



## ANTIPASTI

Our appetizers are single portions. For sharing we recommend two or more

PROSCIUTTO SAN DANIELE 24 MESI CON GRANA, MOZZARELLA, BURRATA.....	\$29.00
24 month aged Prosciutto with grana, mozzarella, or burrata	
CAPRESE imported buffalo mozzarella, beefsteak tomato & basil .....	\$25.00
SUPPLI Roman rice ball, bolognese rice, mozzarella.....	\$23.00
BURRATA Imported burrata from Puglia served with arugula, cherry tomatoes .....	\$24.00
OR roasted red peppers	
CARPACCIO MALATESTA Thinly sliced raw beef with julienne of vegetables.....	\$25.00
VERDURE ALLA PIASTRA grilled vegetables radicchio, mushrooms, .....	\$22.00
eggplant, and endive (can change depending on seasonal availability)	
FEGATINI DI POLLO IN ACETO BALSAMICO Chicken livers with balsamic vinegar.....	\$21.00
SANDRO'S CAESAR'S baby gem lettuce, anchovies, rosemary & garlic breadcrumbs .....	\$19.00
shaved 24-month aged parmesan	
LA MIA INSALATA arugula, tomatoes, tuna, carrots, corn, and lemon dressing.....	\$18.00
INSALATA CLASSICA ALL'ACETO DI FICHI arugula, tomatoes, Parmesan .....	\$17.00
and fig vinegar	
<i>Any split salads +\$4</i>	

---

## PRIMI

SPAGHETTI AL LIMONE with lemon.....	\$30.00
SPAGHETTI AL POMODORO with tomato sauce.....	\$25.00
FETTUCINE BOLOGNESE homemade fresh egg pasta with meat ragú.....	\$31.00
BUCATINI AMATRICIANA with tomato sauce, onion, and guanciale .....	\$31.00
PENNETTE FRANCESCANI with tomatoes, cream, vodka, and prosciutto .....	\$30.00
SPAGHETTI CON VONGOLE deshelled clams, touch of tomato, Sandro's Style.....	\$32.00
RIGATONI CON RAGU DI POMODORO E POLPETTE D'AUTORE with tomato.....	\$29.00
wine, onions, and meatballs (veal/beef blend)*may contain nuts	
<i>all half orders of pastas excluding specials</i>	\$18.00

---

## SECONDI

GALLETO ALLA DIAVOLA whole butterflied cornish hen, crisply fried and.....	\$39.00
served with mixed salad	
POLLO BOLOGNESE pounded, breaded, lightly fried chicken breast topped with.....	\$40.00
prosciutto, mozzarella, and tomato	
VITELLO SALTIMBOCCA veal filet medallion, prosciutto, sage .....	\$55.00
VITELLO MILANESE milk fed veal chop, pounded, breaded, lightly fried.....	\$65.00
VITELLO BOLOGNESE milk fed veal chop, pounded, breaded, lightly fried .....	\$71.00
topped with prosciutto, mozzarella, and tomato sauce	
BRANZINO FILET served grilled, piccata, or livornese.....	\$46.00
PESCE SPADA thinly sliced grilled swordfish, "paillard" style.....	\$47.00

---

## CONTORNI

BROCCOLI DI RAPA, SPINACI O SCAROLA broccoli rabe, spinach, or escarole .....	\$18.00
sautéed with extra virgin olive oil and garlic or plain steamed	

**Grissini are made on premises by Sandro.**

**\* Please inform waitstaff of any allergies**

**\*\* We proudly use Bona Furtuna Extra Virgin Olive Oil**