

APPETIZERS

GARLIC KNOTS	6
BRUSCHETTA	7
EGGPLANT PARMIGIAN (available in gluten free)	9
APPIAN WAY MEATBALLS W/ FRESH MOZZARELLA	8
MARZANO ROLLS	8
baked with pistachio pesto, san marzanos, pecorino romano, fresh basil	
HOUSE MADE FRESH MOZZARELLA SLICES (available in gluten free)	9
salted and sliced or fried	
ARANCINI	9
fried mozzarella risotto balls with basil	
CAPRESE ANTIPASTO	FULL 13 / HALF 7
tomato slices, house made fresh mozzarella, roasted red peppers, kalamata olives, prosciutto, grilled portobello, marinated artichoke hearts, balsamic glaze, fresh basil, pecorino romano, and italian extra virgin olive oil	

SALADS

(all salads available gluten free)

ANDOLINI'S SIGNATURE	FULL 8 / HALF 5
field greens, candied walnuts, almonds, strawberries, parmesan, mango vinaigrette	
STRAWBERRY BASIL LIMONATA SALAD	FULL 9 / HALF 6
spinach, strawberries, feta, strawberry basil lemonade vinaigrette	
GARDEN SALAD	FULL 7 / HALF 4
house made dressing options: ranch, italian, caesar, balsamic vinaigrette, mango vinaigrette, extra virgin olive oil	
SAN MARZANO SPECK SALAD	FULL 9 / HALF 6
romaine, fried speck, shredded parmesan, marzano vinaigrette	
HOUSE MADE CAESAR WITH CHICKEN	FULL 8 / HALF 5
GREEK	FULL 8 / HALF 5
romaine, kalamata olives, feta cheese, cherry tomatoes, parmesan, olive oil	
SATRIALE'S	FULL 9 / HALF 6
romaine, prosciutto, sopressata, hand stretched mozzarella, balsamic vinaigrette	
GENNARO	FULL 8 / HALF 5
field greens, sliced brie, granny smith apples, candied walnuts, honey vinaigrette	

SANDWICHES

ITALIAN DELI	8
prosciutto, salami, roasted red peppers, spinach, house made fresh mozzarella, basil, olive oil, balsamic glaze	
MEATBALL PARMIGIAN	9
CHICKEN PARMIGIAN	9
CARLUCCI STROMBOLICCHIO	8
speck, salami, baby spinach, garlic, olive oil, mozzarella baked inside folded dough	
PORCHETTA & SPINACH SANDWICH	8

ENTREES

FETTUCINE ALFREDO WITH CHICKEN	13
SPAGHETTI MARINARA	9
SPAGHETTI & MEATBALLS	13
CHICKEN PARMIGIAN	13
SAN MARZANO PRIMAVERA (vegan)	12
eggplant, artichokes, portobello, roasted red peppers, san marzano tomatoes	

BAKED PASTAS (all baked pastas are vegetarian)

PENNE POMODORO (available in gluten free)	13
marinara, garlic, butter, light cream, pecorino romano, basil, mozzarella	
OPULENT MAC & CHEESE (available in gluten free)	13
penne, pecorino romano, mozzarella, shredded parmesan, cream	

STROMBOLIS

TRADITIONAL	15
pepperoni, genoa salami, house made italian sausage, canadian bacon, mozzarella	
COMBINATION	16
pepperoni, house made italian sausage, genoa salami, canadian bacon, black olives, red onions, mushrooms, bell peppers, mozzarella	

CALZONES

TRADITIONAL	15
ricotta, house made italian sausage, mozzarella	
STEINBRENNER	16
ricotta, pepperoni, eggplant parmigian, mozzarella	
CALDECOTT (vegan)	15
eggplant, portobello mushroom, roasted red peppers, artichokes	
PENTANGELI	17
ricotta, sliced meatballs, sopressata, mozzarella	

KID'S MEALS

Must be under age of 12 to order from Kid's Meal	
Spaghetti & Meatball	5
Kid's Fredo Mac & Cheese	5
Kid's Pizza (Choice of One Topping)	5

THE DESSERT

(All of our Desserts are made by hand on site at Andolini's)	
OREO CHEESECAKE BROWNIE	7
Decadent Oreos mixed with chocolate and cream cheese	
Served with whipped cream and strawberries	
ITALIAN BUTTER CAKE	7
A delicious fusion of poundcake and cheesecake	
Served with whipped cream and strawberries	

