

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 lem-
on-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

Sausage e Peppers

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

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Salumi e Formaggi

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

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Polenta Maria

Soft polenta, mascarpone, wild mushroom ragu
tomato sauce 14

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Seared Sea Scallops

Virgin olive oil, Sicilian breadcrumbs, lemon gar-
lic chips 16

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

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 blood orange vinaigrette 15

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

Autumn Harvest Gnocchi

Pan seared gnocchi, coldwater lobster, porcini
kale, leeks, shallots, thyme demi 25

Guglielmo's Bucatini Pastorie

Old William's shepherds pasta, Italian
sausage ricotta, fresh percorino romano, herbs
tomatoes 17

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

*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.

Jewish Style items are now available upon request

V Vegetarian **GF** Ask your server about GF items available

SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

Veal e Porcini Mushroom Turtei

Hand filled pasta specialty, roasted root
vegetables, grappa, tomato pamarola 21

Risotto Prato

Carnaroli rice, Nepitello, fall porcini mushrooms
culatello, chicken, saba drizzle 23

Lamb Khoresht

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

Trenette di Zucca

Fall squash pasta, toasted Peite, butter
Tuscan herbs, chicken, pecorino romano 21

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

Chicken Italo

Italian sausage, porcini mushrooms, tomato
butter sauce, soft polenta 19

Pollo Olivia

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

Beef Tenderloin Tip Panini

Char-grilled, portabella mushrooms, herbed
mascarpone, olive oil roasted tomatoes, fresh
sea salted potato chips 18

Veal Cutlet Panini

Sicilian breadcrumbs, lemon aioli, Arugula
shaved parmesan, marinated tomatoes, fresh
chips 17

PESCE

accompanied with soup or farmers greens salad

Great Lakes Whitefish Siciliana

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

Seared Sea Scallops

Friarielli peppers, shallots, lemon, cream
prosecco 30

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

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.	12(split)
Ruffino Moscato d'Asti, Asti, Piedmont 2015	10/40
Zardetto "Zeta" Prosecco, Valdobbiadene, Veneto 2014	14/56

Italian

Francesco Posenoto "Le Coste" Pinot Grigio, Friuli- Venezia 2014	11/44
Benvolio Pinot Grigio, Friuli 2015	10/40
La Cappuccino Garganega, Soave DOC, Veneto 2015	10/40
Falesco "Tellus" Chardonnay, Umbria IGT 2015	12/48

World

Bauer Haus Rielsing Spätlese, Germany 2014	10/40
Chasing Venus Sauvignon Blanc, Marlborough, New Zealand 2016	12/48
Cakebread Sauvignon Blanc, Napa Valley 2015	15/60
Luna Rosé, Cigales, Spain 2015	11/44
Andiamo Cellars Chardonnay, California 2015	9/36
Ferrari-Carano Chardonnay, Sonoma 2014	14/56
Kenwood Chardonnay, Sonoma 2015	12/48
Laguna Chardonnay, Russian River Valley 2015	13/52

RED GLASS POUR SELECTIONS

Italian

Dievole Chianti Classico, Tuscany 2013	10/40
A Mano Primitivo, Puglia IGT 2015	10/40
Altesino Rosso Toscana (Sangiovese, Merlot), Tuscany 2013	14/56
Cerulli Spinozzi Montepulciano d'Abruzzo, Abruzzo 2011	12/48
Luigi Righetti Amarone della Valpolicella Classico, Veneto 2012	15/60
Il Founo di Arcanum Toscana IGT, Tuscany 2012 (Merlot, Cab Franc, Cab Sauvignon, Petit Verdot)	18/72

World

Bauer Haus Dornfelder, Germany 2014	10/40
Meiomi Pinot Noir, California 2015	12/48
Four Graces Pinot Noir, Willamette Valley 2014	14/56
Andiamo Cellars Cabernet Sauvignon, California 2015	9/36
Edmeades Zinfandel, Mendocino 2013	12/48
Domaine Bousquet Malbec Reserve, Tupungato, Mendoza 2013	12/48
Celani Family "Siglo" Proprietary Red, Napa Valley 2014	15/60
Yaldara Shiraz, Barossa Valley 2014	12/48
Josh Cellars "Craftsmen's Collection" Cabernet Sauvignon, CA 2014	12/48
Stag's Leap Wine Cellars "Hands of Time" Proprietary Red, Napa Valley 2013	15/60
Martin Ray "Reserve" Cabernet Sauvignon, Napa Valley 2014	16/64
Celani Family "Tenacious" Proprietary Red, Napa Valley 2013	25/100

WINES BY THE BOTTLE

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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 Alios Lageder Pinot Grigio, Alto Adige 2014	46
1304 Jermann Pinot Grigio, Friuli-Venezia Giulia 2014	64

Chardonnay

1402 Clos Pegase "Mitsuko's Vineyard", Napa Valley 2013	52
1404 Cakebread Chardonnay, Napa Valley 2014	88
1403 Neyers Chardonnay, Carneros 2012	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 2012	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 2013 (Sangiovese, Malbec, Petite Sirah, Cabernet Sauvignon)	56
1806 Alto Moncayo "Veraton" Garnacha, Campo de Borja 2013	62
1807 Neal "Rutherford Dust" Zinfandel, Rutherford 2014	66
1802 Trivento "Golden Reserve" Malbec, Lujan du Cuyo 2014	52
1801 Catena Alma Negra "M" (Bonarda, Malbec), Mendoza 2013	48
1803 Paoletti "Piccolo Cru", Napa Valley 2013 (Cabernet Sauvignon, Malbec, Merlot, Petit Verdot, Cabernet Franc)	56
1812 Orin Swift "Machete", California 2014 (Petite Sirah, Syrah, Grenache)	122
1808 Emiliana "Coyam", Colchagua Valley 2012 (Syrah, Carmenere, Merlot, Cabernet Sauvignon)	76

Italian Reds

1503 La Fornace Rosso di Montalcino, Tuscany 2014	52
1500 Benvolio Rosso (Sangiovese, Merlot), Tuscany 2013	32
1504 Hilberg Barbera d'Alba, Piedmont 2013	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 2011	86
1506 Rocca di Montemassi "Sassabruna", Tuscany 2013 (Sangiovese, Merlot, Syrah)	76
1508 Castiglion Bosco Brunello di Montalcino, Tuscany 2011	90
1510 Lorenzo Begali Amarone della Valpolicella Classico, Veneto 2012	108
1511 Gaja Ca' Marcanda "Promis", Tuscany 2014 (Merlot, Syrah, Sangiovese)	108
1509 Brancaia "Ilatraia", Tuscany 2012 (Cabernet Sauvignon, Petit Verdot, Cabernet Franc)	96
1512 Marchesi di Barolo, Piedmont 2010	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 2011	68
1906 Fisher "Unity", Napa & Sonoma 2014	90
1904 Januik, Columbia Valley, Washington 2013	76
1905 Donati "Ezio", Paicines, Central Coast 2013	78
1907 Honig, Napa Valley 2013	94
1909 Hestan "Meyer Vineyard", Napa Valley 2013	122
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 2013	113
1913 Cakebread Cellars, Napa Valley 2013	148
1911 Groth, Oakville, Napa Valley 2012	126
1914 Celani Family, Napa Valley 2014	150
1917 Silver Oak, Napa Valley 2011	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 2/13/17