

ANTIPASTI

GF V Caprese Italiana!

Vine ripened tomato
imported D.O.P. certified bufala mozzarella
shaved fennel, balsamic, lemon oil
basil, arugula 14

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V Andiamo Suppli

Crispy risotto, mozzarella filling
tomato sauce, pesto drizzle 10

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V Ciao Portabello

Marinated & grilled, zip sauce
crispy onion 10 add beef tips 10

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Minestrone

Italian vegetables, cranberry beans
vegetable broth, tomato 6

Chef's Soup of the Day 6

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Calamari Fritti

Flash fried calamari, banana peppers, Ammoglio
lemon-tarragon aioli, pepperoncini aioli 13

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GF Colossal Shrimp Cocktail

3 poached shrimp, chilled, cocktail sauce 14
additional shrimp 4ea

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Shrimp Andiamo

Colossal shrimp, garlic, leeks, white wine
lemon, tomato sauce, garlic crostini 15

Sausage e Peppers

Housemade Italian sausage, potato
Hungarian hot peppers, demi-glace 13

Salumi e Formaggi

Artisanal cheese & cured meats
ciabatta, mixed, fruits, marcona almonds
(serves 2-4) 18

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Seared Sea Scallops

Virgin olive oil, Sicilian breadcrumbs
lemon, garlic chips 16

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Carciofi alla Giudia

Roman style Jewish artichokes, fried in olive oil,
roasted garlic aioli, sea salt 16

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Nuova Crespelle Estate

House crepes, asparagus, peas,
heirloom tomatoes, morel mushrooms,
resh ricotta cheese 14

INSALATA

V Hail Caesar

Romaine lettuce, creamy dressing, shaved parmesan, croutons 13

GF Grilled Salmon Salad

Farmers greens, cucumber, radish, tomato, avocado capers, basil, shaved fennel,
balsamic dressing 22

V Roasted Beet Salad

Seasonal pears, shaved fennel, roasted orange, raspberry vinaigrette 17

GF Mamma's Chopped Salad

Romaine, kale, tomato, chicken, bacon avocado, cucumber, banana peppers
soppressata gorgonzola, egg, Italian emulsion 18

V Panzanella Torre Moderna

Tower of ciabatta, heirloom tomatoes, basil, gorgonzola dolce, red wine
vinaigrette 17

V Insalata Vecchio Amico

Tomatoes, Tuscan kale, sweet peppers, fingerling potatoes, red onions,
caper berries, oregano scented vinaigrette 16

Add Grilled: chicken 4 / steak 9 shrimp 4ea / salmon 8

PASTA della CASA

accompanied with soup or farmers greens salad

Paglia e Fieno

Chicken, prosciutto, peas, white wine
cream sauce, onions, egg & spinach liguine 22

V Gnocchi Palmina

Housemade potato dumplings, creamy tomato
palmina sauce 18

Lasagna Bolognese

Housemade pasta, mozzarella cheese
bolognese & bechamel sauces 19

Frutti di Mare

Housemade squid ink pasta, shrimp
scallops, mussels, calamari, garlic
white wine, tomato 35

Bucatini Amatriciana

House cured pancetta, onions, herbs, white wine,
San Marzano tomatoes 20

Fettuccine Alfredo

Garlic, parmesan, light crème, homemade pasta
with chicken tenderloins 20
with salmon or 2 colossal shrimp 24

Lasagna Viso Aperto

Fresh spinach pasta, basil, ricotta, heirloom
tomatoes, mozzarella cheese, grilled summer
squash ribbons 22

Garganelli con Pancetta Affumicata

Hand-made pasta, asparagus, morel mushrooms,
pancetta, tomatoes, virgin olive oil 26

PASTA ANDIAMO!! - 16

Imported & Andiamo Housemade Pasta

Angel Hair - Spaghetti - Rigatoni - Penne
Fettuccine - Linguine - Egg & Spinach Linguine
Pappardelle - Whole Wheat - **GF Pasta**

Homemade Sauces

Bolognese - Palmina - Pomodoro
Basil Pesto Crema - Marinara
Garlic & Olive Oil - Arrabbiata

Protein

**chicken 4 / steak 9 / shrimp 4 ea
salmon 8 / sausage 3 / meatballs 2 ea**

Jewish Style items are now available upon request

*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.

