

# 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

## SALADS

**Caesar Salad** crisp romaine hearts, grilled  
chicken, creamy dressing, garlic croutons, shaved  
parmigiano 14.95

**Kale & Brussel Sprout** butternut squash, carrots,  
red onion, marcona almonds, ricotta salata,  
pomegranates, raspberry-maple vinaigrette 12.95

**Caprese Moderno** vine ripened tomatoes, fresh  
bufala mozzarella, aged balsamic, arugula-fennel  
slaw, caramelized beef tenderloin tips 18.95

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

**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

**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

**Beef Tenderloin Tip Panini** char-grilled, portabella  
mushrooms, herbed mascarpone, olive oil roasted  
tomatoes, sea salt-parmesan chips 16.95

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

**Tuscan Grilled Chicken Panini** sun dried tomato  
pesto, smoked bleu cheese, apple bacon and arugula  
on ciabatta 14.95

**Chicken Caprese Panini** grilled chicken, fresh  
tomatoes, bufala mozzarella, basil, arugula, aged  
balsamic 14.95

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

**Godfather Flatbread** sausage, pepperoni, bacon,  
prosciutto, mushrooms, onions, peppers and  
olives 13.95

**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

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

**Cedar Plank Salmon** char-broiled, Italian farro,  
seasonal vegetable array, tomato coulis, citrus  
gremolata 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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## GLASS POUR SELECTIONS

### WHITES WINES

#### SPARKLING

Ruffino, Moscato d'Asti, Asti, Piedmont, 2014	9
Mumm, Brut Prestige, Napa Valley, N.V.	11 (Split)
Zardetto, "Zeta", Prosecco, Valdobbiadene, Veneto, 2014	12

#### WORLD

Bowers Harbor, Riesling, MI, 2014	9
Luna, Rose, Cigales, Spain, 2014	11
Bauer Haus, Riesling, Spätlese, Germany, 2014	10
Bella Sera, Pinot Grigio, Veneto, 2015	8
Benvolio, Pinot Grigio, Friuli, 2015	9
Nobilo, Sauvignon Blanc, Marlborough, NZ, 2015	10
Duckhorn Vineyards, Sauvignon Blanc, Napa, 2014	14
Pine Ridge, Chenin Blanc / Viognier, CA, 2014	12
Andiamo Cellars, Chardonnay, CA, 2015	9
Domaine Sonoma, Chardonnay, Sonoma, 2013	10
Laguna, Chardonnay, Russian River, Sonoma, 2013	12
Kenwood Vineyards, Chardonnay, Sonoma, 2015	12

### RED WINES

#### ITALIAN

Dievole, Chianti Classico, Tuscany 2013	9
Cerulli Spinuzzi "Torre Miglori"	
Montepulciano d'Abruzzo, Abruzzo, 2013	11
Querciabella, "Mongrana", Toscana IGT, 2014	13
Luigi Righetti, Amarone della Valpolicella Classico. Veneto, 2012	15
Il Fauno di Arcanum, Toscana IGT, Tuscany, 2012	16

#### WORLD

Bauer Haus, Dornfelder, Germany, 2014	9
Block Nine, Pinot Noir, CA, 2015	9
Meiomi, Pinot Noir, CA, 2015	12
Four Graces, Pinot Noir, Willamette Valley, 2014	14
Edmeades, Zinfandel, Mendocino, 2013	12
Drumheller, Merlot, Columbia Valley, 2013	9
Ferrari-Carano, Merlot, Sonoma, 2014	13
Celani Family Vineyards "Siglo", Proprietary Red, Napa Valley, 2014	15
Yaldara, Shiraz, Barossa Valley, 2014	12
Domaine Bousquet, Reserve Malbec, Tupungato Valley, Mendoza, 2013	12
Andiamo Cellars, Cabernet Sauvignon, CA, 2015	9
Edna Valley Vineyards, Cabernet Sauvignon, Central Coast, 2014	10
Stag's Leap Wine Cellars "Hands of Time", Red Wine, Napa Valley, 2013	15
Martin Ray, "Reserve", Cabernet Sauvignon, Napa Valley, 2014	16
Duckhorn Vineyards, Cabernet Sauvignon, Napa Valley, 2012	20

