

Andrea's

RESTAURANT AND CATERING

Established 1985

~Gli Antipasti Freddi~ Cold Appetizer

Carpaccio di manzo alla veneziana

Thinly sliced raw tenderloin of beef served with imported reggiano cheese, sprinkled with white truffle oil..... 9.95

Cocktail di Gamberi

Boiled Louisiana gulf shrimp served with Cocktail remoulade sauce..... 9.50

Salmone Affumicato Nova Scotia

Smoked salmon with capers, chopped onion & dill sauce served on toast points..... 9.50

Antipasto Italiano

Sampling of assorted marinated fresh vegetables, imported meats and cheeses..... 9.50

Beef Bresaola Di Vartillina

Reggiano Cheese on top of Arugula
With extra virgin truffle olive oil..... 9.95

Oysters Nettuno

Fresh LA oysters on the half shell with remoulade cocktail sauce
1/2 Dozen..... 9.00 1 Dozen..... 17.50

Frutti di Mare Portofino

Assorted seafood marinated in olive oil, white wine & lemon on top arugula..... 9.50

Bruschetta Contadina

Plum tomato marinated in extra virgin olive oil, garlic & basil..... 7.00

Prosciutto Di Parma & Melone

..... 8.90

~Gli Antipasti Caldi~ Hot Appetizer

Portobella Mushroom Capodimante

Topped with Goat Cheese & roasted pine nuts ... 9.75

Eggplant Crabcake Andrea

Louisiana crabmeat with eggplant meat and Italian Seasonings served with lemon butter sauce..... 10.00

Mussel Mugnaia O Marinara

Cape mussels steamed in a white wine sauce or light Tomato broth and fresh spices..... 9.50

Vongole Aglio E Olio

Fresh littleneck clams, steamed with fresh herbs, broth, and served over angel hair..... 10.50

Melenzone Fritte

Fried eggplant sticks served with marinara..... 8.00

Charbroiled Oysters

1/2 Dozen..... 9.00 1 Dozen..... 17.95

Calamari Fritti O Umido

Golden Fried calamari served with marinara sauce or sautéed with white wine & herbs 9.00

Oyster En Brochette

Fresh LA oysters, wrapped in bacon and leeks, broiled and served in a white wine and lemon cream sauce..... 10.00

Scampi alla Caprese

Louisiana gulf shrimp sautéed with white wine, lemon juice, olive oil & fresh herbs..... 9.50

Escargots All'Italiana

Imported snails sautéed with onions, tomatoes, garlic, crushed red pepper, fresh herbs, and served on garlic bread..... 10.00

~Le Minestre~ Soup

Pasta e Fagioli Toscana

Tuscany white beans cooked with onions, garlic, beef stock, fresh herbs & served with pasta
Cup..... 4.90 Bowl..... 7.50

Zuppa di Tartaruga

New Orleans turtle soup topped with sherry
Cup..... 5.50 Bowl..... 9.50

Stracciatella di Medici

Beef & chicken broth, spinach leaves, eggs & parmesan cheese
Cup..... 4.00 Bowl..... 7.50

Minestrone Milanese

Assorted vegetables sautéed with beef & chicken stock served with Arborio rice
Cup..... 4.90 Bowl..... 7.50

Seafood Gumbo

LA fresh shrimp & crabmeat with okra
Cup..... 4.95 Bowl..... 7.95

Andrea's

RESTAURANT AND CATERING
Established 1985

~Insalate~ Salad

Insalata Caesar

Hearts of romaine tossed with anchovies, Parmigiana reggiano cheese, olive oil & croutons. 8.00

Insalata Andrea

Boston bib, romaine, avocado, mushrooms, onions, garlic, olive oil, basil & oregano 8.00

Italian Crabmeat & Artichoke Grande

Large entrée salad. 18.95

Pomodori & Mozzarella Caprese

Homemade mozzarella cheese with tomato, onion, garlic, olive oil, basil & a touch of oregano. . . . 9.00