V Vegetarian

GF Ask your server about GF items available

SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

Honey Braised Beef Brisket

Black Angus beef brisket,
apple cider, tupelo honey, rosemary 34

Lamb Khorosht

Braised lamb, spicy lime scented, tomato sauce,
ceci beans, saffron basmati rice 32

V Risotto Corona

Creamy risotto, forest mushrooms, vegetables,
toasted basil, reggiano crown 25

Girarrosti Tagliata Piemontese

Char-grilled Piedmontese style T-Bone steak, Giatto
of mixed peppercorns, garlic chips, fennel pollen,
arugula, grana padano 46

Pesce Pasticceria

Prawns, scallops, clams, mussels, lobster, mussels,
tomatoes, lemon, garlic, vermouth, covered in
pastry, finished tableside with Ligurian pesto 40

Roman Alfredo Pasta Originale

Home made fettuccine, Parma butter, flamed in
Parmigiano-Reggiano wheel tableside, prosciutto
di parma, summer black truffle 35

Fettuccine Limone

Lemon scented pasta, grilled shrimp and scallops,
asparagus, mascarpone crème 35

Vitello Cotoletta di Parma

16oz breaded veal chop, sautéed with parma ham,
parmesan and forest mushroom butter 44

SECONDI

accompanied with soup or farmers greens salad

POLLO

Chicken Marsala

Wild mushrooms, marsala reduction, demi-glace
herbs 21

Chicken Piccata

Capers, lemon juice, white wine, brodo, parsley 21

Chicken Parmesan

Pomodoro sauce, parmesan, mozzarella, herbs 21

Pollo con Peperoni alla Romana

Friar di Napoli peppers, sweet peppers, tomatoes,
fresh oregano 21

Free Range "Brick" Chicken

Potatoes, mushrooms, roasted peppers
artichokes, tomato vinaigrette 26

Pollo Olivia

Sautéed chicken breast, artichoke hearts, grape
tomatoes, toasted basil lemon zest, white wine
butter sauce 23

PESCE

Mediterranean Branzino

Pan roasted, artichokes, fennel, marcona
almonds, roasted tomatoes, spinach, lemon
thyme sauce 39

Salmon Apulia

Roast grape tomato, caper berries, cerignola
olives, virgin olive oil, oregano insalatini 28

Great Lakes Whitefish Siciliana

Lightly breaded, Italian potatoes, seasonal
vegetables, ammoglio or almandine 25

MANZO, VITELLO, MAIALE E AGNELLO

featuring Strauss Free-Raised veal

8 oz Char-broiled Filet Andiamo ~ or ~ Gorgonzola Crusted

Italian style potatoes, seasonal vegetables
signature zip sauce 39

20 oz Bone-In Ribeye

Char-grilled, chef's potato, zip sauce 45

Veal Melanzane

Sautéed veal, eggplant, fontina cheese,
florio dry marsala, mushroom demi
an Andiamo original! 27

Fagioli con Carne di Maiale

Italian style pork and beans, grilled pork chop,
sugo of cannellini beans, tomatoes, rosemary 28

Tuscan Lamb Chops Girrorosto

Tuscan herb grilled lamb chops, roasted bell
pepper marinate, cannellini beans, roasted
potatoes 44

Veal Marsala

Wild mushrooms, marsala reduction
demi-glace, herbs 26

Veal Piccata

Capers, lemon juice, white wine, brodo parsley 26

Veal Parmesan

Pomodoro sauce, parmesan, mozzarella herbs 26