## BOTTLE SELECTIONS

### CHAMPAGNE & SPARKLING

1200 Borgoluce "Lampo" Prosecco, Brut, Treviso, NV	46
1201 Veuve Clicquot Ponsardin, "Yellow Label" Brut, Champagne, NV	112

### CHARDONNAY

1400 Grayson Cellars, CA, 2014	32
1401 Consilience, Central Coast, 2014	38
1402 Clos Pegase, "Mitsuko's Vineyard", Napa Valley, 2013	46
1403 Neyers Vineyards, Carneros, 2012	58
1404 Cakebread Cellars, Napa Valley, 2013	86
1405 Celani Family Vineyards, Napa Valley, 2013	90
1406 Shafer Vineyards, "Red Shoulder Ranch", Carneros, 2013	114

### INTERESTING WHITES

1301 Ramón Bilbao, Albariño, Rías-Baixas, 2013	38
1302 Ferrari-Carano, Fume Blanc, Sonoma, 2013	40
1303 Alois Lageder, Pinot Grigio, Alto Adige, 2014	46

### ITALIAN REDS

1500 Benvolio, Rosso Toscana, Tuscany 2011	32
1501 Altemura, Primitivo, "Sasseo", Puglia, 2013	44
1502 Allegrini "Palazzo della Torre", Rosso Veronese, Veneto 2011	56
1503 Poggio il Castellare, Rosso di Montalcino, Tuscany 2013	58
1504 Hilberg, Barbera d'Alba, Piedmont 2013	60
1505 Vietti "Perbacco", Nebbiolo, Piedmont 2012	64
1507 Ruffino "Ducale Oro", Chianti Classico Riserva, Tuscany 2011	84
1508 Castiglioni Bosco, Brunello di Montalcino, Tuscany 2010	90
1509 Brancaia "Ilatraia", Super Tuscan, Tuscany 2011	92
1510 Lorenzo Begali, Amarone della Valpolicella, Classico, Veneto 2011	104
1511 Gaja Ca' Marcanda "Promis", Super Tuscan, Tuscany 2013	108
1512 Marchesi di Barolo, Barolo, Normale, Piedmont 2010	112

### INTERESTING REDS

1800 Gordo, Monastrell/Cabernet Sauvignon, Yecla, Spain, 2012	42
1802 Trivento "Golden Reserve", Malbec, Lujan du Cuyo, 2013	52
1804 Ferrari-Carano "Siena", Proprietary Red, Sonoma, 2013	56
1805 Celani Family Vineyards "Siglo", Proprietary Red, Napa Valley, 2014	60
1811 Two Hands "Angels' Share", Shiraz, McLaren Vale, Australia, 2013	64
1808 Emiliana "Coyam", Proprietary Red, Colchagua Valley, 2011	76
1810 Celani Family Vineyards, "Tenacious", Proprietary Red, Napa Valley, 2012	105

### PINOT NOIR

1700 Diora, "La Petite Grace", Monterey, 2014	46
1701 Deloach Vineyards, Russian River Valley, Sonoma 2014	47
1702 Elk Cove Vineyards, Willamette Valley, 2013	48
1703 Merryvale Vineyards, Carneros, 2013	66
1704 Patricia Green Cellars, "Freedom Hill", Willamette Valley, 2013	84
1705 Joseph Phelps Vineyards, "Freestone Vineyard", Sonoma Coast, 2013	90

### CABERNET SAUVIGNON

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

\*Your Host, Certified Sommelier, Joey Gewarges – CSE - CSW \*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 10/20/16