

## DINNER

### ANTIPASTI

#### BURRATA 18.95

BURRATA WRAPPED IN PROSCIUTTO SAN DANIELE OVER ARUGULA TOPPED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE

#### PATATINE FRITTE AL TARTUFO 9.95

FRENCH FRIES DRIZZLED WITH TRUFFLE OIL, PARMESAN CHEESE AND PARSLEY

#### CROCCHÉ DI PATATE E MOZZARELLA 12.95

POTATO CROQUETTES STUFFED WITH MOZZARELLA CHEESE SERVED WITH MARINARA SAUCE

#### AFFETTATO MISTO 16.95

AN ARRAY OF ITALIAN DELICATESSEN CUTS AND ASSORTMENT OF MARINATED VEGETABLES

#### BRUSCHETTA 11.95

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

#### ARANCINI 12.95

LIGHTLY BREADED RISOTTO BALLS STUFFED WITH MOZZARELLA CHEESE SERVED WITH MARINARA SAUCE

#### CALAMARI FRITTI 13.95

CALAMARI LIGHTLY BREADED AND FRIED

#### CALAMARI LUCIANA 13.95

CALAMARI SAUTEED IN A WHITE WINE SAUCE AND FRESH PLUM TOMATOES

#### CAPELANTE CON PANCETTA 16.95

PAN SEARED SCALLOPS FINISHED IN A CREAMY PANCETTA SAUCE

#### CAPRESE 13.95

FRESH MOZZARELLA, TOMATOES AND FRESH BASIL LEAVES FINISHED WITH EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER

#### CARPACCIO DI SALMONE 14.95 \*

SLICED SMOKED SALMON MARINATED WITH OLIVE OIL AND LEMON JUICE, TOPPED WITH CAPERS, ONIONS AND GOAT CHEESE

#### POLPETTE 10.95

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

### PIZZA

#### BURRATA E PROSCIUTTO 20.95

BURRATA, PROSCIUTTO CRUDO, LIGHT TOMATO SAUCE AND BASIL

#### QUATTRO STAGIONI 18.95

ARTICHOKES, HAM, MUSHROOMS, BLACK OLIVES, MOZZARELLA AND LIGHT TOMATO SAUCE

#### MARGHERITA 15.50

FRESH MOZZARELLA, PLUM TOMATO SAUCE AND BASIL

#### PIZZA IMBOTTITA 16.95

CALZONE MADE WITH HAM, FRESH MOZZARELLA AND RICOTTA

#### ARMANDO'S 18.95

SPICY NEAPOLITAN SALAME, ARTICHOKES, RICOTTA AND MOZZARELLA WITH LIGHT TOMATO SAUCE

#### VEGETALI 18.95

MOZZARELLA, TOMATOES, ONIONS, ARUGULA, MUSHROOMS, PEPPERS AND BLACK OLIVES WITH LIGHT TOMATO SAUCE

#### SAN GIOVANNI 20.95 \*

SAUTEED MUSHROOMS, MOZZARELLA, FRIED EGGS DRIZZLED WITH TRUFFLE OIL WITH LIGHT TOMATO SAUCE

#### SAN DANIELE 18.95

SAN DANIELE PROSCIUTTO CRUDO, SHAVED PARMESAN, FONTINA CHEESE, ARUGULA AND LIGHT TOMATO SAUCE

#### CARNE 20.95

SAUSAGE, CHICKEN, HAM, PANCETTA, MOZZARELLA AND FRESH TOMATO SAUCE

#### BIANCA 18.95

GORGONZOLA, RICOTTA, MOZZARELLA AND PARMESAN CHEESE

#### PROSCIUTTO E FICHI 18.95

MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO, FIG JAM AND GORGONZOLA

#### PIZZA RUSTICA 18.95

SAUSAGE, SPICY NEAPOLITAN SALAME, PANCETTA, RICOTTA AND LIGHT TOMATO SAUCE

### INSALATE

#### INSALATA DI POLLO 16.95

MADE TO ORDER CHICKEN BREAST OVER ROMAINE, ANCHOVIES, HOME MADE CROUTONS TOSSED WITH CAESAR DRESSING AND PARMESAN CHEESE

#### INSALATA DI SALMONE 18.95

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

### PASTE

ADD CHICKEN 6.95 SALMON 10.95 SHRIMP 8.95

#### SUNDAY IN NAPOLI 25.95

RIGATONI PASTA IN A NEAPOLITAN SAVORY TOMATO SAUCE AND RICOTTA SERVED WITH MEATBALL, SAUSAGE AND BABY BACK RIBS

#### PAPPARDELLE ALLA VODKA 18.95

VODKA SAUCE WITH MUSHROOMS AND RICOTTA

#### GNOCCHI ALLA SORRENTINA 18.95

POTATO DUMPLINGS WITH PLUM TOMATO SAUCE AND MOZZARELLA BAKED TO FINISH

#### PAPPARDELLE BOSCAIOLA 18.95

PANCETTA, MUSHROOMS, PEAS, SCALLIONS FINISHED IN A CREAM SAUCE

#### PAPPARDELLE BOLOGNESE 20.95

A TRADITIONAL MEAT SAUCE

#### SPAGHETTI CARBONARA 18.95

PANCETTA, BEATEN EGGS, PARMESAN AND A TOUCH OF CREAM

#### RISOTTO ALLA PESCATORE 25.95

ARBORIO RICE WITH CALAMARI, SCALLOPS, SHRIMP, MUSSELS AND CLAMS FINISHED IN A PLUM TOMATO SAUCE