Iceberg Wedge

Lettuce wedge topped with bleu cheese and bacon 7.50

Asparagus Bellavista

Fresh asparagus (in season), served with a mustard vinaigrette or Milanese with Parmesan Cheese. 9.00

Spinaci Amaro Dolce

Fresh spinach with a sweet and sour dressing with boiled egg quarters and bacon 7.90

~Le Paste Della Cassa~ Homemade Pasta

All pasta dishes also served as appetizer portion 8.50

Cheese Ravioli Roberto

Homemade pasta stuffed with imported cheeses and Herbs, topped with a light tomato basil sauce. . . 18.50

Capelli D'Angelo Andrea

Angel hair pasta tossed with smoked salmon, flamed with vodka in a light cream sauce & topped with LA Chou piqué caviar. 19.95

Ravioli Langostine

Homemade crawfish ravioli stuffed with LA crawfish tossed with a bell pepper crawfish sauce 21.00

Gnocchi Regina or Quattro Formaggi (or Pesto)

Homemade potato dumplings with tomato basil OR four cheese sauce OR basil pesto 18.90

Lasagna Regina

Homemade baked lasagna with spinach, imported Cheese, ground beef, fresh herbs & served with tomato basil sauce. 19.95

Baked Melanzane Parmigiana

Served with linguine in tomato sauce 18.90

Linguine Pesto Genovese 15.00

Served with shrimp 24.00

Ravioli Alla Bolognese

Homemade pasta stuffed with veal, beef, cheese, and herbs, topped with meat sauce. 19.50

Crabmeat Ravioli Andrea

Homemade ravioli stuffed with crabmeat and tossed with a light crabmeat cream sauce 19.90

Fettuccine Alfredo

Homemade fettuccine served in a light alfredo sauce 16.00 Served with shrimp 22.00

Cannelloni Due Torri

Homemade pasta sheets stuffed with veal, beef, imported cheeses and topped with a light tomato basil sauce. 19.00

Risotto Jazz

Imported Arborio rice tossed with shrimp and crabmeat, served with a creamy Parmigiana sauce 24.00

Spaghetti & Polpette Nello

Meatballs served with spaghetti chitarra 15.50

Linguine Bolognese

Linguine topped with meat sauce 17.50

Ravioli Ai Funghi Porcini

Homemade ravioli served with wild mushrooms from Italy; lightly flamed with brandy. 19.95

Rigatoni Quattro Formaggi

Gorgonzola, Fontina, Bel Paese, and parmesan cheeses served over rigatoni. 18.00

Andrea Sampler Platter

Choose 3 homemade pastas 19.00

~Whole Wheat Pasta also available~
Rigatoni Fettuccine Linguine

Andrea's

RESTAURANT AND CATERING

Established 1985

~Pesce Fresca & Acqua Salata E Dolce~ Fresh & Saltwater Fish

Grilled Salmon Fiorentina

Filet of salmon grilled with white wine, served on top of sautéed spinach with a light lemon herb sauce 26.95

Speckled Trout Villa D'Este or Almondine

Topped with artichokes, mushrooms, capers, and butter sauce or almondine sauce 24.00

Red Snapper Crazy Water

Red Snapper topped with a light broth made of tomatoes, garlic, Pepperocini and white wine . . . 27.50

Fresh Seafood Platter with Hand Cut French Fries

Assorted fresh Louisiana seafood served with Andrea's hand cut French fries 25.00

Speckled Trout Royale

Sautéed trout topped with jumbo lump crabmeat and Served with a lemon cream sauce. 29.00

Cioppino Genovese Zuppa di Pesce

Clams, mussels, scallops, shrimp, crabmeat and herbs in a light tomato broth over linguine . . . 28.00

Louisiana Scampi Fra Diavolo or Caterina

Jumbo shrimp sautéed & flamed with brandy or white wine garlic butter over linguine 25.00

