

LUNCH

ANTIPASTI

BURRATA 18.95

BURRATA WRAPPED IN PROSCIUTTO SAN DANIELE OVER ARUGULA TOPPED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE

PATATINE FRITTE AL TARTUFO 9.95

FRENCH FRIES DRIZZLED WITH TRUFFLE OIL, PARMESAN CHEESE AND PARSLEY

CROCCHÉ DI PATATE E MOZZARELLA 12.95

POTATO CROQUETTES STUFFED WITH MOZZARELLA CHEESE SERVED WITH MARINARA SAUCE

AFFETTATO MISTO 16.95

AN ARRAY OF ITALIAN DELICATESSEN CUTS AND ASSORTMENT OF MARINATED VEGETABLES

ARANCINI 12.95

LIGHTLY BREADED RISOTTO BALLS STUFFED WITH MOZZARELLA CHEESE SERVED WITH MARINARA SAUCE

BRUSCHETTA 11.95

TOASTED CIABATTA BREAD TOPPED WITH TOMATOES, ONIONS, GARLIC AND BASIL ALL MARINATED WITH EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER

CAPELANTE CON PANCETTA 16.95

PAN SEARED SCALLOPS FINISHED IN A CREAMY GARLIC PANCETTA SAUCE

CALAMARI FRITTI 13.95

CALAMARI LIGHTLY BREADED AND FRIED

CALAMARI LUCIANA 13.95

CALAMARI SAUTEED IN A WHITE WINE SAUCE AND FRESH PLUM TOMATOES

CAPRESE 13.95

FRESH MOZZARELLA, TOMATOES AND FRESH BASIL LEAVES FINISHED WITH EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER

CARPACCIO DI SALMONE 14.95 *

SLICED SMOKED SALMON MARINATED WITH OLIVE OIL AND LEMON JUICE, TOPPED WITH CAPERS, ONIONS AND GOAT CHEESE

POLPETTE 10.95

MADE IN HOUSE MEATBALLS WITH PORK, BEEF AND VEAL SERVED WITH MARINARA AND RICOTTA

ZUPPA

PASTA E FAGIOLI 7.95

STRACCIATELLA 7.95

INSALATE

INSALATA DI POLLO 16.95

MADE TO ORDER CHICKEN BREAST OVER ROMAINE, ANCHOVIES, HOME MADE CROUTONS TOSSED WITH CAESAR DRESSING AND PARMESAN CHEESE

INSALATA DI SALMONE 18.95

SALMON FILLET SERVED WITH MIXED GREENS, GOAT CHEESE, CHERRY TOMATOES, DRIED CRANBERRIES, AND SUNFLOWER SEEDS, SERVED WITH CITRUS DIJON VINAIGRETTE

PIZZA-NINI 11.95

ADD 2.95 FOR HOUSE SALAD OR FRENCH FRIES

POLLO SALTIMBOCCA

GRILLED CHICKEN, FONTINA CHEESE AND PROSCIUTTO CRUDO

POLLO PARMIGIANA

BREADED CHICKEN BREAST, WITH TOMATO SAUCE AND MOZZARELLA

POLPETTE

MEATBALLS, MOZZARELLA AND FRESH MARINARA SAUCE

ITALIANO

SOPPRESSATA, CAPICOLLA, PROSCIUTTO CRUDO, SALAME AND FONTINA CHEESE

PRANZO

POLLO SALTIMBOCCA 13.95

BONELESS CHICKEN BREAST LAYERED WITH FONTINA CHEESE AND SAN DANIELE PROSCIUTTO CRUDO FINISHED IN A WHITE WINE BUTTER SAUCE SERVED WITH PARMESAN MASHED POTATOES

LASAGNA DI CARNE 13.95

BAKED LAYERS OF PASTA SHEETS FILLED IN BETWEEN WITH MEAT SAUCE, RICOTTA AND MOZZARELLA

SPAGHETTI CON POLPETTE 10.95

HOMEMADE VEAL, PORK AND BEEF MEATBALL SERVED WITH MARINARA SAUCE AND FRESHLY GRATED PARMIGGIANO CHEESE

SPAGHETTI PUTTANESCA 12.95

FRESH PLUM TOMATO SAUCE, OLIVES AND CAPERBERRIES

POLLO ALLA PARMIGIANA 13.95

LIGHTLY BREADED BONELESS CHICKEN BREAST, TOPPED WITH HOMEMADE TOMATO SAUCE AND MOZZARELLA CHEESE, SERVED OVER SPAGHETTI

POLLO SOFIA 13.95

BONELESS CHICKEN BREAST, TOMATOES, GARLIC AND BASIL, FINISHED WITH WHITE WINE AND A TOUCH OF FRESH PLUM TOMATO SAUCE, SERVED OVER SPAGHETTI