#### SPAGHETTI CON VONGOLE 22.95

CLAMS SAUTEED IN EXTRA VIRGIN OLIVE OIL AND GARLIC, FINISHED WITH WHITE WINE SAUCE

#### LASAGNA DI CARNE 18.95

BAKED LAYERS OF PASTA SHEETS FILLED IN BETWEEN WITH MEAT SAUCE, RICOTTA AND MOZZARELLA

#### RIGATONI AL FORMAGGI 18.95

MAC & CHEESE ITALIAN WAY, MELTED CHEESE, BREAD CRUMBS, CREAM AND BAKED TO FINISH

#### SPAGHETTI CON POLPETTE 16.95

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

#### RAVIOLI AL FUNGHI 18.95

PASTA STUFFED WITH WILD MUSHROOM FINISHED IN A GARLIC PARMESAN CREAM SAUCE AND THYME

#### RAVIOLI CAPRESE 18.95

PASTA STUFFED WITH FOUR CHEESES FINISHED WITH MARINARA SAUCE

#### RAVIOLI DI ARAGOSTA AI FRUTTI DI MARE 25.95

LOBSTER RAVIOLI WITH BABY SHRIMP, MUSSELS AND CALAMARI FINISHED IN A WHITE WINE LEMON BUTTER SAUCE

### BEVERAGES

#### BEVERAGES 2.95

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

#### BOTTLED WATER 3.95

STILL OR SPARKLING

#### CREATE YOUR OWN PIZZA 15.50

FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND BASIL

ADD 4.95 EACH: EGGS, SALAME OR SAN DANIELE PROSCIUTTO

ADD 2.95 EACH: RICOTTA, CHICKEN, ARTICHOKES, FONTINA, SAUSAGE, PANCETTA

ADD A TOPPING 1.00 EACH: OLIVES, ROASTED PEPPERS, ZUCCHINI, GORGONZOLA, ONIONS, EGGPLANT, MUSHROOMS, ANCHOVIES, BROCCOLI SPINACH, CHERRY TOMATOES, ARUGULA

ADD 3.95 : FRENCH FRIES

### SECONDI PIATTI

#### FILETTO DI CARNE AL CHIANTI 42.95

10 OZ FILET MIGNON PORCINI MUSHROOM CRUSTED, SERVED WITH PARMESAN MASHED POTATOES AND ASPARAGUS FINISHED IN A CHIANTI WINE REDUCTION SAUCE

#### GAMBERONI E CAPELANTE FRA DIAVOLO 25.95

SAUTEED SHRIMP AND SCALLOPS SERVED WITH PAPPARDELLE PASTA AND FINISHED IN A SPICY PLUM TOMATO SAUCE

#### POLLO AL MARSALA 20.95

BONELESS CHICKEN BREAST SAUTEED WITH MUSHROOMS, FINISHED WITH MARSALA WINE REDUCTION SAUCE, SERVED WITH PARMESAN MASHED POTATOES

#### POLLO SCARPARELLO 20.95

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

#### POLLO ALLA PARMIGIANA 18.95

LIGHTLY BREADED BONELESS CHICKEN BREAST, TOPPED WITH HOMEMADE TOMATO SAUCE AND MOZZARELLA, SERVED OVER SPAGHETTI

#### POLLO DI TATIANA 22.95

BONELESS CHICKEN BREAST, BABY SHRIMP, AND SUNDRIED TOMATOES, FINISHED WITH VODKA CREAM SAUCE, SERVED OVER SPAGHETTI

#### VITELLO PICCATO 24.95

VEAL SCALLOPINI AND CAPERS, FINISHED WITH LEMON WHITE WINE BUTTER SAUCE, SERVED OVER SPINACH

#### VITELLO AL MARSALA 24.95

VEAL SCALLOPINI SAUTEED WITH MUSHROOMS FINISHED WITH MARSALA WINE SAUCE, SERVED WITH PARMESAN MASHED POTATOES

#### VITELLO SALTIMBOCCA 25.95

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 SOFIA 25.95

SALMON FILET FINISHED IN A MEDITERRANEAN SAUCE, CHERRY TOMATOES, GARLIC, OLIVE OIL, FRESH BASIL, TOUCH OF MARINARA SERVED WITH SPAGHETTI

#### SALMONE SORRENTINO 25.95

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

#### MELENZANE ROLLATE 18.95

STUFFED EGGPLANT BAKED WITH RICOTTA, MOZZARELLA, AND SPINACH FINISHED WITH FRESH PLUM TOMATO SAUCE

### SIDE SALADS

#### ALL SIDE SALADS 5.95

ADD CHICKEN 6.95 SALMON 10.95 SHRIMP 8.95

#### 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

### COFFEE & ESPRESSO

#### COFFEE 2.95

#### ESPRESSO 3.95

#### DOUBLE ESPRESSO 4.95

#### CAPPUCCINO 4.95

\*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.

# *Armando's* CUCINA ITALIANA

WINTER PARK, FL + COLLEGE PARK, FL + LAKE NONA, FL

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