

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, ammoglio, 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 parmigiano 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 13.95

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

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

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

Melanzane Flatbread crisp eggplant, pomodoro, basil pesto, heirloom tomatoes, mozzarella, basil 11.95

Chicken Italiano Piadina thin flatbread, grilled chicken breast, roasted peppers, mozzarella, garlic aioli 13.95

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

*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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ANDIAMO WINE LIST

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

GLASS POUR SELECTIONS WHITE WINES

SPARKLING

	glass/bottle
Mumm Brut Prestige, Napa Valley N.V.	11 (split)
Ruffino Moscato d'Asti, Piedmont 2016	9/36
Zardetto "Zeta" Prosecco, Valdobbiadene, Veneto 2014	12/48

WORLD

Bowers Harbor Riesling, Michigan 2016	9/36
Bauer Haus Riesling Spätlese, Germany 2014	10/40
Nobilo Sauvignon Blanc, Marlborough, New Zealand 2016	10/40
Duckhorn Sauvignon Blanc, Napa Valley 2015	14/56
Luna Rosé, Cigales, Spain 2014	11/44
Bella Sera Pinot Grigio, Veneto 2015	8/32
Benvolio Pinot Grigio, Friuli 2016	9/36
Pine Ridge Chenin Blanc/ Viognier, California 2015	12/48
Andiamo Cellars Chardonnay, California 2015	9/36
Domaine Sonoma Chardonnay, Sonoma 2014	10/40
Laguna Chardonnay, Russian River Valley 2014	12/48

RED WINES ITALIAN

	glass/bottle
Collazzi "I Bastioni" Chianti Classico, Tuscany 2013	9/36
Querciabella "Mongrana", Tuscany 2014	13/52
A Mano Primitivo, Puglia 2015	10/40
Cerulli Spinozzi "Torre Miglori"	
Montepulciano d'Abruzzo, Abruzzo 2013	11/44
Luigi Righetti Amarone della Valpolicella Classico, Veneto 2013	15/60
Il Fauno di Arcanum, Tuscany 2012	16/64
(Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot)	

WORLD

Bauer Haus Dornfelder, Germany 2013	9/36
Block Nine Pinot Noir, California 2015	9/36
Meiomi Pinot Noir, California 2016	12/48
Four Graces Pinot Noir, Willamette Valley 2014	14/56
Edmeades Zinfandel, Mendocino 2013	12/48
Drumheller Merlot, Columbia Valley 2014	9/36
Ferrari-Carano Merlot, Sonoma 2014	13/52
Celani Family "Siglo" Proprietary Red, Napa Valley 2014	15/60
Domaine Bousquet Malbec Reserve, Tupungato Valley, Mendoza 2014	12/48
Andiamo Cellars Cabernet Sauvignon, California 2015	9/36
Edna Valley Cabernet Sauvignon, Central Coast 2014	10/40
Stag's Leap "Hands of Time" Proprietary Red, Napa Valley 2013	15/60
Martin Ray "Reserve" Cabernet Sauvignon, Napa Valley 2014	16/64

BOTTLE SELECTIONS

CHAMPAGNE & SPARKLING

	bottle
1200 Borgoluce "Lampo" Prosecco Brut, Treviso N.V.	46
1201 Veuve Clicquot Ponsardin "Yellow Label" Brut, Champagne N.V.	112

INTERESTING WHITES

1301 Ramón Bilbao Albariño, Rías-Baixas 2015	38
1302 Ferrari-Carano Fume Blanc, Sonoma 2015	40
1325 Laurentide Pinot Gris, Leelanau Peninsula 2015	48
1303 Alios Lageder Pinot Grigio, Alto Adige 2014	46
1326 Michele Chiarlo "La Madri" Arneis, Piedmont 2014	60

CHARDONNAY

1400 Grayson Cellars, California 2015	32
1401 Consilience, Central Coast 2014	38
1402 Clos Pegase "Mitsuko's Vineyard", Napa Valley 2014	46
1404 Cakebread Chardonnay, Napa Valley 2015	86
1403 Neyers Chardonnay, Carneros 2014	58
1405 Celani Family, Napa Valley 2014	90

PINOT NOIR

1700 Diara "La Petite Grace", Monterey 2015	46
1703 Merryvale, Carneros 2013	66
1701 Deloach, Russian River Valley 2015	47
1702 Elk Cove, Willamette Valley 2014	48
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 (Sangiovese, Malbec, Petite Sirah, Cabernet Sauvignon)	56
1825 Catena "San Carlos" Cabernet Franc, Mendoza 2014	55
1802 Trivento "Golden Reserve" Malbec, Lujan du Cuyo 2014	52
1811 Two Hands "Angels' Share" Shiraz, McLaren Vale 2015	64
1808 Emiliana "Coyam", Colchagua Valley 2013 (Syrah, Carmenera, Merlot, Cabernet Sauvignon)	76
1810 Celani Family "Tenacious" Proprietary Red, Napa Valley 2013	105

ITALIAN REDS

1503 La Fornace Rosso di Montalcino, Tuscany 2014	52
1500 Benvolio Rosso (Sangiovese, Merlot), Tuscany 2013	32
1525 Zenato Valpolicella, Veneto 2015	40
1504 Hilberg Barbera d'Alba, Piedmont 2014	60
1502 Allegrini "Palazzo della Torre", Veneto 2013	56
1501 Altemura "Sasseo" Primitivo, Puglia 2014	44
1505 Vietti "Perbacco" Nebbiolo, Piedmont 2013	64
1507 Ruffino "Ducale Oro" Chianti Classico Riserva, Tuscany 2011	84
1506 Rocca di Montemassi "Sassabruna", Tuscany 2013 (Sangiovese, Merlot, Syrah)	76
1508 Castiglion Bosco Brunello di Montalcino, Tuscany 2012	90
1510 Lorenzo Begali Amarone della Valpolicella Classico, Veneto 2012	104
1511 Gaja Ca' Marcanda "Promis", Tuscany 2014 (Merlot, Syrah, Sangiovese)	108
1509 Brancaia "Ilatraia", Tuscany 2012 (Cabernet Sauvignon, Petit Verdot, Cabernet Franc)	92
1512 Marchesi di Barolo, Piedmont 2010	112

CABERNET SAUVIGNON

1901 Oberon, Napa Valley 2014	44
1925 Edge Cabernet Sauvignon, Napa 2013	60
1902 Worthy "Sophia's Cuvée", Napa Valley 2012	56
1900 Trig Point "Diamond Dust", Alexander Valley 2015	48
1906 Fisher "Unity", Napa & Sonoma 2014	88
1904 Januik, Columbia Valley, Washington 2013	76
1905 Donati "Ezio", Paicines, Central Coast 2013	74
1907 Honig, Napa Valley 2014	94
1912 Silver Oak, Alexander Valley 2011	136
1910 Stag's Leap Wine Cellars "Artemis", Napa Valley 2014	118
1908 Regusci, Stag's Leap District, Napa Valley 2013	112
1911 Groth, Oakville, Napa Valley 2013	126
1914 Celani Family, Napa Valley 2014	150
1917 Silver Oak, Napa Valley 2012	188

*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