POLLO AL MARSALA 13.95

BONELESS CHICKEN BREAST, SAUTEED MUSHROOMS FINISHED WITH MARSALA WINE REDUCTION SAUCE SERVED WITH PARMESAN MASHED POTATOES

TORTELLINI AL FORMAGGI 12.95

CHEESE TORTELLINI, PEAS AND PANCETTA, FINISHED WITH CREAM SAUCE

PARMIGIANA DI MELENZANA 13.95

EGGPLANT LAYERED WITH MOZZARELLA TOPPED WITH MARINARA SAUCE BAKED TO FINISH SERVED WITH SPAGHETTI

SIDE SALADS

ALL SIDE SALADS 5.95

ADD CHICKEN 6.95 SALMON 10.95 SHRIMP 8.95

INSALATA DELLA CASA

MIXED GREENS, TOMATOES, PEARS, AND SHAVED PARMESAN, SERVED WITH HOMEMADE ITALIAN VINAIGRETTE

INSALATA DI SPINACI

FRESH SPINACH LEAVES, TOMATOES, ONIONS AND ITALIAN BACON, SERVED WITH HOMEMADE ITALIAN VINAIGRETTE

INSALATA DI CESARE

ROMAINE, ANCHOVIES, CROUTONS, AND PARMESAN CHEESE TOSSED WITH CAESAR DRESSING

INSALATA FRESCA

ARUGULA, SHAVED PARMESAN, TOMATOES SERVED WITH HOUSE VINAIGRETTE

COFFEE & ESPRESSO

COFFEE 2.95

ESPRESSO 3.95

DOUBLE ESPRESSO 4.95

CAPPUCCINO 4.95

*PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. THERE IS A RISK ASSOCIATED WITH THE CONSUMPTION OF SMOKED SALMON AND RAW OR UNDERCOOKED ANIMAL FOODS.

PIZZA

BURRATA E PROSCIUTTO 20.95

BURRATA, PROSCIUTTO CRUDO, LIGHT TOMATO SAUCE AND BASIL

QUATTRO STAGIONI 18.95

ARTICHOKES, HAM, MUSHROOMS, BLACK OLIVES, MOZZARELLA AND LIGHT TOMATO SAUCE

MARGHERITA 15.50

FRESH MOZZARELLA, PLUM TOMATO SAUCE AND BASIL

PIZZA IMBOTTITA 16.95

CALZONE MADE WITH HAM, FRESH MOZZARELLA AND RICOTTA

ARMANDO'S 18.95

SPICY NEAPOLITAN SALAME, ARTICHOKES, RICOTTA AND MOZZARELLA WITH LIGHT TOMATO SAUCE

VEGETALI 18.95

MOZZARELLA, TOMATOES, ONIONS, ARUGULA, MUSHROOMS, PEPPERS AND BLACK OLIVES WITH LIGHT TOMATO SAUCE

SAN GIOVANNI 20.95 *

SAUTEED MUSHROOMS, MOZZARELLA, FRIED EGGS DRIZZLED WITH TRUFFLE OIL WITH LIGHT TOMATO SAUCE

SAN DANIELE 18.95

SAN DANIELE PROSCIUTTO CRUDO, SHAVED PARMESAN, FONTINA CHEESE, ARUGULA AND LIGHT TOMATO SAUCE

CARNE 20.95

SAUSAGE, CHICKEN, HAM, PANCETTA, MOZZARELLA AND FRESH TOMATO SAUCE

BIANCA 18.95

GORGONZOLA, RICOTTA, MOZZARELLA AND PARMESAN CHEESE

PROSCIUTTO E FICHI 18.95

MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO, FIG JAM AND GORGONZOLA

PIZZA RUSTICA 18.95

SAUSAGE, SPICY NEAPOLITAN SALAME, PANCETTA, RICOTTA AND LIGHT TOMATO SAUCE

CREATE YOUR OWN 15.50

FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND BASIL

ADD 4.95 EACH: EGGS, SALAME, SAN DANIELE PROSCIUTTO

ADD 2.95 EACH: RICOTTA, CHICKEN, ARTICHOKES, FONTINA, SAUSAGE, PANCETTA

ADD A TOPPING 1.00 EACH: OLIVES, ROASTED PEPPERS, ZUCCHINI, GORGONZOLA, ONIONS, EGGPLANT, MUSHROOMS, ANCHOVIES, BROCCOLI SPINACH, CHERRY TOMATOES, ARUGULA

ADD 3.95: FRENCH FRIES

BEVERAGES

BEVERAGES 2.95

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, UNSWEETENED ICED TEA, RASPBERRY ICED TEA, CRANBERRY JUICE, ORANGE JUICE, TONIC WATER

BOTTLED WATER 3.95

STILL OR SPARKLING

Armando's CUCINA ITALIANA

WINTER PARK, FL + COLLEGE PARK, FL + LAKE NONA, FL

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