Dover Sole Meuniere

Dover Sole topped with a Meuniere Sauce 33.00

~Carne, Vitello, Pollame, Montone~ Beef, Veal, Poultry, Pork & Lamb

Veal Scaloppini Marsala or Piccata

White veal sautéed in olive oil with a white wine, lemon butter sauce or served with mushrooms and glazed with Marsala wine 26.00

Fegato alla Veneziana

Sautéed veal liver Venetian styled with onions and sage brown sauce 27.50

Veal Scaloppini Maria Louisa

Veal sautéed in butter topped with jumbo lump crabmeat in a light cream sauce with a touch of béarnaise. 29.90

Pollo a la Grande

½ Roasted chicken served with rosemary and roasted garlic in a olive oil herb sauce 18.00

Filet of Beef Tenderloin Vecchia Romagna

Black peppercorn, Italian cognac demi glace
9 oz. 32.00

1 lb. T-Bone Steak Fiorentina ai Ferri

Grilled T-bone steak with sautéed spinach, herbs, garlic, and extra virgin olive oil. 30.00

American Rack of Lamb

Roasted rack of lamb topped with Chef Andrea's Seasonings; carved tableside
For One 35.00 For Two 66.00

Veal Chop alla Valdostana or Alla Griglia

Veal chop stuffed with Prosciutto ham, Fontina cheese topped with mushroom sauce OR grilled and topped with herb sauce 33.00

Ossobuco Milanese

Veal high end shank braised in brown sauce served with risotto or angel hair pasta 29.95

Veal Scaloppini Parmigiana

Breaded veal & eggplant with mozzarella cheese and tomato sauce served with linguine 25.00

Polla Parmigiana or Piccata

Chicken breast breaded & sautéed topped with mozzarella cheese and baked with tomato sauce or topped with a white wine lemon caper 22.00

Filet of Beef Tenderloin Andrea

Sautéed beef served with shrimp, mushrooms, bell peppers and peppercorn sauce. (9 oz.) 33.00

12 oz. Bistecca Pizzaiola

Ribeye steak pan seared and topped with a tomato oregano sauce 28.00

Grilled American Lamb Chop

Dave Sherman
Topped with herb sauce. 34.00

Andrea's
RESTAURANT AND CATERING
Established 1985

~Contorni~
Side Orders

Angel Hair Aglio E Olio
4.00

Sauteed Spinach
4.00

Roasted Potatoes
4.00

Garlic Bread
2.50

Garlic Mashed Potatoes
4.00

Fettuccine Alfredo
4.00

Broccoli
4.00

Pasta Marinara
4.00

Asparagus Milanese
5.00

Baked Potato
4.50

~Assorti Formaggi Italiana & Frutta~

Assorted Italian Cheeses & Fruits.....9.00
Bel Paese, Reggiano, Fontina, Gorgonzola, Pecorino & Goat Cheeses and fresh berries

~Piccolo Menu~
Children's Menu
(12 and under)

Chicken Fingers with French Fries8.90

Fried Shrimp with French Fries10.95

Gourmet Cheese Pizza9.95

Cheese Ravioli.....9.50

Spaghetti and Meatballs10.95

Fettuccini Alfredo.....8.00
with shrimp12.00

Chopped Steak with Mushroom Sauce
on hamburger bun and French Fries8.95

"We are proud to serve only the freshest, local Louisiana seafood
along with fresh organic produce"

Andrea's
CAPRI BLU
PIANO & WINE BAR

Join us in Capri Blu Wine & Piano Lounge
Live Music Friday and Saturday evening. Happy Hour Daily from 4-7

Open 7 days a week for lunch and dinner
5 Private Rooms to accommodate special events from 4 to 500 guests
Off Premise Catering • Ample Free Parking
Over 500 Fine Wines (60 Different Wines by the Glass)
Sunday Brunch Menu



Buon Appetito! Thank you for your patronage.
"My Home is Your Home"
~ Chef Andrea

We apologize for any inconvenience, but we do not accept personal checks

Oyster Warning: There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood and have other immune disorders, you should eat these products fully cooked.