PIZZA SIZES 14" (serves 2) \$14 /// (also available in gluten free) /// 16" (serves 3) \$16 /// 20" (serves 4) \$22

WHITE LABEL MEMBER'S ONLY TOPPINGS

14" 1.75ea	16" 2.25ea	20" 2.75ea
extra cheese	pepperoni	artichoke hearts
canadian bacon	genoa salami	baby spinach
black olives	red onions	mushrooms
jalapeños	sliced tomatoes	bell peppers
fresh basil	ground beef	pineapple

BLACK LABEL ADMIRAL'S CLUB TOPPINGS

14" 2.25ea	16" 2.75ea	20" 3.25ea
italian sausage	san marzano tomatoes	house made mozzarella
roasted red peppers	anchovies	grilled chicken
ricotta cheese	meatballs	feta cheese
eggplant	portobello mushroom	smoked mozzarella
sage sausage	pastrami	kalamata olives
roasted garlic	prosciutto	speck (smoked prosciutto)

PURPLE LABEL LUXURY PIZZAS

no substitutions, no add-ons, no halves, no compromises

DEMARCO OF BROOKLYN 20"	28
An homage to Dom Demarco of Di Fara Pizzeria on Avenue J in Brooklyn. This pizza, like Dom's, has the same DOP San Marzano tomatoes he uses with slices of our house made fresh mozzarella. Fresh picked basil, Pecorino Romano and loads of extra virgin olive oil	

1889 MARGHERITA OF SAVOY 15"	18
Certified DOP San Marzano tomatoes, Italian extra virgin olive oil, house made fresh mozzarella with basil and red rock salt. Cooked in the same way as the pizzaiolos of 1889 - right on the stone	

PIZZA RUSTICA 14" SERVES 3-4	23
Made in the traditional Tuscan style of late 19th century rural Italian villages. Filled with ricotta, mozzarella, prosciutto, sliced sausage and spinach with a large crust folded over the top of the filling.	

SPRING STREET 20"	27
Andolini's NY style pizza sauce, extra virgin olive oil, Pecorino Romano before and after the bake, house made fresh mozzarella, finished with fresh basil. The Spring Street is cooked to a slight char, same as it has been baked in little Italy's coal ovens since 1905.	

HOBOKEN 16"	23
Sliced meatballs with marinara, ricotta, mozzarella	

PORCHETTA 14"	20
10 ounces of sliced pork roast stuffed with prosciutto, pancetta, pecorino, lemon peel, garlic, thyme, sage and topped with house made mozzarella	

UPPER EAST SIDE 14"	19
Roasted garlic infused olive oil, brie, toasted walnuts, honey glaze, topped with fresh Granny Smith apples	

WILD MUSHROOM 14"	20
Seasonal mushrooms, house made fresh mozzarella with a garlic butter base and red rock salt	

CHICKEN PICATTA 14"	19
Chicken, capers, butter, garlic, mozzarella, served with lemon wedges	

SANTINO COLAZIONE 14"	19
Pancetta, parmesan, chives, sage sausage, canadian bacon, red onions, mozzarella, egg	

SALTIMBOCA 14"	20
Milanese chicken, prosciutto, butter, garlic, sage, mozzarella	

DRAUGHT BEER

(All Draught Beer are 16oz unless stated otherwise)

Marshall Sundown Wheat (Oklahoma)	6
Marshall Atlas IPA (Oklahoma)	6
Marshall Seasonal (Oklahoma)	6.5
Prairie Standard (Oklahoma) 10oz	6
Coop DNR Belgian Gold (Oklahoma) 10oz	7
Coop F5 IPA (Oklahoma)	6.5
Coop Elevator Wheat (Oklahoma)	6.5
North Coast Prangster Belgian Ale (California)	7
Avery Elties Brown Ale (Colorado)	8
Big Sky Moose Drool Brown Ale (Montana)	6
Founders Scotch Style Ale (Michigan)	6.5
Crispin Premium Hard Apple Cider (Ohio) <small>Gluten Free</small>	7.5
Tallgrass 8-Bit Pale Ale (Kansas)	6
Rogue Dead Guy Ale (Oregon)	7
Chimay White (Belgium) 10oz	10
Grimbergen Dubbel (Belgium)	8
Lindemans Peche (Belgium) 8.5oz	10
Staropramen (Czech Republic)	7.5
Peroni Nastro Azzurro (Italy)	7
Warsteiner Dunkel (Germany)	7
Weihenstephan Original (Germany)	7
Avery Rotating Tap (Colorado)	Cold
Founders Rotating Tap (Michigan)	Ice-Cold
Andolini's Guest Handle (Earth)	Market Price
Andolini's Rotating Handle (Earth)	Circular

