

Armando's

CUCINA ITALIANA

LUNCH

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

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

ZUPPA

PASTA E FAGIOLI 7.95

STRACCIATELLA 7.95

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 MIX GREENS, GOAT CHEESE, CHERRY TOMATOES, DRIED CRANBERRIES, AND SUNFLOWER SEEDS, SERVED WITH CITRUS DIJON VINAIGRETTE

PANINI

SERVED WITH HOUSE SALAD

POLLO SALTIMBOCCA 9.95
GRILLED CHICKEN, FONTINA CHEESE AND PROSCIUTTO CRUDO, SERVED WITH PESTO SAUCE

POLLO PARMIGIANA 9.95
BREADED CHICKEN BREAST, WITH TOMATO SAUCE AND MOZZARELLA

POLPETTE 9.95
MEATBALLS, MOZZARELLA, AND FRESH MARINARA SAUCE

ITALIANO 9.95
SOPPRESSATA, CAPICOLLA, PROSCIUTTO CRUDO, SALAME, FONTINA CHEESE SERVED WITH PESTO SAUCE

PRANZO

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

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

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

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

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

PAPPARDELLE AL BASILICO 12.95
HOMEMADE PESTO BASIL SAUCE

SPAGHETTI PUTTANESCA 12.95
FRESH PLUM TOMATO SAUCE, OLIVES AND CAPERBERRIES

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

POLLO SOFIA 13.95
BONELESS CHICKEN BREAST, TOMATOES, GARLIC AND BASIL, FINISHED WITH WHITE WINE AND A TOUCH OF FRESH PLUM TOMATO SAUCE, SERVED OVER SPAGHETTI

POLLO AL 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

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

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

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

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

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CUCINA ITALIANA

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

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

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