

ANTIPASTI

GF V Caprese Italiana!

Vine ripened tomato
imported D.O.P. certified bufala mozzarella
shaved fennel, balsamic, lemon oil
basil, arugula 13

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V Andiamo Suppli

Crispy risotto, mozzarella filling
tomato sauce, pesto drizzle 9

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V Ciao Portabello

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

Minestrone

Italian vegetables, cranberry beans
vegetable broth, tomato 4

Chef's Soup of the Day 4

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Calamari Fritti

Flash fried calamari, banana peppers, Ammoglio
lemon-tarragon aioli, pepperoncini aioli 12

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GF Colossal Shrimp Cocktail

3 poached shrimp, chilled, cocktail sauce 12
additional shrimp 4ea

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Shrimp Andiamo

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

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Sausage e Peppers

Housemade Italian sausage, potato
Hungarian hot peppers, demi-glace 12

Salumi e Formaggi

Artisanal cheese and cured meats,
ciabatta mixed fruits, marcona almonds
(serves 2-4) 17

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Carciofi alla Giudica

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,
fresh ricotta cheese 14

INSALATA

V Hail Caesar

Romaine lettuce, creamy dressing, shaved parmesan, croutons 11

GF Grilled Salmon Salad

Farmers greens, cucumber, radish, tomato, avocado, capers, basil, shaved
fennel, balsamic dressing 20

GF Mamma's Chopped Salad

Romaine, kale, tomato, chicken, bacon, avocado, cucumber
banana peppers, soppressata, gorgonzola, egg, Italian emulsion 17

GF Roasted Beet Salad

Seasonal pears, shaved fennel, roasted orange, raspberry vinaigrette 15

V Panzanella Torre Moderna

Tower of ciabatta, heirloom tomatoes, basil, gorgonzola dolce, red wine vinaigrette 15

V Insalata Vecchio Amico

Tomatoes, Tuscan kale, sweet peppers, fingerling potatoes, red onions, caper berries,
oregano scented vinaigrette 14

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 19

V Gnocchi Palmina

Housemade potato dumplings, creamy tomato
palmina sauce 15

Lasagna Bolognese

Housemade pasta, mozzarella cheese
bolognese & bechamel sauces 16

Frutti di Mare

Housemade squid ink pasta, shrimp
scallops, mussels, calamari, garlic
white wine, tomato 29

Fettuccine Alfredo

Garlic, parmesan, light crème, homemade pasta
with chicken tenderloins 17
with salmon or 2 colossal shrimp 21

Bucatini Amatriciana

House cured pancetta, onions, herbs, white wine,
San Marzano tomatoes 17

Lasagna Viso Aperto

Fresh spinach pasta, basil, ricotta, heirloom
tomatoes, mozzarella cheese, grilled summer
squash ribbons 19

Garganelli con Pancetta Affumicata

Hand-made pasta, asparagus, morel mushrooms,
pancetta, tomatoes, virgin olive oil 22

PASTA ANDIAMO!! - 14

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

SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

Lamb Khoresht

Braised lamb, spicy lime
scented tomato sauce,
ceci beans, saffron
basmati rice 30

V Risotto Corona

Creamy risotto, forest
mushrooms, vegetables,
toasted basil, reggiano
crown 21

Fettuccine Limone

Lemon scented pasta,
grilled shrimp and scallops,
asparagus, mascarpone
crème 29

SECONDI

POLLO

accompanied with soup or farmers greens salad

Chicken Marsala

Wild mushrooms, marsala reduction
demi-glace, herbs 18

Chicken Piccata

Capers, lemon juice, white wine, brodo
parsley 18

Chicken Parmesan

Pomodoro sauce, parmesan, mozzarella
herbs 18

Pollo Olivia

Sautéed chicken breast, artichoke hearts, grape
tomatoes, toasted basil lemon zest, white wine
butter sauce 20

Pollo con Peperoni alla Romana

Friar di Napoli peppers, sweet peppers,
tomatoes, fresh oregano 20

PANINI

served with house fries and side farmers salad

1/2lb Pat La Frieda Burger

Char-grilled, red onion confit, fontina cheese
bacon, brioche bun 14

Chicken Caprese Panini

Char-grilled breast, pesto aioli, bufala
mozzarella, vine ripe tomatoes, basil leaves fresh
chips 15

Chicken Siciliano Panini

Grilled chicken breast Siciliano, endive,
ammoglio sauce, house made crespelle 15

PESCE

accompanied with soup or farmers greens salad

Great Lakes Whitefish Siciliana

Lightly breaded, garlic, Italian potatoes
seasonal vegetables, ammoglio or
almandine 21

Mediterranean Branzino

Pan roasted, artichokes, fennel, marcona
almonds, roasted tomatoes, spinach, lemon
thyme sauce 28

Salmon Apulia

Roasted grape tomato, caper berries, cerignola
olives, virgin olive oil, oregano insalatini 25

MANZO E VITELLO

accompanied with soup or farmers greens salad
featuring Strauss Free-Raised veal

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

Italian style potatoes, seasonal vegetables
signature zip sauce 29/39

Veal Marsala

Wild mushrooms, marsala reduction
demi-glace, herbs 21

Veal Melanzane

Sautéed veal, eggplant, fontina cheese, florio
dry marsala, mushroom demi-glace
an Andiamo original! 23

Veal Piccata

Capers, lemon juice, white wine, brodo
parsley 21

Veal Parmesan

Pomodoro sauce, parmesan, mozzarella herbs 21

Jewish Style items are now available upon request

V Vegetarian GF Ask your server about GF items available