BEER PADDLE FLIGHTS

Tulsa Flight	9
(Sundown Wheat, Atlas IPA, Prairie Standard, Seasonal Local Selection)	
Oklahoma Flight	10
(Coop DNR, Coop Elevator Wheat, Coop F5, Prairie Standard)	
Belgian Style Flight	10
(Grimbergen Dubbel, Chimay White, Coop DNR, Lindemans Peche)	
Summer-Slam	10
(Prangster Belgian Ale, 8-Bit Pale Ale, Crispin Cider, Staropramen)	
Pick Your Flight	12
(Choice of any 4 draught beer)	

BOTTLED BEERS

Marshall McNeelies Pub Ale (Oklahoma)	6
Coop Native Amber (Oklahoma) 16oz	6.5
Coop Horny Toad (Oklahoma) 16oz	6.5
Anchor Steam (California)	6
Anderson Valley Barney Flats Oatmeal Stout (California)	6.5
Brother Thelonious Belgian Style Ale (California) 750ml	16
Old Rasputin Imperial Stout (California)	7
Sierra Nevada Pale Ale (California)	5.5
Left Hand Milk Nitro Stout (Colorado)	8
Abita Turbo Dog (Louisiana)	5.5
Abita Amber (Louisiana)	5.5
Sam Adams Light (Massachusetts)	6
Boulevard Pilsner (Missouri)	5.5
Boulevard Wheat (Missouri)	5.5
Ommegang Hennepin Farmhouse Ale (New York) 750ml	18
Ommegang Three Philosophers (New York) 750ml	20
Caldera Amber Ale (Oregon)	6
Caldera Pale Ale (Oregon)	6
Caldera IPA (Oregon)	6
Rogue Chipotle Ale (Oregon) 22oz	12
Rogue Hazelnut Brown Ale (Oregon) 22oz	12
Rogue Morimoto Soba Ale (Oregon) 22oz	12
Estrella Daura (Spain) <small>Gluten Free</small>	7
Amstel Light (New York)	5.5
Southampton Double White Ale (New York)	6
Southampton IPA (New York)	6
Chimay Red (Belgium)	9
Chimay Blue (Belgium)	13
Duvel Belgian Ale (Belgium)	9
Grimbergen Blonde (Belgium)	8
Hoegaarden (Belgium)	6
Lefte Blonde (Belgium)	6
Maredsous Blonde (Belgium)	9
Maredsous Triple (Belgium)	11
Orval Trappist Ale (Belgium)	10
Rocheport 6 (Belgium)	13
Rocheport 8 (Belgium)	15
St. Bernardus Abbey 12 (Belgium)	13
Kronenbourg 1664 (Freedom France)	6
Unibroue Ephemere Apple (Canada)	8
Unibroue Maudite (Canada)	9
Unibroue Trois Pistoles (Canada)	8
Boddingtons Pub Ale (England) 16oz	6.5
Samuel Smith Nut Brown Ale (England) 18.7oz	9
Samuel Smith Organic Lager (England) 18.7oz	9
Samuel Smith Taddy Porter (England) 18.7oz	9
Wells Banana Bread (England) 16.9oz	9
Young's Double Chocolate Stout (England) 16.9oz	9
Guinness (Ireland) 14.9oz	6
Smithwick's Irish Ale (Ireland)	5.5
Birra Moretti (Italy)	6
Weihenstephaner Kristall Weissbier 16.9oz (Germany)	8

