

# Armando's

CUCINA ITALIANA

ASK YOUR SERVER ABOUT  
OUR DAILY SPECIALS

## DINNER

### ANTIPASTI

**AFFETTATO MISTO 14.95**  
AN ARRAY OF ITALIAN DELICATESSEN CUTS  
AND ASSORTMENT OF MARINATED VEGETABLES

**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

**CALAMARI LUCIANA 12.95**  
CALAMARI SAUTÉED IN A WHITE WINE SAUCE  
AND FRESH PLUM TOMATOES

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

**CARPACCIO DI CARNE E PERE 13.95**  
THINLY SLICED BEEF, TOPPED WITH PEARS  
AND SHAVED PARMESAN, DRIZZLED WITH  
GORGONZOLA SAUCE

**PARMIGIANA DI MELENZANA 13.95**  
BAKED LAYERS OF EGGPLANT FILLED WITH  
MOZZARELLA AND PARMESAN CHEESE

**ZUPPA DI COZZE 12.95**  
MUSSELS SERVED WITH LEMON SEAFOOD  
BROTH AND FRESH PARSLEY

**CARPACCIO DI SALMONE 12.95**  
SLICED SMOKED SALMON MARINATED WITH  
OLIVE OIL AND LEMON JUICE, TOPPED WITH  
CAPERS, ONIONS, AND GOAT CHEESE

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

### PASTE

**PAPPARDELLE ALLA VODKA 18.95**  
VODKA SAUCE WITH MUSHROOMS AND RICOTTA

**GNOCCHI ALLA SORRENTINA 16.95**  
POTATO DUMPLINGS WITH PLUM TOMATO SAUCE  
AND MOZZARELLA BAKED TO FINISH

**PAPPARDELLE BOSCAIOLA 18.95**  
PANCETTA, MUSHROOMS, PEAS, SCALLIONS  
FINISHED IN A CREAM SAUCE

**FRUTTI DI MARE FRA DIAVOLO 24.95**  
EGG PAPPARDELLE PASTA WITH LOBSTER MEAT,  
SCALLOPS AND BABY SHRIMP FINISHED  
IN A SPICY TOMATO SAUCE

**PAPPARDELLE BOLOGNESE 18.95**  
A TRADITIONAL MEAT SAUCE

**SPAGHETTI CARBONARA 16.95**  
PANCETTA, BEATEN EGGS, PARMESAN  
AND A TOUCH OF CREAM

**RISOTTO ALLA PESCATORE 24.95**  
ARBORIO RICE WITH CALAMARI, SCALLOPS,  
SHRIMP, MUSSELS AND CLAMS FINISHED IN A  
PLUM TOMATO SAUCE

**SPAGHETTI ALLE VONGOLE 22.95**  
CLAMS SAUTÉED IN EXTRA VIRGIN OLIVE OIL  
AND GARLIC, FINISHED WITH WHITE WINE SAUCE

**RAVIOLI AI FUNGHI 18.95**  
PASTA STUFFED WITH WILD MUSHROOMS,  
FINISHED IN A BUTTER BLANC SAUCE AND A PURÉE  
OF WILD MUSHROOMS DRIZZLED WITH TRUFFLE  
OIL TOPPED WITH SHAVED PARMESAN CHEESE

**LASAGNA DI CARNE 16.95**  
BAKED LAYERS OF PASTA SHEETS FILLED IN  
BETWEEN WITH MEAT SAUCE, RICOTTA AND  
MOZZARELLA

**RIGATONI AI FORMAGGI 18.95**  
MAC & CHEESE ITALIAN WAY, MELTED CHEESE,  
BREAD CRUMBS, AND CREAM

**SPAGHETTI CON POLPETTE 15.95**  
HOMEMADE VEAL, PORK AND BEEF MEATBALLS  
SERVED WITH MARINARA SAUCE AND FRESHLY  
GRATED PARMIGGIANO CHEESE

