

ANTIPASTI

Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 12.95

Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glace – 12.95

V Portabella al Forno

Marinated & char-grilled, Andiamo zip sauce 10.95
Add *tenderloin tips* – 9.95

GF Cocktail di Gamberi

Three chilled, colossal shrimp, served with our signature cocktail sauce – 13.95
Additional shrimp – 3.95 each

V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 9.95

ZUPPE E INSALATE

V Minestrone alla Milanese

Italian vegetable soup – 4.95

Pasta e Fagioli

White beans, tomatoes, root vegetables, sausage – 4.95

V Insalata di Cesare

Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano – 13.95

V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 13.95

Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 13.95

Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 15.95

V Melanzane Napoleone

Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 12.95

Salumi e Formaggi

Selection of Artisan Italian meats and cheeses, olives, peppers, almonds, crostini (serves 2) – 17.95

V Carciofi alla Giudia

Roman style artichokes, fried in olive oil, garlic aioli, sea salt – 15.95

GF Insalata con Salmone e Patate

Char-grilled salmon fillet, trio of fingerling potatoes, olives, tomatoes, hard cooked egg, green beans, mustard vinaigrette – 21.95

Insalata con Bocconcini di Manzo

Grilled beef tenderloin tips, romaine heart, Ricotta Salata, roasted red pepper, marinated beets, toasted hazelnut, lemon-horseradish aioli, parmesan croutons – 23.95

ADD GRILLED: chicken 3.95 / tenderloin tips 9.95 / salmon 7.95 / shrimp 3.95 each

SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

Baked Shrimp Rockefeller

Rock shrimp, apple-wood smoked bacon, onion, spinach, sambuca cream sauce, egg & spinach linguine, baked parmesan bread crumbs – 26.95

Chicken Florentine

Baby spinach, onion, roasted tomatoes, Italian olives, feta cheese, roasted garlic wine sauce, angel hair pasta – 24.95

Pollo Con Tartufo

Boneless chicken thigh, wild mushrooms, asparagus, roasted tomato, kale, fingerling potato, truffle cream sauce – 26.95

Fettuccine con Bistecca

Balsamic marinade, char-grilled flank steak, asparagus, roasted tomatoes, spring mushrooms, kale, fresh basil butter sauce – 28.95

Petto di Anatra Primavera

Pan seared duck breast, cherries, apricots, peaches, kale, roasted potatoes, cherry-port wine glaze – 28.95

Pesce Spada Grigliata

Char-grilled swordfish steak, avocado butter, asparagus risotto, tomato-caper salsa – 32.95

PASTA DI CASA

Accompanied with soup or farmers greens salad

Tortellini alla Panna

Handmade tortellini filled with beef, pork and veal, wild mushrooms, basil, Mascarpone crème – 18.95

Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 17.95

Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 18.95

Paglia e Fieno con Filetto di Pollo

Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 20.95

Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 18.95
With *chicken tenderloins* – 22.95
With *salmon or 2 colossal shrimp* – 26.95

Gnocchi all' Aldo

A specialty of the house. Handmade potato dumplings, creamy tomato Palmina sauce – 18.95

Frutti di Mare

Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta – 35.95

Rigatoni Giuseppe

Italian sausage, onions, mushrooms, marinated tomatoes, spinach, Marsala, rosemary-demi glace, shaved Asiago – 21.95

Linguine con Vongole alla Povera

Housemade pasta, fresh littleneck clams in olive oil-garlic sauce with herbs or white wine Marinara sauce – 20.95

V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 19.95
With *chicken tenderloins* – 23.95

Pasta all' Andiamo – 16.95

CHOOSE IMPORTED & ANDIAMO HOUSEMADE PASTA: Capellini, Spaghetti, Rigatoni, Penne, Fettuccine, Linguine, Pappardelle, Whole Wheat, Gluten Free

CHOOSE HOMEMADE SAUCE:

Bolognese, Palmina, Basil Pesto Crème, Tomato-Basil (V), Garlic and Olive Oil (V), Arrabbiata (V), Pomodoro (V)

CHOOSE PROTEIN:

chicken 3.95 / tenderloin tips 9.95 / shrimp 3.95 ea. / salmon 7.95

SECONDI

Accompanied with soup or farmers greens salad

POLLO

Petto di Pollo alla Marengo

Sautéed chicken breast, fresh mushrooms, onions, herbs, white wine, tomato, cold water shrimp – 27.95

Petto di Pollo con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 21.95

Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 21.95

Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 20.95

Petto di Pollo alla Andiamo – 20.95

MARSALA – wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA – olive oil, capers, white wine, lemon, herbs

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

MANZO E MAIALE

Filetto di Manzo

Char-broiled 8 oz filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 34.95

Fettine di Filetto di Manzo all' Andiamo

Beef tenderloin medallions, topped with eggplant, tomato fillet and mozzarella, Chianti wine sauce – 32.95

GF Costelette di Maiale

Bone-In pork loin chop, roasted fingerling potatoes, balsamic-fig compote, honey glazed carrots – 29.95

Bistecca di Lombo New York

12 oz boneless New York strip steak, aged in house, char-grilled, chef's potatoes, zip sauce, seasonal vegetables – 28.95

