

**Andrea's Restaurant 34th YEAR Celebration
Featuring Chef Andrea and some
of the finest wines around the world
Thursday January 24, 2019
6:30 PM Cocktails**

Assagini

***Butler Passed Assorted Appetizer
served with Robert Mondavi Winery Fume Blanc***

Primo Piatto

***Louisiana Eggplant Crabcake
served with menuire sauce***

OR

Lumache Andrea

***Fresh mushrooms and snails, in a white wine
lemon cream sauce topped with hollandaise sauce
served with Robert Mondavi Winery Napa Valley Chardonnay***

Second Piatto

Homemade Rigatoni Bennett

***fresh pasta tossed with sundried tomatoes, fresh basil and a
touch of peppercino and pecorino cheese
served with Robert Mondavi Winery Pinot Noir Carneros***

Terzo Piatto

U-10 La. Shrimp Fra Diavolo

over polenta

OR

Rotisserie Chicken Grande

topped with white wine garlic and rosemary sauce

OR

Veal Scaloppini Ucelli Dell Piemonte

***White Veal pounded thin and stuffed with Foie Gras meat, rolled, braised
served with a demi glace red wine sauce***

OR

Filet of Beef Tenderloin

Roasted, sliced and served with Barola red wine sauce

Above served with Robert Mondavi Winery "Maestro" Napa Valley

La Dolce Vita

Torta Di Mandole Caprese

Flourless Almond Tarte

Price Per Person \$49.00 Plus 9.75%Tax and 20% Gratuity