

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

AFFETTATO MISTO 18.95

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 14.95

CALAMARI LIGHTLY BREADED AND FRIED

CALAMARI LUCIANA 14.95

CALAMARI SAUTEED IN A WHITE WINE SAUCE AND FRESH PLUM TOMATOES

CAPESANTE CON PANCETTA 18.95

PAN SEARED SCALLOPS FINISHED IN A CREAMY PANCETTA SAUCE

CAPRESE 14.95

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

CARPACCIO DI SALMONE 16.95 *

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

POLPETTE 12.95

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

*CAKE FEE \$25.00

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 15.95

FRESH MOZZARELLA, PLUM TOMATO SAUCE AND BASIL

PIZZA IMBOTTITA 16.95

CALZONE MADE WITH HAM, FRESH MOZZARELLA AND RICOTTA

ARMANDO'S 20.95

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 20.95

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 20.95

MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO, FIG JAM AND GORGONZOLA

PIZZA RUSTICA 20.95

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

Armando's

CUCINA ITALIANA

ASK YOUR SERVER ABOUT
OUR DAILY SPECIALS

INSALATE

INSALATA DI POLLO 18.95

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

INSALATA DI SALMONE 20.95

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

PASTE

ADD CHICKEN 8.95 SALMON 12.95 SHRIMP 10.95

ZUPPA DI PESCE NAPOLETANA 39.95

A RUSTIC SEAFOOD STEW, SIMMERED IN A TOMATO WHITE WINE SEAFOOD BROTH SERVED WITH PAPPARDELLE PASTA

SUNDAY IN NAPOLI 28.95

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

PAPPARDELLE ALLA VODKA 20.95

VODKA SAUCE WITH MUSHROOMS AND RICOTTA

GNOCCHI ALLA SORRENTINA 18.95

POTATO DUMPLINGS WITH PLUM TOMATO SAUCE AND MOZZARELLA BAKED TO FINISH

PAPPARDELLE BOLOGNESE 20.95

A TRADITIONAL MEAT SAUCE

SPAGHETTI CARBONARA 18.95

PANCETTA, BEATEN EGGS, PARMESAN AND A TOUCH OF CREAM

RISOTTO ALLA PESCATORE 26.95

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

SPAGHETTI CON VONGOLE 24.95

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

LASAGNA DI CARNE 20.95

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, CREAM AND BAKED TO FINISH

SPAGHETTI CON POLPETTE 18.95

HOMEMADE VEAL, PORK AND BEEF MEATBALLS SERVED WITH MARINARA SAUCE AND FRESHLY GRATED PARMIGGIANO CHEESE

RAVIOLI AI FUNGHI 20.95

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 27.95

RAVIOLI STUFFED WITH LOBSTER CHUNK FINISHED IN SHERRY WINE CREAM SAUCE, GARNISHED WITH ROASTED TOMATOES AND PARSLEY

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 15.95

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

BRANZINO RIPIENO 39.95

EUROPEAN SEA BASS STUFFED WITH LUMP CRAB MEAT MIXED WITH FRESH HERBS FINISHED IN PUTTANESCA SAUCE, SERVED WITH RISOTTO CAKES AND ASPARAGUS

FILETTO DI CARNE AL CHIANTI 45.95

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

GAMBERONI E CAPESANTE FRA DIAVOLO 26.95

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

POLLO AL MARSALA 24.95

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

POLLO SCARPARELLO 24.95

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

POLLO ALLA PARMIGIANA 22.95

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

POLLO DI TATIANA 24.95

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

VITELLO PICCATA 27.95

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

VITELLO AL MARSALA 27.95

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

VITELLO SALTIMBOCCA 28.95

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 27.95

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

SALMONE SORRENTINO 27.95

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

MELENZANE ROLLATE 22.95

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

SIDE SALADS

ALL SIDE SALADS 5.95

ADD CHICKEN 8.95 SALMON 12.95 SHRIMP 10.95

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.