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Andrea's

★★★★★

New Orleans Favorite Italian Restaurant



Wilo

**3100 19th Street
(at Causeway)**

Metairie, Louisiana 70002

For Reservations Call

(504) 834-8583

❧ *Gli Antipasti Freddi* ❧

Cold Appetizers

**Prosciutto Di Parma
E Melone Or Mozzarella**
prosciutto di parma sliced thin &
served with cantaloupe OR
tomato mozzarella di bufola
with black olives
\$8.50

Vitello Tonnato
braised veal sliced and served
cold topped with chef's
favorite sauce
\$8.50

Carpaccio Di Manzo
thinly sliced raw tenderloin of
beef served with imported
reggiano cheese sprinkled with
white truffle oil
\$8.50

**Frutti De Mare
Portofino**
assorted seafood poached in
white wine; chilled & marinated
in olive oil, white wine & lemon
juice; served on top of arugula
\$8.95

Salmon Affumicato
Nova Scotia smoked salmon
served with fresh dill sauce
& condiments
\$8.95

Cocktail Di Gamberi
Louisiana gulf shrimp boiled in
seasoned stock; peeled &
deveined; served with cocktail
& creole mustard sauce
\$8.50

Oysters Nettuno
fresh Louisiana oysters on the half
shell, served with remoulade
and cocktail sauce
1/2 doz \$4.75
one dozen \$7.95

Italian Antipasto Misto
sampling of assorted marinated
fresh vegetables, imported meats
and cheeses from our
display table
\$7.95

Bresaola Di Valtellina
cured beef served on top of
arugula with reggiano cheese &
a touch of extra virgin truffle oil
\$8.50

❧ *Gli Antipasti Caldi & Pasta* ❧

Hot Appetizers

— All pasta dishes or combinations served as an appetizer \$8.00 —

**Crabcake Eggplant
Andrea**
eggplant meat with Italian
seasonings combined with
Louisiana crab served with
lemon butter sauce
\$8.50

Scampi Ala Caprese
Louisiana gulf shrimp sauteed with
white wine, lemon juice, olive oil
& fresh herbs
\$8.25

**Mussels Mugnaia O
Marinara**
cape mussels steamed in a white
wine sauce OR light tomato
broth & fresh spices
\$8.00

Vongole (Clams) Aglio E. Olio
fresh littleneck clams, steamed with fresh
herbs, broth & served with angel hair
\$8.50

Escargots All'Italiana
imported snails sauteed with onion, garlic,
crushed red pepper & fresh herbs,
served on garlic bread
\$8.25

Calamari Fritti Or Affogati
golden fried calamari served with marinara
sauce OR sauteed with white wine,
olive oil and fresh herbs
\$7.25

Roast Bell Pepperonatta
assorted bell peppers, roasted seedless
capers & garlic on Italian toasted bread
\$8.00

Le Minestre

Homemade Soups

Pasta Fagioli Toscana

Tuscany white beans cooked with onions,
garlic, beef stock, fresh herbs & served with
pasta & topped with reggiano cheese
\$5.75

Zuppa Di Tartaruga

New Orleans turtle meat cooked with beef
stock & fresh herbs, chopped eggs & served
with a touch of sherry
\$6.95

Minestrone Milanese

assorted vegetables sauteed & cooked with beef
& chicken stock served with arborio rice
& parmesan cheese
\$5.75

Stracciatella Medici

beef and chicken broth, spinach leaves, eggs
and parmesan cheese
\$5.75

May We Suggest

Focaccia Garlic Bread \$3.50
Focaccia Bread with gorgonzola \$4.50
Italian Sausage Bread \$4.50

Insalata

Fresh Salads

Asparagi Bellavista

fresh asparagus (in season),
served with a mustard vinaigrette
OR Milanese with
parmesan cheese
\$6.95

Insalata Andrea

bibb, romaine, sliced avocado,
green onion, tomato, mushrooms
& our house dressings; topped
with parmesan cheese
\$6.50

Insalata Cesare

Cesar salad with heart of
romaine tossed with anchovies,
parmigiana reggiano cheese
olive oil & croutons
\$6.50

Rich & Poor Salad

Tuscany white beans and sauteed
calamari, marinated with
celery and fresh herbs
\$6.75

Spinachi Dolce Amaro

spinach leaves tossed with bacon bits,
sliced mushrooms & served with a sweet
& sour dressing
\$6.50

