



Proud partners with local Seattle farms, dairies, and bakeries to bring the highest quality and freshest ingredients to your table. In our efforts to be a responsible restaurant to our community, we support local businesses, use eco friendly packaging, reduce waste, and create wellness-oriented dishes.
Buon Appetito.

BREAKFAST

Saturday & Sunday 6:30am - 10:30am

Monday - Friday 6:30am - 10:00am

FULL BUFFET 29
CONTINENTAL 19
CHILDREN (5-12) 14

CONTINENTAL

Selection of Fresh Fruit **V**
Seasonal Berries **V**
Local Yogurt | Seasonal Compote
Steel Cut Oatmeal **V**
House Made Granola **GF CN**
Assortment of Pastries & Breads **CN**
Italian Meats & Cheeses **GF**

FULL BUFFET INCLUDES

All Continental & Made to Order Items
Self-Serve Hot Bar of:
Cage Free Scrambled Eggs **GF DF**
Naturally Cured Bacon **GF DF**
Non-pork Breakfast Protein
Fingerling Potatoes **V GF**
Breakfast Flat Breads
Wood Fired Italian Breakfast Skillet

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

MORNING DELIGHTS

Andare Bloody Mary with Titos 14
Mimosa 10

**V = VEGETARIAN | VG = VEGAN GF = GLUTEN FREE
DF = DAIRY FREE CN = CONTAINS NUTS**

Consumer Advisory: Consumption of raw or undercooked meat, poultry, or seafood may increase the risk of food borne illness.

A taxable 18% service charge is added to each check & all food deliveries are subject to a \$3 delivery fee. 100% of the service charge & delivery fee is distributed to the team who served you today. Additional gratuity is at the guest's discretion.



MADE TO ORDER

Please order with your server

EGGS - ANY STYLE
WAFFLES

SIGNATURE OMELETS
SEATTLE GF

Smoked Salmon | Chives |
Whipped Herb Cream Cheese

ANDARE GF
Pancetta | Spinach | Tomato | Mozzarella

SEASONAL GF
Onion | Mushroom | Ham | Smoked Gouda

VEGAN PLATTER DF GF
JUST Egg® Omelet |
Beyond Meat® Breakfast Sausage |
Oven Roasted Fingerling Potato

BUILD YOUR OWN
Meats: Ham | Chicken Sausage | Bacon |
Smoked Salmon | Pancetta
Vegetables: Bell Pepper | Onion | Mushroom |
Tomato | Jalapeño | Spinach | Kale
Cheese: White Cheddar | Mozzarella |
Smoked Gouda | Vegan Cheese

JUST EGG® VEGAN SUBSTITUTE AVAILABLE
UPON REQUEST

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LUNCH

STARTERS

Calamari GF	18
House Breaded Calamari Mama Lils Peppers Lemon Aioli	
Cheesy Garlic Loaf V	9
Beurre Blanc Fried Herbs	
Andare Signature Spicy Meatballs	14
Veal Spicy Sausage Pomodoro Grana Padano Grilled Flatbread	
Truffle Parmesan Polenta Fries GF V	17
Fried Parmesan Polenta Roasted Garlic Aioli Parmesan Reggiano Black Truffle Oil	
Andare Bruschetta V	16
Classic Tomato Bruschetta Grilled Baguette Ricotta Basil	
Burrata	17
Burrata Prosciutto Pesto Toast	

ANDARE LUNCH COMBO

CHOICE OF ANY TWO ITEMS FOR 22
SOUPS, SALADS, OR 1/2 SANDWICHES

SOUPS & SALADS

Tomato GF	9 12
Beechers Flagship Grana Padano	
Tuscan Bean GF	9 12
Sausage Cannelini Bean Pepper Kale	
Andare GF V	15
Mixed Greens Olives Artichoke Hearts Ricotta Salada Pistachio Lemon Vinaigrette	
Herb Caesar V	15
Chopped Romaine Herb Caesar Dressing Herb Bread Crumb Parmesan Reggiano	
House Salad CN V	15
House Green Blend Pickled Mushroom Cherry Tomato Basil Toasted Almond Asiago Creamy Champagne Vinaigrette	
Chopped GF	16
Chopped Greens Parmesan Crispy Chickpeas Pickled Red Onion Hard Boiled Egg Salami Pepperoncini Apple Italian Red Wine Vinaigrette	

ADD ON

5oz Grilled Chicken 10 | 4 oz Grilled Salmon 13 | 6 oz NY Strip* 16 | 3 ea Grilled Shrimp 13

SANDWICHES

Andare Signature Meatball Hoagie	16
Caramelized Onion Butter Spicy Meatballs Mozzarella	
Caprese Chicken Ciabatta	16
Tomatoes Mozzarella Basil Balsamic Glaze Arugula	
Vegetarian Focaccia V	15
Arugula Salad Marinated Cucumber Fire Roasted Peppers Olive Hummus Focaccia	
Smoked Italian Focaccia	16
Speck Prosciutto Smoked Gouda Red Pepper Relish	

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PASTAS

Linguini V	16
Beurre Blanc Sun Dried Tomato Garlic Lemon Parmesan	
Brown Butter Gnocchi V	16
Lemon Cream Sauce Caramelized Cipollini Goat Cheese	
Trofie V	16
Pumpkin Seed Pesto Roasted Butternut Squash Toasted Walnuts	
Spaghetti & Meatballs	20
Andare Signature Spicy Meatball Pomodoro Parmesan Reggiano Fresh Mozzarella Basil	

