop grilled with sautéed Portobello mushrooms and jumbo asparagus.

Petto di Pollo alla Valdostana **14.95**
Boneless chicken breast, breaded, fried and covered with Andrea's fresh tomato sauce and melted mozzarella cheese. Served with a side of spaghetti with tomato sauce.



DOLCI DESERTS

Col pane tutti i guai sono dolci

All troubles are sweet
when there is bread.

Tiramisu **6.50**
Creamy layers of Mascarpone cheese and lady fingers dipped in coffee and Amaretto.

Profiteroles **6.00**
Cream puffs filled with Chantilly creme and covered in a velvety chocolate creme.

Tartufo **6.50**
Lemon or chocolate ice creame truffles.

Cannoli **6.50**
Cannoli shells with a delicious fresh riccotta and chocolate chip filling.

Spumoni Ice Cream **5.00**
Pistacchio, Chocolate and Cherry Ice Creme and nuts.

Ian's Bakery Selection

Italian Creme Cake **6.50**
A moist homemade Italian Creme Cake with Walnuts, Coconut and Creme Cheese Icing.

Chocolate Mousse Cake **6.50**
A rich chocolate cake layered between velvety chocolate mousse and topped with genache.

Sambuca Espresso Cheesecake **6.50**
Rich cheese cake flavored with Sambuca and Espresso coffee.

Spumoni Cheese Cake **6.50**



**BIBITE
BEVERAGES**

Ice Tea	2.00	Coffee	2.00
San Pellegrino Mineral Water		Espresso	2.50
1 liter	6.00	Cappuccino	3.50
1/2 liter	4.00	Imported Beer	4.00
1/4 liter	2.50	Domestic Beer	3.50
Soft Drinks (bottled)	2.00		

For parties of 6 or more add 20% gratuity. Extra charge for split order or half order.

Please ask your server for our wine list featuring choice Italian wines.

Catering, Take Out and Carside Service available. Visit us at www.andrearistorante.com

**Monday-Saturday 11:00 a.m. to 3:00 p.m. and 5:00 p.m. to 10:00 p.m.
SUNDAY CLOSED**

Greetings and welcome to Andrea Ristorante Italiano- a gathering place for celebrating the Italian traditions of sharing conversation and great food with family, friends and colleagues.

Hailing from the island of Sardegna, Executive Chef, Andrea Pintus, is pleased to bring to West Houston his many years of culinary experience along with the keen sense of hospitality so typical of his native Italy. Together with his business partner, Luigi Campioni, they have created a restaurant concept that truly reflects the contemporary Italian dining experience.

For Italians, meals are truly a celebration of life! In Italy food is an extension of the rich fertile fields and seashores that are such a part of the people. Meals are an integral part of their social and personal lives; they are an extension of their conversations and enhance their relationships and personalities; they offer them security and the opportunity to share with others the many milestones in life.

We hope that your visit to Andrea Ristorante Italiano will give you and your guests an opportunity to sit back, relax and allow us to provide you with a truly authentic and rewarding culinary experience!

Please advise your server if you have any special request. We will do our best to accomodate you.

Thank you for your patronage.

Buon Appetito!

Andrea Pintus and Luigi Campioni, owners