**RIGATONI ARMANDO'S 18.95**  
ITALIAN SAUSAGE, PEPPERS AND MOZZARELLA  
FINISHED IN A WHITE WINE SAUCE WITH A TOUCH  
OF TOMATO SAUCE

### INSALATA

**INSALATA RICCIA CON ARAGOSTA 18.95**  
FRISÉE 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 MIX GREENS,  
GOAT CHEESE, CHERRY TOMATOES, DRIED  
CRANBERRIES, AND SUNFLOWER SEEDS,  
SERVED WITH CITRUS DIJON VINAIGRETTE

### SECONDI PIATTI

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

**PAPPARDELLE AL GRANCHIO 22.95**  
LUMP CRAB MEAT, CRISPY PANCETTA FINISHED  
IN A FRESH TOMATO SAUCE WITH A  
TOUCH OF RICOTTA

**POLLO AL MARSALA 18.95**  
BONELESS CHICKEN BREAST SAUTÉED WITH  
MUSHROOMS, FINISHED WITH MARSALA WINE  
REDUCTION SAUCE, SERVED WITH PARMESAN  
MASHED POTATOES

**POLLO VESUVIO 18.95**  
BONELESS CHICKEN BREAST, FRESH PLUM  
TOMATO SAUCE, MOZZARELLA, AND SPINACH,  
SERVED OVER SPAGHETTI

**POLLO SCARPARELLO 18.95**  
BONELESS CHICKEN BREAST, PANCETTA, ONIONS,  
AND MUSHROOMS, FINISHED WITH WHITE WINE  
BUTTER GARLIC SAUCE, SERVED OVER SPAGHETTI

**POLLO ALLA PARMIGIANA 16.95**  
LIGHTLY BREADED BONELESS CHICKEN BREAST,  
TOPPED WITH HOMEMADE TOMATO SAUCE AND  
MOZZARELLA, SERVED OVER SPAGHETTI

**POLLO DI TATIANA 20.95**  
BONELESS CHICKEN BREAST, BABY SHRIMP,  
AND SUNDRIED TOMATOES, FINISHED WITH VODKA  
CREAM SAUCE, SERVED OVER SPAGHETTI

**VITELLO PICCATA 22.95**  
VEAL SCALLOPINI AND CAPERS, FINISHED  
WITH LEMON WHITE WINE BUTTER SAUCE,  
SERVED OVER SAUTÉED SPINACH

**VITELLO ALLA PARMIGIANA 20.95**  
LIGHTLY BREADED VEAL CUTLET, TOPPED WITH  
HOMEMADE TOMATO SAUCE AND MOZZARELLA  
CHEESE, SERVED OVER SPAGHETTI

**VITELLO SALTIMBOCCA 24.95**  
TENDER VEAL SCALLOPINI, TOPPED WITH  
SAN DANIELE PROSCIUTTO CRUDO, AND FRESH  
SAGE, FINISHED IN A WHITE WINE BUTTER SAUCE,  
SERVED WITH PARMESAN MASHED POTATOES

**SALMONE SORRENTINO 22.95**  
SALMON FILET, CAPERS, OLIVES, AND  
OVEN ROASTED TOMATOES, FINISHED IN  
A WHITE WINE BUTTER SAUCE SERVED OVER  
SPINACH

**MELENZANE ROLLATE 16.95**  
STUFFED EGGPLANT BAKED WITH RICOTTA,  
MOZZARELLA, AND SPINACH FINISHED WITH  
FRESH PLUM TOMATO 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**

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.

### 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

# *Armando's*

## CUCINA ITALIANA

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

[WWW.ARMANDOSORLANDO.COM](http://WWW.ARMANDOSORLANDO.COM)  
[WWW.ARMANDOSPORTSMOUTH.COM](http://WWW.ARMANDOSPORTSMOUTH.COM)

### WINTER PARK

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### COLLEGE PARK

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