

## ANTIPASTI

### GF V Caprese Italiana!

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

•••

### V Andiamo Suppli

Crispy risotto, mozzarella filling  
tomato sauce, pesto drizzle 9

•••

### 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

•••

### Calamari Fritti

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

•••

### GF Colossal Shrimp Cocktail

3 poached shrimp, chilled, cocktail sauce 12  
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 12

### Salumi e Formaggi

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

•••

### Carciofi alla Giudica

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 11

### V Insalata Inverno

Warm marsala glazed fresh porcini mushrooms, baby spinach, radicchio  
tomatoes, nepitella, balsamic vinegar 14

### 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 19

### 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

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 28/39

### Veal Marsala

Wild mushrooms, marsala reduction  
demi-glace, herbs 20

### Veal Melanzane

Sautéed veal, eggplant, fontina cheese, florio  
dry marsala, mushroom demi-glace  
*an Andiamo original!* 19

### Veal Piccata

Capers, lemon juice, white wine, brodo  
parsley 19

### Veal Parmesan

Pomodoro sauce, parmesan, mozzarella herbs 19

Jewish Style items are now available upon request

V Vegetarian GF Ask your server about GF items available