Italian Antipasto Salad

sampling of assorted grilled vegetables
marinated in olive oil and olives
\$6.75

Il Pesco Fresco

Fresh Homemade Pasta

Ravioli Caprese

homemade pasta stuffed with
imported cheese & herbs, topped
with a light tomato basil sauce &
grated reggiano cheese

\$14.75

Ravioli Ai Funghi Porcini

ravioli served with wild
mushrooms from Italy; lightly
flamed with brandy; seasoned
with fresh sage

\$15.75

Ravioli Di Granchio

homemade ravioli stuffed with
crabmeat & tossed with a light
crabmeat cream sauce

\$17.75

Ravioli Langostine

Andrea

(Guests Favorite)

homemade crawfish ravioli stuffed
with Louisiana
crawfish & tossed with a bell pepper
crawfish sauce

\$17.75

Capelli D'Angelo

Andrea

angel hair tossed with smoked
salmon, flamed with vodka in a light
cream sauce & topped with caviar

\$16.75

or

Anglio E Olio

\$10.95

Pasta Sampler

combination of three pastas
as an appetizer

\$8.00

Gnocchi Regina O Pesto

homemade potato dumplings
with tomato basil sauce
OR pesto sauce

\$15.75

Cannelloni Due Torre

homemade pasta sheets stuffed
with veal, beef, imported cheeses;
baked & served with a light
tomato basil sauce

\$18.00

Linguine Con Scampi Pesto Alla Genovese

Homemade linguine prepared
with shrimp, fresh basil, extra
virgin olive oil, pine nuts &
parmesan cheese

\$19.50

Linguine Con Vongole

homemade linguine served with
littleneck clams in a light broth

\$17.25

Fettuccine Capriccio Alfredo O Pesto

homemade fettuccine served with
white wine, prosciutto ham &
peas in a light cream sauce
OR Alfredo OR with
a pesto sauce

\$15.75

Rigatoni Ai Quattro Formaggi O Carbonara

homemade rigatoni pasta served
with four cheese sauce OR
tossed with onion, garlic, eggs,
smoked panetta with
a cream sauce

\$15.75

Fettuccine Primavera

assorted fresh vegetables sauteed in
olive oil, onion, garlic and fresh
herbs; tossed with homemade
fresh fettuccine and topped
with parmesan cheese

\$17.50

Lasagna Regina

homemade baked lasagna with
spinach, imported cheeses,
ground beef, fresh herbs & served
with tomato basil sauce

\$17.50

Risotto Nolandreas

imported arborio rice tossed with
crabmeat, served with a creamy
parmigiana sauce

\$17.95

Il Pesce Fresco

Fresh Water & Salt Water Fish

Scampi Mediterraneo

Louisiana jumbo shrimp sauteed,
served with sun-dried tomatoes,
extra virgin olive oil herb cream
sauce & served with risotto
\$22.95

Scampi Fra Diavolo O Caterina

Louisiana jumbo shrimp sauteed;
flamed with brandy & served
with a filet of tomato sauce OR
white wine garlic butter sauce
& served with linguine
\$22.95

Trota Bayou La Fourche

filet of speckled trout sauteed in
olive oil & served with lump
crabmeat in a lemon cream sauce
\$24.75

Salmone Ala Fiorentina

fresh filet of salmon grilled &
served with white wine, on top of
sauteed spinach with a light
lemon herb sauce
\$23.00

Cioppino Mediterraneo

fresh seafood; mussels, clams,
scallops, shrimp, lump crabmeat,
squid; lightly sauteed with onion,
garlic crushed red pepper, white
wine, herbs, plum tomatoes
& served with linguine
\$22.95

Aragosta Fra Diavolo O Al Cognac

fresh Main lobster steamed;
served with a light spicy tomato
broth OR a cognac lemon
butter sauce
Market Price

"Fresh Fish Swim Right To My Door Everyday."

Ask your waiter for more selections.

Pollo E. Cacciagione

Poultry & Fowl

Involtini Di Pollo Michelangelo

deboned breast of chicken stuffed with fresh
spinach, cheese, prosciutto ham & sauteed
spices served with a light mushroom sauce
\$19.75

Petti Di Pollo Parmigiana

deboned chicken breast breaded with seasoned
Italian bread crumbs; sauteed with eggplant,
topped with tomato, mozzarella & parmesan
cheese with fresh basil & served with linguine
\$19.50

Long Island Duckling

roasted, semi-deboned duck, served with
mandarin orange napoleone
\$24.00

Baked Chicken A La Grande

1/2 roast chicken served with rosemary and
roasted garlic in an olive oil herb sauce
\$17.50

All the above served with chef accompaniments.

