

ANTIPASTI

GF V Caprese Italiana!

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

V Andiamo Suppli

Crispy risotto, mozzarella filling
tomato sauce, pesto drizzle 10

V Ciao Portabello

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

Minestrone

Italian vegetables, cranberry beans
vegetable broth, tomato 6

Chef's Soup of the Day 6

Calamari Fritti

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

GF Colossal Shrimp Cocktail

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

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

Seared Sea Scallops

Virgin olive oil, Sicilian breadcrumbs
lemon, garlic chips 16

Carciofi alla Giudia

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

Nuova Crespelle Estate

House crepes, asparagus, peas,
heirloom tomatoes, morel mushrooms,
fresh 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,
cucumbers, 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 linguine 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 linguine, 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 Khorshet

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,
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 22

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

WINE LIST

All wines are listed from the lightest bodied to the fullest.

WHITE GLASS POUR SELECTIONS

Sparkling

Mumm Brut Prestige, Napa Valley, N.V.
Ruffino Moscato d'Asti, Asti, Piedmont 2016
Zardetto "Zeta" Prosecco, Valdobbiadene, Veneto 2015

Italian

Francesco Posenoto "Le Coste" Pinot Grigio, Friuli- Venezia 2015
Benvolio Pinot Grigio, Friuli 2015
La Cappuccino Garganega, Soave DOC, Veneto 2015
Falesco "Tellus" Chardonnay, Umbria IGT 2015

World

Bauer Haus Rielsing Spätlese, Germany 2014
Chasing Venus Sauvignon Blanc, Marlborough, New Zealand 2016
Cakebread Sauvignon Blanc, Napa Valley 2015
Diamarine Rosé, Provence 2016
Andiamo Cellars Chardonnay, California 2015
Ferrari-Carano Chardonnay, Sonoma 2014
Kenwood Chardonnay, Sonoma 2015
Laguna Chardonnay, Russian River Valley 2015

glass/bottle

12(split)
10/40
14/56

11/44
10/40
10/40
12/48

RED GLASS POUR SELECTIONS

Italian

Dievole Chianti Classico, Tuscany 2014
A Mano Primitivo, Puglia IGT 2015
Altesino Rosso Toscana (Sangiovese, Merlot), Tuscany 2013
Cerulli Spinuzzi Montepulciano d'Abruzzo, Abruzzo 2012
Luigi Righetti Amarone della Valpolicella Classico, Veneto 2012
Il Fauno di Arcanum Toscana IGT, Tuscany 2013
(Merlot, Cab Franc, Cab Sauvignon, Petit Verdot)

World

Bauer Haus Dornfelder, Germany 2014
Bonanno Pinot Noir, Carneros 2013
Benton Lane Pinot Noir, Willamette 2014
Andiamo Cellars Cabernet Sauvignon, California 2015
Edmeades Zinfandel, Mendocino 2013
Domaine Bousquet Malbec Reserve, Tupungato, Mendoza 2013
Celani Family "Siglo" Proprietary Red, Napa Valley 2014
Yaldara Shiraz, Barossa Valley 2014
Josh Cellars "Craftsmen's Collection" Cabernet Sauvignon, CA 2014
Stag's Leap Wine Cellars "Hands of Time"
Proprietary Red, Napa Valley 2013
Martin Ray "Reserve" Cabernet Sauvignon, Napa Valley 2014
Celani Family "Tenacious" Proprietary Red, Napa Valley 2013

glass/bottle

10/40
10/40
14/56
12/48
15/60
18/72

10/40
11/44
16/64
9/36
12/48
12/48
15/60
12/48
12/48
15/60
16/64
25/100

WINES BY THE BOTTLE

bin

Champagne & Sparkling

1200 Borgoluce "Lampo" Prosecco Brut, Treviso N.V. 46
1201 Veuve Clicquot Ponsardin "Yellow Label" Brut, Champagne N.V. 116

Interesting Whites

1301 Ramón Bilbao Albariño, Rías-Baixas 2015 38
1302 Ferrari-Carano Fume Blanc, Sonoma 2015 40
1303 Alois Lageder Pinot Grigio, Alto Adige 2015 46
1304 Jermann Pinot Grigio, Friuli-Venezia Giulia 2015 64

