

WELCOME

ANTIPASTI

Focaccia 10

naturally leavened,
served with d.o.p. olive oil flight

**Add Housemade Ricotta
with honey & pistachios +6**

White Anchovies 10

lemon-marinated with italian parsley,
tomato, citrus gremolata, flowers

Toasted Hazelnuts 8

brown butter, rosemary, thyme

Olives 7

roasted italian olives, citrus and herbs

Burrata 16

housemade with orange salt &
orange marmalade, grilled focaccia

CHARCUTERIE

Charcuterie Board 16/30 Choose two or four

fernet salami • prosciutto di parma
leek ash salami • speck
served with homemade rosemary crackers

THE COOL

Raw Oysters* 20

white balsamic herb mignonette

Tuna Crudo* 21

lemon aioli, arugula, radish, lemon oil

Kale Crumb Salad* 14

bread crumbs, zest, anchovies, parmigiano
reggiano crisp, lemon anchovy dressing

Salt-Roasted Beets 12

chilled beets, whipped gorgonzola mousse,
toasted pistachios, apple, celery sprouts

THE HOT

Roasted Oysters 21

roasted with european butter, black garlic,
parmigiano reggiano, bread crumbs

Grilled Octopus 17

sun-dried tomato vinaigrette,
fresh tomato, chili oil

Whole Fried Artichokes 13

breaded & fried, sage-lemon aioli

PRIMI

Calabrian Chili Pappardelle 24

calabrian chili beef ragù,
housemade ricotta

Spaghetтини alla Nerano 20

creamed zucchini, zucchini slices,
pecorino romano, parsley

Mushroom Tortelloni 28

seasonal mushrooms, shaved parmigiano
reggiano, porcini cream, greens

Sunny Cavatelli 25

housemade pork sausage, broccolini,
sun-dried tomato cream, parmigiano reggiano

Bucatini all'Amatriciana 23

guanciale, san marzano tomato-garlic sauce,
pecorino romano

Farrotto 20

creamy farro, seasonal squash, seasonal
vegetables, mascarpone, pecorino romano

**Add a Cheese Cloud! Parmigiano reggiano OR Pecorino Romano +3
Sub Gluten-Free Pasta +3**

SECONDI

Branzino 36

whole fillet, white balsamic mignonette,
shaved fennel, watercress

Chicken Piccata 25

whey-brined, grilled with
lemon, capers

Oven Roasted Porchetta 38

stuffed with mortadella, raisins, pistachios
served with roasted apricot mustarda

Short Rib 52

braised, mixed vegetable giardiniera

Lamb Chops* 36

red wine reduction, salsa verde,
radish, watercress salad

CONTORNI

Broccolini Romesco 14

grilled, toasted almond
slivers, romesco

Grilled Carrots 14

whole roasted carrots,
watercress pistou, goat cheese

Eggplant Rollatini 16

lightly battered, rolled with ricotta,
pecorino romano, crispy prosciutto

Fernet Peas 12

sautéed peas,
mascarpone, mint

DOLCI

Cannoli 14

housemade shells, vanilla cream,
house ricotta

Additional Cannoli +6 each

Chocolate Sorbet 14

homespun with orange flake salt,
garda olive oil, tuille

Orange Olive Oil Cake* 15

anson mills corn flour, basil oil,
lemon anglaise

Tiramisù 15

white chocolate cremeaux, lady finger
crumble, coffee mousse

Affogato 8

shot of counter culture espresso,
homespun vanilla ice cream

*A few of our
favorite wines*



*Take it
home!*

Family-sized take-out coming soon!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness. These items can be cooked to order.

• DAILY SPECIALS •

Antipasti for All 50

charcuterie board
focaccia with housemade ricotta
toasted hazelnuts
roasted olives

Sicilian Citrus Fennel Salad 14

arugula, lemon vinaigrette, shaved fennel,
goat cheese, orange supremes, toasted almonds

Tomato Basil Salad 15

heirloom tomatoes, basil oil, balsamic caviar,
cucumbers, housemade ricotta, parmesan crisp

Seasonal Fruit Sorbet 12

ask your server for details!

• THE STORY OF A NAME •

Welcome to Ever Andalo! We're so glad you're here.

This place is very special to us. It is reminiscent of a time when we, as a couple, traveled overseas and wound up spending months in Italy tracing Jeff's unique last name: Tonidandel. There are only a handful of Tonidandels in the U.S.—and the name traces back to the Dolomite region in northern Italy where there are hundreds of Tonidandels. One of the villages in that region is called Andalo, and it is the town that was the genesis of the name Tonidandel (*think: Antonio di Andalo — which eventually became Tonidandel — cool stuff!*)

On our journey all those years ago, besides coming home with a large family tree, we got to experience Italian food in a very unique way—with the locals living there, making dishes that they've made for generations, pulling in inspiration from all over Italy. Here at Ever Andalo, we have an incredible team of chefs, mixologists, sommeliers, bartenders and servers who will bring those delicious experiences and flavors to you.

Please sit back, relax and enjoy!

Jeff & Jamie

EVER ANDALO

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