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5oz Grilled Chicken 10 | 4 oz Grilled Salmon 13 | 6 oz NY Strip* 16 | 3 ea Grilled Shrimp 13

ENTREES

Veal Marsala	28
Veal Cutlet Linguini Seasonal Wild Mushrooms Marsala Wine Veal Demi-Glace Butter	
Risotto V	18
Local Foraged Wild Mushroom Parmesan Reggiano	
Andare Chicken Carbonara	25
Pancetta Confit Parmesan Reggiano Egg Yolk Pepper Spaghetti Grilled Marinated Chicken	
Chicken Parmesan	26
Crispy Chicken Spaghetti Pomodoro Buffalo Mozzarella Sundried Tomato	

PIZZA

Pepperoni Tradizionali	22
Pepperoni Buffalo Mozzarella Basil Red Pepper Puree	
Ortaggio V	21
Herb Ricotta Spread Garlic Spinach Marinated Artichokes Cherry Tomatoes Lemon Zest	
Margherita V	21
Blistered Cherry Tomato Buffalo Mozzarella Sea Salt Basil	
Pollo	24
Smoked Chicken Mushrooms Garlic Sauce Fried Kale Pesto Crushed Macadamia Nut Peppers	
Carne	24
Fennel Sausage Pepperoni Signature Spicy Meatball Mozzarella	

DESSERT

Chocolate Mascarpone Amaretto Cheesecake	10
Tiramisu	10
Chocolate Chip Ricotta Filled Pistachio Cannoli	10
Seasonal Gelatiamo	10
Sorbeto DF GF	10

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DINNER

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House Breaded Calamari Mama Lils Peppers Lemon Aioli	
Cheesy Garlic Loaf V	9
Beurre Blanc Fried Herbs	
Andare Signature Spicy Meatballs	14
Veal Spicy Sausage Pomodoro Grana Padano Grilled Flatbread	
Truffle Parmesan Polenta Fries GF V	17
Fried Parmesan Polenta Roasted Garlic Aioli Parmesan Reggiano Black Truffle Oil	
Andare Bruschetta V	16
Classic Tomato Bruschetta Grilled Baguette Ricotta Basil	
Burrata	17
Burrata Prosciutto Pesto Toast	

SALADS

Andare GF V	14
Mixed Greens Olives Artichoke Hearts Ricotta Salada Pistachio Lemon Vinaigrette	
Herb Caesar V	14
Chopped Romaine Herb Caesar Dressing Herb Bread Crumb Parmesan Reggiano	
House Salad CN V	14
House Green Blend Pickled Mushroom Cherry Tomato Basil Toasted Almond Asiago Creamy Champagne Vinaigrette	
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5oz Grilled Chicken 10 | 4 oz Grilled Salmon* 13 | 6 oz NY Strip* 16 | 3 ea Grilled Shrimp 13

SOUPS

Tomato GF	9 12
Beechers Flagship Grana Padano	
Tuscan Bean GF	9 12
Sausage Cannelini Bean Pepper Kale	

PASTAS

	sgl fam
Spaghetti Carbonara	16 25
Pancetta Confit Parmesan Broth Cracked Pepper	
Linguini V	16 25
Beurre Blanc Sun Dried Tomato Garlic Lemon Parmesan	
Brown Butter Gnocchi V	16 25
Lemon Cream Sauce Caramelized Cipollini Goat Cheese	
Trofie V	16 25
Pumpkin Seed Pesto Roasted Butternut Squash Toasted Walnuts	
Mushroom Risotto V	16 25
Local Foraged Wild Mushroom Sherry Wine Parmigiano Reggiano	
Spaghetti & Meatballs	20
Andare Signature Spicy Meatball Pomodoro Parmigiano Reggiano Fresh Mozzarella Basil	
Baked Ziti	22
Bolognese Whipped Ricotta Herb Bread Crumbs	

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PIZZA

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Pepperoni Buffalo Mozzarella Basil Red Pepper Puree	
Ortaggio V	21
Herb Ricotta Spread Garlic Spinach Marinated Artichokes Cherry Tomatoes Lemon Zest	
Margherita V	21
Blistered Cherry Tomato Buffalo Mozzarella Sea Salt Basil	
Pollo	24
Smoked Chicken Mushrooms Garlic Sauce Fried Kale Pesto Crushed Macadamia Nut Peppers	
Carne	24
Fennel Sausage Pepperoni Signature Spicy Meatball Mozzarella	

ANDARE SPECIALS

Andare Steak* GF	34
6oz NY Strip Seasonal Mushroom Salad Charred Scallion Sauce	
Lamb Milanese GF	36
Spiced Fried Lamb Chop Pepperonata Saffron Risotto	
Cauliflower Cacciatore GF	24
Roasted Cauliflower Traditional Cacciatore Sauce	
Grilled Salmon* GF	36
Grilled Pacific Salmon White Bean Ragout Spicy Sausage Kale	
Roasted Chicken	29
Asparagus Patty Pan Carrot Orzo Walla Walla Onion Crema	
Veal Marsala	36
Veal Cutlet Linguini Seasonal Wild Mushrooms Marsala Wine Veal Demi-Glace Butter	
Chicken Parmesan	26
Crispy Chicken Spaghetti Pomodoro Buffalo Mozzarella Sundried Tomato	

DESSERT

Chocolate Mascarpone Amaretto Cheesecake	10
Tiramisu	10
Chocolate Chip Ricotta Filled Pistachio Cannoli	10
Seasonal Gelatiamo	10
Sorbeto DF GF	10

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