

ANTIPASTI

Focaccia 12

naturally leavened, served with d.o.p. olive oil flight
... **add housemade ricotta with honey & pistachios +6**

Raw Oysters* 20

white balsamic herb mignonette

Roasted Oysters* 21

european butter, parmigiano reggiano,
black garlic, citrus bread crumbs

Housemade Burrata 16

orange salt & orange marmalade, grilled focaccia

Salt-Roasted Beets 13

chilled beets, green apples, whipped gorgonzola
mousse, toasted pistachios

• DOLCI •

Panna Cotta 15

vanilla bean custard,
mango-passionfruit compote

Tiramisù Trifle 15

espresso cake, white chocolate
mousse, ladyfinger, coffee gelée

— PASTRIES —

Biscotti 9

almond biscuit, dark
chocolate, maldon salt

Ricotta Zeppole 11

sweet fritters, white chocolate
mousse, blackberry compote

Cannoli 14

housemade shells,
vanilla cream, ricotta

Pastry Board 29

... try all of the pastries!
biscotti, cannoli, zeppole

Warm Drinking Chocolate 4 / 7

valrhona 64% dark chocolate

BRUNCH

Wagyu Steak & Eggs* 36

skirt steak marinated in italian salsa verde,
poached eggs, gremolata hollandaise

Calabrian Crab Cakes 30

lump crab, lemon focaccia breadcrumbs, calabrian
aioli, chive cream sauce, charred lemon

Eggs Inferno* 19

soft-boiled eggs, slow-cooked san marzano tomatoes,
caramelized onions, parmigiano reggiano, grilled focaccia

Zucchini Frittata 20

whipped eggs, fried zucchini, parmigiano
reggiano, housemade ricotta, parsley

Ricotta Pancakes 17

vanilla bean whipped cream, local strawberry syrup

• FOCACCIA TOAST •

Pancetta-Taleggio 15

sautéed pancetta, fried
salami, taleggio fondue

Calabrian Chili 14

calabrian chili whipped ricotta,
confit tomatoes, crispy prosciutto

Strawberry Ricotta 13

lemon-honey whipped ricotta,
local strawberries

... or get a taste
of all three! 16

• PASTA •

Add Fried Egg* +3 • **Sub Gluten-Free Pasta** +3

Spaghettoni alla Nerano 21

creamed zucchini,
zucchini slices, pecorino romano, parsley

Sunny Cavatelli 25

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

Carbonara* 23

tonnarelli, smoked guanciale, egg
yolk, parmigiano reggiano, toasted black pepper

Add a Cheese Cloud! +3

parmigiano reggiano or pecorino romano

— CONTORNI —

Insalata Verde 14

local mixed greens, radish, pistachios,
shaved fennel, aged sherry vinaigrette

Cacio é Pepe Polenta 13

freshly toasted black
peppercorn, parmigiano reggiano, european butter

Fingerling Potatoes 12

smashed & fried, european
butter, fried rosemary, chives

Berries & Mascarpone 12

honey-whipped mascarpone,
blackberries, strawberries, toasted candied oats, hazelnuts

Pancetta \$

description coming soon!

Grilled Asparagus \$

description coming soon!

EVER ANDALO

☐☐☐ CAPPÉ ☐☐☐

with counter culture 'big trouble'
~ decaf optional +.50

Drip Coffee 4.5

complimentary refills

Iced Coffee 5

Espresso 4

Caffé Latte 6

coffee, steamed milk, milk foam

Caffé Corretto 13

espresso, nonino grappa di merlot
optional substitutes: fernet, amaro montenegro, cynar

Affogato 9

shot of espresso, homespun vanilla ice cream

● OTHER BEVERAGES ●

Rishi Hot Tea 6

choose from: earl grey, jasmine,
lavendar mint, chamomile medley

Warm Drinking Chocolate 4 / 7

valrhona 64% dark chocolate

Sparkling Water 1

straight from our hoshizaki highball machine

Orange Juice 4

Lurisia Italian Soda 6

limonata, chinotto

Handmixed Soda 3.5

coke, diet coke, sprite ginger beer

BRUNCH COCKTAILS

Espresso Martini 15

vodka, amaro averno, espresso,
angostura bitters, simple syrup, lemon twist

Caffé with Count Negroni 20

diplomático mantuano rum, carpano antica vermouth,
campari, topped with coffee vanilla foam

Sangria Rosa 14

dry rosé, strawberry rose syrup, lemon juice, dry curaçao,
brandy nolet's dry gin, rose hips

Spritz of Passion 14

aperol, passionfruit syrup, prosecco, twist of lemon

Limoncello 15

housemade with crushed ice, mint, & strawberry

G & T 14

sutler's gin, housemade tonic, lime, orange, basil

XL Mimosa 12

prosecco, orange juice

Strawberry XL Mimosa 13

prosecco, strawberry syrup, orange juice

Bloody Mary 15

vodka, spicy tomato mix, celery & oregano salt rim,
garnished with calabrian chili, olive, lemon, basil, & mozzarella

☐☐☐ SPIRIT-FREE ☐☐☐

Spirit-Free Spritz 13

lyre's italian spritz, lyre's sparkling wine

Spirit-Free Mimosa 10

lyre's sparkling wine, orange juice

Spirit-Free Bloody Mary 12

spicy tomato mix, celery & oregano salt rim,
with calabrian chili, olive, lemon, basil, & mozzarella

● 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.*)

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