

Armando's

CUCINA ITALIANA

BRUNCH

BRUNCH COCKTAILS

BELLINI SMALL: 3.00 LARGE: 5.95
PROSECCO WITH A SPLASH OF PEACH NECTAR

MIMOSA SMALL: 3.00 LARGE: 5.95
PROSECCO WITH A SPLASH OF ORANGE JUICE

AMERICANO 5.95
CAMPARI, SWEET VERMOUTH, SODA WATER AND ORANGE TWIST

ITALIAN SPRITZ 5.95
APEROL, PROSECCO WITH SPARKLING WATER

ULTIMATE BLOODY MARY 5.95
VODKA WITH BLOODY MARY MIX

BRUNCH SPECIALS

ITALIAN BENEDICT 13.95
CIABATTA BREAD STACKED WITH PANCETTA, TOMATOES, POACHED EGGS TOPPED WITH HOLLANDAISE SAUCE

AVOCADO TOAST 15.95
AVOCADO, FRISEE SALAD, POACHED EGG AND LEMON VINAIGRETTE

SICILIAN BAKED 13.95
BAKED EGGS WITH TOMATO SAUCE, SPINACH, ARTICHOKE AND MOZZARELLA

FRITTATA DEL GIORNO 12.95
ASK YOUR SERVER FOR THE CHEF DAILY FRITTATA

PORTOBELLA TOAST 14.95
GRILLED PORTOBELLA, ROASTED PEPPERS AND MELTED FONTINA CHEESE TOPPED WITH POACHED EGGS

CREPELLA 12.95
AN ITALIAN STYLE CREPES FILLED WITH SWEET RICOTTA AND BERRIES OR NUTELLA

BELGIUM WAFFLE 11
FRESH BERRIES AND HOMEMADE CREAM OR NUTELLA

INSALATA

INSALATA RICCIA CON ARAGOSTA 18.95
FRISEE SALAD WITH LOBSTER AND CRISPY PANCETTA SERVED WITH CITRUS DIJON VINAIGRETTE

INSALATA SICILIANA 16.95
FENNEL, ORANGES, MEDITERRANEAN OLIVES AND SHRIMP SERVED WITH EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER

INSALATA DI SALMONE 16.95
SALMON FILLET SERVED WITH MIXED GREENS, GOAT CHEESE, CHERRY TOMATOES, DRIED CRANBERRIES, AND SUNFLOWER SEEDS, SERVED WITH CITRUS DIJON VINAIGRETTE

COFFEE & ESPRESSO

CAFFÉ AMERICANO 2.50

ESPRESSO 2.95

CAPPUCCINO 3.95

ANTIPASTI

BRUSCHETTA 9.95
TOASTED CIABATTA BREAD TOPPED WITH TOMATOES, ONIONS, GARLIC AND BASIL ALL MARINATED WITH EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER

CALAMARI FRITTI 11.95
LIGHTLY BREADED AND FRIED CALAMARI

CAPRESE 12.95
FRESH MOZZARELLA SERVED OVER ARUGULA, AND TOMATOES, TOPPED WITH BASIL PESTO

POLPETTE 9.95
MADE IN HOUSE MEATBALLS WITH PORK, BEEF AND VEAL SERVED WITH MARINARA AND RICOTTA

SUNDAY SPECIALS

PESCE DEL GIORNO MARKET PRICE
DAILY FISH SPECIAL PREPARED ON CHEF RECOMMENDATION

ENTRÉES

PARMIGIANA DI MELENZANE 12.95
BAKED LAYERS OF EGGPLANT FILLED WITH MOZZARELLA AND PARMESAN CHEESE, SERVED WITH SPAGHETTI

SPAGHETTI CON POLPETTE 10.95
HOMEMADE VEAL, PORK AND BEEF MEATBALLS SERVED WITH MARINARA SAUCE AND FRESHLY GRATED PARMIGGIANO CHEESE

POLLO ALLA PARMIGIANA 13.95
LIGHTLY BREADED BONELESS CHICKEN BREAST, TOPPED WITH HOMEMADE TOMATO SAUCE AND MOZZARELLA CHEESE, SERVED OVER SPAGHETTI

POLLO SALTIMBOCCA 13.95
BONELESS CHICKEN BREAST LAYERED WITH FONTINA CHEESE AND SAN DANIELE PROSCIUTTO CRUDO FINISHED IN A WHITE WINE BUTTER SAUCE SERVED WITH PARMESAN MASHED POTATOES

LASAGNA DI CARNE 13.95
BAKED LAYERS OF PASTA SHEETS FILLED IN BETWEEN WITH MEAT SAUCE, RICOTTA AND MOZZARELLA

POLLO MARSALA 13.95
BONELESS CHICKEN BREAST, SAUTÉED MUSHROOMS FINISHED WITH MARSALA WINE REDUCTION SAUCE SERVED WITH PARMESAN MASHED POTATOES