BAR VITELLI / COCKTAIL MENU

LITTLE MOSCOW	9
Tito's Handmade Vodka, ginger beer, fresh lime juice and mint	
NEGRONI	9
Square One Organic Botanical, Campari, sweet vermouth served over with a flamed orange peel	
NORMA JEAN	10
Square One Vodka, St. Germain, lemon, blackberry served straight up	
THE LARRY WILCOX	13
Casamigos Tequila Blanco, Ramazzotti Amaro, Pimm's No. 1, lime juice and honey, topped with Ginger Beer	
SUMMER COLLINS	10
Hendricks, orange, lime, simple syrup and a splash of soda	
STRAWBERRY BASIL LEMONADE	11
Tito's Vodka, fresh strawberries, basil and lemons, touch of simple syrup, topped with soda water	
THE FATHER'S DAY	10
Bulliet Rye, lemon juice, basil, ginger beer	
THE WATCHTOWER	15
Hendrick's Gin, Yellow Chartreuse, St. Germaine, basil, cucumber, soda and water	
RYE 5	13
George Dickel Rye, Carpano Antica, Charbay R5, whiskey barrel bitters	
DOUBLE BARREL	12
Bulliet Bourbon, Bulliet Rye, Solerno Blood Orange liqueur, lemon juice, whiskey barrel bitters and tonic	
DARK AND STORMY	8
Gosling's Black Seal Bermuda Rum, ginger beer with lime	
ALDO THE APACHE	11
George Dickel Tennessee Whiskey, Aperol, Grand Marnier and sweet vermouth	
MAKE 7	13
Casamigos Tequila Blanco, Solerno Blood Orange liqueur, St. Germain, agave nectar, orange flower water	
STEVE MCQUEEN	11
Bulliet Bourbon, Pimms, Carpano Antica, orange	
SPRTIZ COCKTAILS	
CHERRY STREET BELLINI	10
Prosecco & Lindeman's Peche	

WHITE WINE

Emerald Bay Chardonnay (Carmel Valley, CA)	6 / 25
Chateau Julien Chardonnay (Carmel Valley, CA)	9 / 34
Concannon Chardonnay (Central Coast, CA)	7 / 26
Joel Gott Sauvignon Blanc (Northern CA)	8 / 30
Sterling Riesling (Napa Valley, CA)	7 / 26
Honig Sauvignon Blanc (Napa Region, CA)	11 / 42
Hogue Pinot Grigio (Washington State)	9 / 34
Secco Moscato Bianco Frizzante (Italy)	10 / 38
Lunetta Prosecco (Trentino, Italy)	7
Stellina di Notte Pinot Grigio (Venezia, Italy)	7 / 26
Riff Pinot Grigio (Venezie region, Italy)	8 / 30

RED WINE

Snapdragon Cabernet (Napa Region, CA)	7 / 26
Snapdragon Red (Napa Region, CA)	7 / 26
Duckhorn Decoy Cabernet (Napa Valley, CA)	15 / 58
Dynamite Cabernet (Mendocino County, CA)	10 / 38
Lapis Luna Merlot (North Coast, CA)	9/34
Chalone Pinot Noir (Monterey, CA)	9 / 34
Wild Horse Pinot Noir (Paso Robles, CA)	14 / 54
Rosenblum Zinfandel Vintners Cuvee (Northern, CA)	9 / 34
Velvet Devil Merlot (Columbia Valley, Washington)	10/ 38
Cecchi Classico Chianti (Chianti, Italy)	10 / 38
Poggio Anima Belial Sangiovese (Tuscany, Italy)	10 / 38
Poggio Anima Nero D' Avola (Sicily, Italy)	10 / 38
Poggio Anima Montepulciano (Italy)	10 / 38
Cleto Chiarli Lambrusco Grasparossa (Modena, Italy)	9 / 34

BEER COCKTAILS

MACH 5	13
R-5 Whiskey distilled from Racer 5 IPA, Antica, Coop F-5	
SUMMER PEACH	7
Marshall Sundown Wheat & Lindeman's Peche	
BOB W (limit of two per guest)	13
Best of both worlds. Coop DNR topped with a shot of Woodford Reserve Bourbon	
THE DRAKE	8
Brokers Gin, St. Germain, simple syrup, topped with Coop F5 IPA	
THE RIDDLER	12
Milagro Silver Tequila, lime juice, muddled apples and mint, simple syrup, topped with Prairie Standard	
PUNKY BREWSTER	12
Hangar One Vodka, orange juice, lime juice, honey syrup, topped with North Coast Prangster	