

Andiamo

20TH ANNIVERSARY MENU DINNER FOR TWO ~ \$40

*Includes choice of Andiamo house salad or soup, pasta,
Italian bread basket and bottle of Andiamo Signature Wine*

Risotto con Gamberi

Arborio rice simmered with cold water shrimp, onions, spinach, leeks and herbs, topped with Parmigiano Reggiano

Trancia di Salmone con Funghi

Cold water Atlantic salmon fillet seared and topped with wild mushrooms in a basil crème sauce with chef's seasonal vegetables

Petto di Pollo alla Valdostana

Breaded chicken breast topped with imported prosciutto, Fontina cheese and roasted garlic white wine sauce

Pasta con Pollo alla Moda Vecchia

Chicken tenderloin sautéed with onions, prosciutto and peas with fresh basil and tomato fillet in white wine sauce tossed with Parmesan cheese, homemade spinach and egg pasta

Melanzane alla Parmigiana

Tender eggplant layered with San Marzano tomato sauce and mozzarella cheese

Linguine alla Bellasario

An Andiamo Chef Specialty: Imported pasta tossed with chicken tenderloins, mushrooms, onions and Swiss chard in a spicy garlic white wine sauce

Ravioli Verde con Ricotta

Our homemade spinach ravioli filled with fresh ricotta cheese and topped with Palmina sauce

Linguine con Vongole alla Napoletana

Imported linguine tossed in extra virgin olive oil, garlic, fresh herbs and littleneck clams

Scaloppini di Vitello alla Bistro

Strauss Free Raised veal scaloppini sautéed with leeks, wild mushrooms and tomato fillet in Madeira wine sauce with chef's potato and seasonal vegetables

Lombata Bistecca di Manzo*

Succulent "square cut" strip steak, marinated and char-grilled, presented with chef's signature potato, seasonal vegetable and Andiamo Zip sauce

*Ask your server about menu items that are cooked to order or served raw.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.