TORTELLINI AI FORMAGGI 12.95
CHEESE TORTELLINI, PEAS, AND PANCETTA, FINISHED WITH CREAM SAUCE

SIDES

SPINACH 3.95

BROCCOLI 3.95

BRUSSELS SPROUTS 6.95

SIDE PASTA WITH MARINARA 6.95

ITALIAN SAUSAGE 8.95

PARMESAN MASHED POTATOES 5.95

MUSHROOM RISOTTO WITH TRUFFLE OIL 12.95

PIZZA

MARGHERITA 12.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND BASIL

PIZZA IMBOTTITA 12.95
CALZONE AL FORNO MADE WITH PROSCIUTTO HAM, FRESH MOZZARELLA, AND RICOTTA

ARMANDO'S 15.95
SPICY NEAPOLITAN SALAME, ARTICHOKE, RICOTTA AND MOZZARELLA WITH LIGHT TOMATO SAUCE

VEGETALI 14.95
MOZZARELLA, TOMATOES, ONIONS, ARUGULA, MUSHROOMS, PEPPERS, AND BLACK OLIVES

SAN GIOVANNI 16.95
SAUTÉED MUSHROOMS, MOZZARELLA, FRIED EGGS DRIZZLED WITH TRUFFLE OIL

SAN DANIELE 16.95
SAN DANIELE PROSCIUTTO CRUDO, SHAVED PARMESAN, FONTINA CHEESE, AND ARUGULA

CARNE 15.95
SAUSAGE, CHICKEN, PROSCIUTTO HAM, PANCETTA, MOZZARELLA, AND FRESH TOMATO SAUCE

BIANCA 13.95
GORGONZOLA, RICOTTA, MOZZARELLA, AND PARMESAN

PROSCIUTTO E FICHI 15.95
MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO, FIG JAM, AND GORGONZOLA

NAPOLI 16.95
SHRIMP, CALAMARI, SHELLED MUSSELS, MOZZARELLA, AND FRESH PLUM TOMATO SAUCE

CREATE YOUR OWN 12.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND BASIL

ADD 4.95 EACH: EGGS, SALAME OR SAN DANIELE PROSCIUTTO

ADD 2.95: PANCETTA

ADD A TOPPING 1.00 EACH: OLIVES, ROASTED PEPPERS, ZUCCHINI, GORGONZOLA, ONIONS, EGGPLANT, MUSHROOMS, SAUSAGE, FONTINA, ANCHOVIES, CHICKEN, ARTICHOKE, BROCCOLI

SIDE SALADS

ALL SIDE SALADS 4.95

INSALATA DELLA CASA
MIXED GREENS, TOMATOES, PEARS, AND SHAVED PARMESAN, SERVED WITH HOMEMADE ITALIAN VINAIGRETTE

INSALATA DI SPINACI
FRESH SPINACH LEAVES, TOMATOES, ONIONS AND ITALIAN BACON, SERVED WITH HOMEMADE ITALIAN VINAIGRETTE

INSALATA DI CESARE
ROMAINE, ANCHOVIES, CROUTONS, AND PARMESAN CHEESE TOSSED WITH CAESAR DRESSING

INSALATA FRESCA
ARUGULA, SHAVED PARMESAN, TOMATOES SERVED WITH HOUSE VINAIGRETTE

BEVERAGES

ITALIAN SODA 3.95
STRAWBERRY, VANILLA, CHERRY, LEMON DROP, TUSCAN TWIST, BLUSHING TANGERINE

BEVERAGES 2.50
COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, UNSWEETENED ICED TEA, RASPBERRY ICED TEA, CRANBERRY JUICE, ORANGE JUICE, TONIC WATER

BOTTLED WATER 2.95
STILL OR SPARKLING

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. THERE IS A RISK ASSOCIATED WITH THE CONSUMPTION OF SMOKED SALMON AND RAW OR UNDERCOOKED ANIMAL FOODS.

Armando's

CUCINA ITALIANA

**WINTER PARK, FL + COLLEGE PARK, FL + PORTSMOUTH, NH
LAKE NONA, FL - OPENING 2019**

**WWW.ARMANDOSORLANDO.COM
WWW.ARMANDOSPORTSMOUTH.COM**

WINTER PARK

463 W. NEW ENGLAND AVENUE | WINTER PARK, FL 32789 | 407+951+8930

COLLEGE PARK

2305 EDGEWATER DRIVE | ORLANDO, FL 32804 | 407+930+0333

PORTSMOUTH, NH

70 STATE STREET | PORTSMOUTH, NH 03801 | 603+436+9715