

DINNER

ANTIPASTI PER DUE

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

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

SALSICCIA E PEPPERONI 13.95
MILD ITALIAN SAUSAGE, CARAMELIZED ONIONS
AND PEPPERS WITH MARINARA SAUCE

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 THE HOUSE MEATBALLS WITH PORK,
BEEF AND VEAL SERVED WITH MARINARA AND
RICOTTA

TORRE DI MOZZARELLA 14.95
TOMATOES LAYERED WITH SLICED FRESH
MOZZARELLA, THINLY SLICED PROSCIUTTO CRUDO
DI PARMA AND PEPPERS DRIZZLED WITH EXTRA
VIRGIN OLIVE OIL AND BALSAMIC GLAZE

INSALATA

PANZANELLA CON POLLO 13.95
TOASTED ITALIAN BREAD, CHICKEN, RADICCHIO,
ARUGULA, TOMATOES, OLIVES, RED ONIONS,
ARTICHOKES ALL TOSSED WITH EXTRA VIRGIN
OLIVE OIL AND A DRIZZLE OF BALSAMIC VINEGAR
TOPPED WITH SHAVED PARMESAN CHEESE

ITALIAN COBB SALAD 13.95
ROMAINE, EGGS, PANCETTA, CHICKEN, OLIVES,
TOMATOES AND CRUMBLED GORGONZOLA CHEESE
SERVED WITH HOMEMADE ITALIAN VINAIGRETTE

INSALATA DI SALMONE 15.95
SALMON FILLET SERVED WITH MIX GREENS,
GOAT CHEESE, CHERRY TOMATOES, DRIED
CRANBERRIES, AND SUNFLOWER SEEDS,
SERVED WITH CITRUS DIJON VINAIGRETTE

PASTE

SUNDAY IN NAPOLI 25.95
RIGATONI PASTA IN A NEAPOLITAN RAGÚ
SAUCE AND RICOTTA SERVED WITH SAUSAGE,
MEATBALLS AND BRACIOLE DI CARNE

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, MUSHROOM, PEAS, SCALLIONS
FINISHED IN A CREAM SAUCE

ARAGOSTA FRA DIAVOLO 24.95
EGG PAPPARDELLE PASTA WITH LOBSTER MEAT
FINISHED IN A SPICY TOMATO SAUCE

PAPPARDELLE BOLOGNESE 18.95
A TRADITIONAL MEAT SAUCE

SPAGHETTI CARBONARA 16.95
PANCETTA, BEATEN EGGS, PARMESAN
AND 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

LASAGNA DI CARNE 15.95
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 SICILIANA 18.95
BAKED PASTA WITH EGGPLANT, GROUND BEEF,
FRESH PLUM TOMATOES TOPPED WITH
MOZZARELLA

STUFFED PASTE

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

LOBSTER RAVIOLI 20.95
STUFFED PASTA WITH LOBSTER FINISHED IN A
CREAMY VODKA SAUCE AND LUMP CRAB MEAT

TORTELLONI DI ZUCCA 16.95
PASTA STUFFED WITH PUMPKIN, FINISHED IN A
BROWN BUTTER SAGE SAUCE, TOPPED WITH
CRUMBLED AMARETTO COOKIES

MELENZANE ROLLATE 15.95
STUFFED EGGPLANT BAKED WITH RICOTTA,
MOZZARELLA, AND SPINACH FINISHED WITH
FRESH PLUM TOMATO SAUCE

SECONDI PIATTI

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 SCARPARIELLO 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 MILANESE 22.95
LIGHTLY BREADED VEAL CUTLET, TOPPED WITH
ARUGULA, TOSSED WITH BALSAMIC VINAIGRETTE

VITELLO ALLA CACCIATORE 20.95
VEAL SCALLOPINI, PEPPERS, ONIONS, AND
MUSHROOMS, FINISHED WITH A SPICY TOMATO
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

BRACIOLOE DI CARNE 22.95
STUFFED INVOLTINI OF MEAT FINISHED IN
NEAPOLITAN RAGÚ SAUCE

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, ARTICHOKES, 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, ARTICHOKES, 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

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**

BOTTLE WATER 2.95
STILL OR SPARKING

Armando's

CUCINA ITALIANA

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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