

# **DINNER MENU** with Allergy Notes

Welcome to Ever Andalo! We're so glad you're here. If you have any other dietary restrictions or allergies, please let your server or bartender know so that we may better serve you.

**GLUTEN FREE ITEMS -** please note that there is gluten in our kitchen. While we make every effort to keep ingredients separate, cross contamination may still occur

- Roasted Italian Olives
- Marinated White Anchovies
- ❖ Toasted Hazelnuts
- Gluten Free Bread
- Ricotta Plate
- Charcuterie Board (without rosemary crackers)
- Crudo\* (other dietary notes will depend on our seasonal selection)
- ❖ Burrata (substitute gluten free bread)
- ❖ Kale Crumb Salad\* (without breadcrumbs)
- ❖ Raw Oysters\*
- Roasted Oysters (without breadcrumbs)
- Salt-Roasted Beets
- Grilled Octopus
- Grilled Carrots
- Fingerling Potatoes
- Fernet Peas
- Pesto Asparagus
- Branzino
- ♦ Wagyu NY Strip \*
- Chicken Piccata (can be made gluten free by request)
- Short Rib
- The following pastas can be done with gluten free pasta
  - > Bucatini all'Amatriciana
  - ➤ Sunny Cavatelli
  - > Spaghettini alla Nerano
  - > Calabrian Chili Pappardelle
- Chocolate Sorbet
- Affogato

## **DAIRY FREE ITEMS**

- Roasted Italian Olives
- Marinated White Anchovies
- Focaccia with Olive Oil Flight
- Charcuterie (without stuffed olives or Toscano Salami)
- Crudo\* (other dietary notes will depend on our seasonal selection)
- ❖ Raw Oysters\*
- Salt-Roasted Beets (without gorgonzola mousse)
- Kale Crumb Salad (without parmigiano reggiano, substitute olive oil & white balsamic)
- Whole Fried Artichokes
- Grilled Octopus

## **DAIRY FREE ITEMS (cont.)**

- Grilled Carrots (without goat cheese)
- Fingerling Potatoes (without butter, substitute olive oil)
- Pesto Asparagus (without pesto)
- ❖ Short Rib
- Branzino
- Pork Milanese (without grilled lemon butter)
- The following pastas can be made without dairy
  - Bucatini all'Amatriciana (without cheese or butter)
  - Calabrian Chili Pappardelle (without whipped ricotta or butter)
  - Spaghettini alla Nerano (without pecorino romano or butter)
- Chocolate Sorbet
- Affogato (substitute chocolate sorbet, without whipped cream)

#### **VEGETARIAN ITEMS**

- Roasted Italian Olives
- Toasted Hazelnuts
- Focaccia with Olive Oil Flight
- Ricotta Plate
- ❖ Burrata
- ❖ Salt-Roasted Beets
- Kale Crumb Salad (substitute olive oil & white balsamic, without anchovies)
- Whole Fried Artichokes
- Grilled Carrots
- Eggplant Rollatini (without prosciutto)
- Pesto Asparagus
- Fernet Peas
- Fingerling Potatoes
- A Ricotta Gnocchi
- Mushroom Tortelloni
- Spaghettini alla Nerano
- Bucatini all'Amatriciana (without guanciale or butter)
- Sunny Cavatelli (without pork sausage)
- Farrotto
- ❖ Cannoli
- Tiramisù (contains gelatin)
- ❖ Orange Olive Oil Cake\*
- Chocolate Sorbet
- Affogato



# **DINNER MENU** with Allergy Notes

Welcome to Ever Andalo! We're so glad you're here. If you have any other dietary restrictions or allergies, please let your server or bartender know so that we may better serve you.

#### **VEGAN ITEMS**

- Roasted Italian Olives
- Focaccia with Olive Oil Flight
- Salt-Roasted Beets (without gorgonzola mousse or honey)
- Kale Crumb Salad (without parmigiano reggiano crisp or anchovies, substitute olive oil & white balsamic for dressing)
- Whole Fried Artichokes (without aioli)
- Grilled Carrots (without goat cheese)
- Fingerling Potatoes (without butter, substitute olive oil)
- Pesto Asparagus (without pesto)
- The following pastas can be made vegan
  - > Bucatini all'Amatrciana (without cheese, guanciale, or butter)
  - > Spaghettini alla Nerano (with bucatini pasta, without cheese or butter)
- Chocolate Sorbet
- Affogato (substitute chocolate sorbet without whipped cream)

# **EGG FREE ITEMS**

- Roasted Italian Olives
- Marinated White Anchovies
- Toasted Hazelnuts
- Focaccia with Olive Oil Flight
- Ricotta Plate
- Charcuterie
- Crudo\* (other dietary notes will depend on our seasonal selection)
- Burrata
- Raw Oysters\*
- Roasted Oysters
- Salt Roasted Beets
- Kale Crumb Salad (substitute olive oil & white balsamic)
- Grilled Octopus
- Whole Fried Artichokes (without aioli)
- Grilled Carrots
- Fernet Peas
- Fingerling Potatoes
- Pesto Asparagus
- Branzino
- ♦ Wagyu NY Strip \*
- Chicken Piccata
- Short Rib
- Bucatini all'Amatriciana
- Sunny Cavatelli
- Farrotto

## **EGG FREE ITEMS (cont.)**

- The following pastas can be made egg free by substituting our cavatelli or bucatini pasta)
  - > Spaghettini Alla Nerano
  - > Calabrian Chili Pappardelle
- Chocolate Sorbet
- Affogato (substitute chocolate sorbet)
- Tiramisù

### **NUT FREE ITEMS**

- Roasted Italian Olives
- Marinated White Anchovies
- Focaccia with Olive Oil Flight
- Ricotta Plate (without pistachios)
- Charcuterie (without mortadella)
- Crudo\* (other dietary notes will depend on our seasonal selection)
- Burrata
- ❖ Kale Crumb Salad\*
- ❖ Raw Oysters\*
- Roasted Oysters
- Salt-Roasted Beets (without pistachios)
- Whole Fried Artichokes
- Grilled Octopus
- Grilled Carrots
- Fernet Peas
- Fingerling Potatoes
- Eggplant Rollatini
- Pesto Asparagus (without pesto)
- Branzino
- ❖ Wagyu NY Strip \*
- Chicken Piccata
- Pork Milanese
- ❖ Short Rib
- Ricotta Gnocchi
- Bucatini all'Amatriciana
- Sunny Cavatelli
- Calabrian Chili Pappardelle (chilis are processed in a facility that also processes tree nuts)
- Mushroom Tortelloni
- Spaghettini alla Nerano
- ❖ Farrotto
- **❖** Tiramisu
- ❖ Cannoli
- Orange Olive Oil Cake\*
- Affogato
- ❖ Chocolate Sorbet

<sup>\*</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.