Carne Scelte & Vitelle Da Latte

Veal, Beef, Domestic Lamb

Costoletta Di Vitello Alla Valdostana

white veal chop stuffed with imported fontina cheese, prosciutto ham; breaded; sauteed & served in a creamy mushroom sauce
\$27.50

Costoletta Di Vitello Alla Griglia

white veal chop grilled & served with a red wine cabernet truffle sauce
\$27.50

Ossobuco Milanese

veal shank braised & served au jus, with saffron rice OR angel hair, olive oil & a touch of bernaïse
\$24.95

Veal Scaloppine Parmigiana

white veal breaded with seasoned Italian bread crumbs; sauteed with eggplant, topped with tomato, mozzarella & parmesan cheese with fresh basil. Served with linguine
\$22.50

Scaloppine Di Vitello Piccata O Marsala

white veal sauteed in butter with a white wine lemon sauce OR sauteed with mushrooms in a marsala wine sauce
\$23.00

Scaloppine Di Vitello Villa D'este

white veal sauteed in olive oil with mushrooms, baby artichokes lightly steamed, served with a piccata sauce
\$23.00

Scaloppine Di Vitello Maria-Louisa

white veal sauteed & served with jumbo lump crabmeat, lemon cream sauce & a touch of bernaïse
\$24.95

Saltimbocca Alla Romana

white veal pounded thin, sauteed & topped with parma prosciutto, sage & served with marsala wine sauce
\$23.00

Filetto Di Manzo Andrea

prime tenderloin of beef sauteed in a demiglace, mushrooms, red & green bell peppers, crushed black pepper; garnished with shrimp; flamed with brandy & served with a saffron rice
\$28.00

Filetto Di Manzo Tré Pepi

USDA filet of prime beef tenderloin sauteed & served with three peppercorn sauce
\$28.00

American Lamb Rack Girello D'Agnello Provenciale

roast rack of lamb topped with Chef Andrea's seasonings; carved tableside
for one \$29.00 for two \$56.00
or chops can be grilled if you prefer

Bistecca Pizzaiola O Alla Griglia

USDA prime sirloin OR ribeye steak sauteed & served with pizzaiola sauce; prepared with fresh tomato filet, extra virgin olive oil, touch of garlic & fresh oregano OR grilled to your liking
OR prime sirloin steak grilled and topped with gorgonzola cheese
\$27.00

All the above entrees served with vegetable & potato.

SELECTION OF SIDE DISHES

Baked Potato	\$3.00	Spinach Au Gratin	\$4.50
Garlic Mashed Potatoes	\$4.50	Sauteed Mushrooms	\$4.50
Angel Hair Marinara	\$3.50	Garlic Bread	\$3.50
Angel Hair Aglio E. Olio	\$3.50	Garlic Roasted	\$4.00
Asparagus Milanese	\$6.00		

La Dolce Vita

Sweet - Fatti in Casa

Assorted fresh-baked pastries daily from our own pastry shop

Praline Pecan Cheesecake
\$6.75

Creme Brulee
\$6.75

Cannoli
Traditional Italian Pastry Tube
Crispy stuffed with chocolate,
vanilla & ricotta cheese filling
\$6.50

Tira Mi Su
pick-me-up cake with cheese & espresso
\$6.75

Dark Chocolate
Mousse
\$5.75

White Chocolate Mousse
served in a dark chocolate cup over a
light raspberry sauce
\$6.75

New Orleans Bread
Pudding
with hot rum sauce
\$5.20

Creme Caramel
caramel custard
\$5.75

Fresh Berries
Josephine (Lassen)
puff pastry filled with fresh
berries in season' zabaione served
with raspberry sauce
\$7.00

Hot Zabaione
prepared tableside
\$6.75
minimum for two

Cold Zabaione
Mousse
With Fresh Berries
(In Season)
\$7.75

Chocolate Chocolate
Mousse Truffles
Cake
\$6.75

10 Minutes
From Down Town



Andrea's

3100 19th Street

NORTH CAUSEWAY BLVD. EXT.



I-10 WEST



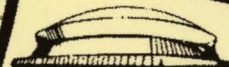
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I-10 WEST



I-10 WEST



Super
Dome



French
Quarter

We Speak:

Italian
French
German
Spanish
Arabic
Greek
Swiss

**Easy Access From
Any Location**

***Please Call
For Reservations***

(504) 834-8583

**We Recommend
United Cab**

***Complimentary
Limousine Available***