

### 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

valrhona 64% dark chocolate,  
whipped cream

## BRUNCH

#### Wagyu Steak & Eggs\* 36

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

#### Calabrian Crab Cakes 30

lump crab, lemon focaccia breadcrumbs,  
chive cream sauce, calabrian chili oil, 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

housemade vanilla bean whipped cream,  
local strawberry syrup

### • FOCACCIA TOAST •

#### Coppa-Taleggio 15

sautéed coppa, 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 22

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

berries, honey-whipped  
mascarpone, toasted candied oats, hazelnuts

#### Pancetta 9

thick cut, pan-fried

#### Grilled Asparagus 13

gremolata hollandaise

# EVER ANDALO

## CAFFÈ

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, whipped cream

## OTHER BEVERAGES

Rishi Hot Tea 6  
choose from: earl grey, jasmine,  
lavendar mint, chamomile medley

Warm Drinking Chocolate 4  
valrhona 64% dark chocolate,  
whipped cream

Sparkling Water 1  
straight from our hoshizaki highball machine

Orange Juice 4

Handmixed Soda 3.5  
coke, diet coke, sprite, ginger beer

## BRUNCH COCKTAILS

### Espresso Martini 15

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

### Rosy Rosé Sangria 15

conniption american dry, pierre ferrand dry curaçao,  
brandy, strawberry rosé syrup, rose wine, lemon

### Limoncello 15

housemade, crushed ice, garnished with mint

### Limoncello Spritz 17

housemade limoncello, prosecco, super carbonated water

### Bloody Mary 15

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

### XL Mimosa 12

prosecco, orange juice

### Spring Time G&T 16

1000 piers winter tide gin, housemade  
tonic syrup, rosemary, star anise

### Spring Fever 15

tequila, fever syrup, lime, jalapeño, ginger beer

### Strawberry Frizzante 17

grey goose vodka, italicus, strawberry  
syrup, lemon, prosecco, lemon twist

## SPIRIT-FREE

### Spirit-Free Spritz 13

lyre's italian spritz, non-alcoholic sparkling wine

### Spirit-Free Mimosa 10

non-alcoholic 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