

# Armando EXPERIENCE

Five course blind dining experience  
prepared by chef and owner Armando Bisceglia  
featuring a combination of seasonal favorites and his family recipes

\$75 excluding wine / \$150 with wine pairings  
Price per person

## Appetizers

Insalata di Burrata	23
Fresh burrata, mixed greens, dried white figs, candied walnuts, EVOO and Saba	
Stuffed Pepper	22
Sausage risotto, smoked mozzarella, creamy tomato sauce	
Zucchini Blossoms	20
Breaded and fried, stuffed with mozzarella	
Calamari Fritto	21
Breaded and fried, garlic aioli	
Antipasto Misto	32
Assorted meats and cheeses, taralli, jam and nuts	
Soup of The Day	18
Chefs choice of soup	
Lobster Crostini	25
Garlic butter cream, seasonal greens on sourdough	
House Meatballs	20
Served with house marinara and shaved Parmesan	

## Staples

Cacio e Pepe al Tartufo	33
Toasted peppercorn, parmesan, imported black truffle carpaccio, imported Gragnano pasta	
Lasagna	29
Nonna's recipe	
Amatriciana	27
Tomato, guanciale, red onion	
Parmigiana	27
Armando's eggplant parmigiana family recipe	

# *Pasta*

Frutti di Mare	37
Gragnano pasta, clams, mussels, shrimp and calamari in a tomato white wine broth	
Mushroom Risotto	37
Baby portobello mushroom, parmesan, garlic, parsley, white wine	
Gnocchi Sorrentina	30
Oven baked with house marinara, mozzarella, and basil	
Bolognese	35
Tomato based meat gravy	
Short-rib Ravioli	35
Mushroom cream, Saba drizzle	
Pumpkin Ravioli	32
Parmesan pumpkin cream, walnuts	
Vongole	32
Small clams, white wine, garlic, parsley	
Spaghetti Al'Aragosta	45
Lobster tail, tomatoes, garlic, white wine, parsley	

# *Entree*

Braised Veal Osso Bucco	60
Mirepoix, red wine, served with mashed potato, broccolini	
Pollo al Forno	27
Oven roasted half chicken with potatoes and vegetables	
Bistecca	40
10oz Strip, grilled and served with potatoes, arugula, cherry tomatoes, shaved parmesan, balsamic drizzle	
Veal Parmesan	55
Breaded veal chop, house marinara, mozzarella	
Salmon	28
Grilled, topped with eggplant caponatta	
Baked Stuffed Shrimp	42
Served with mashed potato and broccolini	
Ribeye	75
2LB Bone-in ribeye, grilled and served with mashed potatoes and broccolini	
Black Bass Filet	37
Pistachio encrusted, served with mashed potatoes and broccolini	
Whole Fish	MP
Oven roasted whole fish, served with vegetable medley. Ask your server for the fish of the day.	