

ANDIAMO LUNCH MENU

DESIGNED EXCLUSIVELY FOR YOUR BUSY SCHEDULE

STARTERS

Chef's Specialty Soups of the Day

choose from one of our Italian classics or seasonal preparation 3.95

Calamari Fritti flash fried calamari, banana peppers, ammglio, lemon-tarragon aioli, pepperoncini aioli 9.95

Suppli alla Romana crispy risotto, mozzarella filling, tomato sauce 7.95

Ciao Portabella marinated & grilled, zip sauce, crispy onions 9.95 add beef tips 8.95

Insalata Caprese vine ripened tomatoes, fresh bufala mozzarella, aged balsamic, arugula-fennel slaw 12.95

SALADS



Caesar Salad crisp romaine hearts, grilled chicken, creamy garlic dressing, herb croutons, shaved parmiggiano 14.95

Red Lentil & Baby Scarlett Kale heirloom tomatoes, English cucumbers, verbena mint, chilled lentils, fava beans, tender kale, lemon-olive oil vinaigrette, pickled red onion 12.95

Grilled Salmon Salad farmers greens, cucumber, radish, tomato, avocado, capers, basil, fennel, balsamic vinaigrette 15.95

Char-Grilled Romaine Salad mixed beet "ceviche", Mediterranean cucumber-olive relish, heirloom tomatoes, sumac dusted ricotta salata 13.95

Charred Hanger Steak Salad roasted vegetable array, basil pesto, pepperoncini aioli, arugula slaw 17.95

Chopped Salad romaine hearts, kale, grilled chicken, soppressata, tomato, bacon, gorgonzola, avocado, cucumber, banana peppers and hard cooked egg 14.95

PASTA SELECTIONS

Served with choice of farmer's salad or chef's seasonal soup

Gnocchi Palmina house specialty, potato dumplings, creamy herbed tomato sauce 13.95

Lasagna housemade pasta, Bolognese and béchamel, mozzarella cheese 14.95

Tortellini alla Panna handmade with beef, pork and veal, wild mushrooms, mascarpone crème, fresh basil 15.95

Ravioli cheese or meat filled pasta pillows, choice of sauce 14.95

Fettuccine Alfredo garlic, parmesan, light crème, homemade pasta, with chicken tenderloins 15.95 with salmon or 2 colossal shrimp 19.95

Asparagus Ravioli asparagus filled pasta, ragu of mixed field mushrooms, asparagus-carrot gremolata 18.95

Paglia e Fieno chicken tenderloins, prosciutto, peas, onions, white wine, rosemary crème, egg and spinach linguine 16.95

Imported Pasta alla Andiamo 12.95

PASTA: Spaghetti, Penne, Rigatoni or Angel Hair

SAUCE: Pomodoro, Bolognese, Tomato Basil, Palmina, Olive Oil & Garlic, Arrabbiata

PROTEIN: Chicken 3.95 / steak 8.95 / shrimp 3.95 salmon 7.95 / sausage 2.50 / meatballs 1.50 ea



MAIN COURSES

Served with choice of farmer's salad or chef's seasonal soup

USDA Prime Burger 1/2 lb. prime beef patty, red onion confit, fontina cheese, bacon, brioche bun 12.95

Crab Cake Sliders lemon aioli, arugula, apple-wood bacon, seasoned fries 16.95

Italian Grilled Panini ciabatta bread, imported meats and cheeses, lemon aioli, fries 14.95

Turkey Piadina thin flatbread, Italian cheeses, olive oil roasted turkey, tomato, arugula-almond slaw 13.95

Margherita Flatbread tomatoes, basil, fresh mozzarella, olive oil 10.95

Tartufo Flatbread olive oil, porcini and wild mushrooms, black truffle, prosciutto, reggiano, arugula 12.95

Spring Asparagus Risotto creamy Arborio rice, white wine, herbs, parmesan cheese, wild mushrooms, pea tendrils 17.95

Chicken Marsala wild mushrooms, marsala reduction, demi-glace 14.95

Chicken Piccata capers, lemon juice, white wine, brodo, parsley 14.95

Chicken Parmesan pomodoro sauce, parmigiano, mozzarella, herbs 14.95

Vegetarian Piadina artichokes, tomato, roasted peppers, basil pesto, mozzarella, reggiano, arugula 12.95

Filet Mignon 6oz char-grilled filet, signature zip sauce, house potatoes and seasonal vegetables 26.95

Cedar Plank Salmon char-broiled, red lentils, asparagus and herbs, ribbons of summer squash and zucchini, spring pea tendrils 21.95 Add Crab Stuffed 25.95

*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.

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