Chardonnay

1450 Jean Paul et Benoit Droin, Chablis 2014 55
1402 Clos Pegase "Mitsuko's Vineyard", Napa Valley 2014 52
1404 Cakebread Chardonnay, Napa Valley 2014 88
1403 Neyers Chardonnay, Carneros 2014 66
1405 Celani Family, Napa Valley 2014 90
1406 Shafer "Red Shoulder Ranch", Carneros 2014 116

Pinot Noir

1700 Diara "La Petite Grace", Monterey 2015 52
1703 Merryvale, Carneros 2013 68
1701 DeLoach, Russian River Valley 2014 60
1702 Elk Cove, Willamette Valley 2014 62
1704 Patricia Green "Freedom Hill", Willamette Valley 2014 84
1705 Joseph Phelps "Freestone", Sonoma Coast 2014 90

Interesting Reds

1800 Gordo (Monastrell, Cabernet Sauvignon), Yecla, Spain 2012 42
1804 Ferrari-Carano "Siena", Sonoma 2014 56
(Sangiovese, Malbec, Petite Sirah, Cabernet Sauvignon)
1806 Alto Moncayo "Veraton" Garnacha, Campo de Borja 2014 62
1850 Rock Wall "Jesse's" Zinfandel, Contra Costa 2013 60
1851 El Enemigo Cabernet Franc, Mendoza 2011 55
1802 Trivento "Golden Reserve" Malbec, Lujan du Cuyo 2014 52
1801 Catena Alma Negra "M" (Bonarda, Malbec), Mendoza 2014 48
1803 Paoletti "Piccolo Cru", Napa Valley 2013 56
(Cabernet Sauvignon, Malbec, Merlot, Petit Verdot, Cabernet Franc)
1808 Emiliana "Coyam", Colchagua Valley 2014 76
(Syrah, Carmenere, Merlot, Cabernet Sauvignon)

Italian Reds

1503 La Fornace Rosso di Montalcino, Tuscany 2014 52
1500 Benvolio Rosso (Sangiovese, Merlot), Tuscany 2011 32
1504 Hilberg Barbera d'Alba, Piedmont 2014 60
1502 Allegrini "Palazzo della Torre", Veneto 2013 56
1501 Altemura "Sasseo" Primitivo, Puglia 2014 46
1505 Vietti "Perbacco" Nebbiolo, Piedmont 2013 66
1507 Ruffino "Ducale Oro" Chianti Classico Riserva, Tuscany 2012 86
1506 Rocca di Montemassi "Sassabruna", Tuscany 2013 76
(Sangiovese, Merlot, Syrah)
1508 Castiglioni Bosco Brunello di Montalcino, Tuscany 2012 90
1510 Lorenzo Begali Amarone della Valpolicella Classico, Veneto 2012 108
1511 Gaja Ca' Marcanda "Promis", Tuscany 2014 108
(Merlot, Syrah, Sangiovese)
1509 Brancaia "Ilatraia", Tuscany 2012 96
(Cabernet Sauvignon, Petit Verdot, Cabernet Franc)
1512 Marchesi di Barolo, Piedmont 2011 114
1513 Zenato Amarone della Valpolicella Riserva, Veneto 2008 212

Cabernet Sauvignon

1901 Oberon, Napa Valley 2014 48
1902 Worthy "Sophia's Cuvée", Napa Valley 2012 68
1906 Fisher "Unity", Napa & Sonoma 2014 90
1904 Januik, Columbia Valley, Washington 2014 76
1951 Chateau German Marbuzet, Saint-Estephe 2010 80
1907 Honig, Napa Valley 2014 94
1912 Silver Oak, Alexander Valley 2012 136
1910 Stag's Leap Wine Cellars "Artemis", Napa Valley 2014 124
1908 Regusci, Stag's Leap District, Napa Valley 2014 113
1913 Cakebread Cellars, Napa Valley 2013 148
1911 Groth, Oakville, Napa Valley 2013 126
1914 Celani Family, Napa Valley 2014 150
1917 Silver Oak, Napa Valley 2012 188
1916 Darioush, Napa Valley 2013 172
1915 Caymus, Napa Valley 2014 162
1918 Buccella, Napa Valley 2012 298

*Please ask your Server or Bartender about our "Reserve Wine Cellar" wines and "Cordials" list

*Some Vintages are subject to change

*Wine Dinners are held several times a year; please inquire with a manager on dates

*Vintages Subject to Change 6/13/17