VITELLO

Featuring Strauss Free Raised® Veal, The Way Nature Intended

Bocconcini di Vitello all' Aldo

Sliced veal tenderloin, imported Prosciutto, Fontina cheese, tomato fillet, herbed white wine sauce – 29.95

Vitello e Gamberi al Funghi

Tenderloin of veal, colossal shrimp, portabella mushrooms, herbed cheese, signature zip sauce – 34.95

Scaloppine di Vitello alla Andiamo – 25.95

MARSALA – wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA – olive oil, capers, white wine, lemon, herbs

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

PESCE

Pesce Bianco alla Siciliana

Lightly breaded whitefish, Italian potatoes, seasonal vegetables, Ammoglio sauce or almandine style – 22.95

GF Trancia di Salmone

Char-grilled salmon, roasted tomato fillets, garlic, olive oil, herbed potatoes, arugula slaw – 24.95

GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 29.95

Capasante Primavera con Asparagi

Pan seared jumbo sea scallops, asparagus, fava beans, tomatoes, mushrooms, spinach, lemon basil broth – 32.95

WINE LIST

WHITE

Sparkling by the Glass

2000	Prosecco - Sentio, Treviso, Italy <i>NV</i>	12/48
2001	Sparkling - Le Courtage Brut Rosé, Burgundy, France <i>NV</i>	12 split
2002	Moscato - Tre Donne <i>La Perlina</i> , Asti, Italy <i>NV</i>	10/40

White by the Glass

2003	Riesling - Bauer Haus Spätlese, Rheinhessen, Germany <i>2016</i>	10/40
2004	Sauvignon Blanc - Matthew Fritz, Napa, CA <i>2016</i>	12/48
2005	Trebbiano - Cà Maiol, Veneto, Italy <i>2016</i>	12/48
2006	Pinot Grigio - Masiatico, Veneto, Italy <i>2016</i>	11/44
2007	Arneis - Michele Chiarlo, Roero Arneis, Italy <i>2014</i>	12/48
2008	Rosé - Renaissance, Maremma, Italy <i>2017</i>	11/44
2009	Chardonnay - Andiamo Cellars, California <i>2016</i>	9/36
2010	Chardonnay - Pascal Renaud, Macon-Villages, France <i>2016</i>	12/48
2011	Chardonnay - Ferrari-Carano, Sonoma, CA <i>2016</i>	14/56

Sparkling by the Bottle

2100	Sparkling - L. Mawby Blanc de Blancs, Leelanau, MI <i>N/V</i>	58
2101	Champagne - Veuve Clicquot Yellow, France <i>NV</i>	112
2102	Sangiovese Brut - Montauto, Tuscany, Italy <i>NV</i>	75

RED

Red by the Glass

2200	Lambrusco - Borgoletto, Emilia-Romagna, Italy <i>N/V</i>	11/44
2201	Barbera - San Silvestro <i>Ottone I</i> , Piedmont, Italy <i>2016</i>	11/44
2202	Sangiovese - Castello di Albola Chianti Classico, Italy <i>2014</i>	11/44
2203	Pinot Noir - Lyric by Etude, Santa Barbara, California <i>2016</i>	13/52
2204	Pinot Noir - Rainstorm, Willamette Valley, OR <i>2016</i>	14/56
2205	Merlot - Celani Family <i>Robusto</i> , Napa, CA <i>2016</i>	15/60
2206	Montepulciano - Cerulli Spinozzi, Abruzzo, Italy <i>2012</i>	12/48
2207	Malbec - Piatelli Reserve, Mendoza, Argentina <i>2016</i>	11/44
2208	Super Tuscan - Il Fauno di Arcanum, Tuscany, Italy <i>2014</i>	18/72
2209	Cabernet Sauvignon - Andiamo Cellars, CA <i>2016</i>	9/36
2210	Cabernet Sauvignon - Bonanno, Napa, CA <i>2014</i>	13/52
2211	Red Blend - Roth Heritage, Sonoma County, California <i>2015</i>	15/60
2212	Merlot/Cab Franc - Celani Family <i>Tenacious</i> , Napa, CA <i>2014</i>	25/100

Italian Red by the Bottle

2600	Barbera - Hilberg, Piedmont <i>2014</i>	60
2612	Dolcetto - Ceretto "Rossana", Piedmont <i>2015</i>	48
2601	Sangiovese - La Fornace Rosso di Montalcino, Tuscany <i>2016</i>	52
2602	Sangiovese - Ruffino "Ducale Oro", Gran Selezione, Chianti Classico Riserva <i>2012</i>	86
2603	Sangiovese - Castiglion Bosco Brunello di Montalcino, Tuscany <i>2013</i>	90
2604	Zinfandel/Primitivo - Altemura <i>Sassee</i> , Puglia <i>2016</i>	46
2605	Super Tuscan - Gaja Ca' Marcanda <i>Promis</i> , Tuscany <i>2015</i>	108
2606	Super Tuscan - Brancaia <i>Iltraia</i> , Tuscany <i>2012</i>	96
2607	Nebbiolo - Vietti <i>Perbacco</i> , Piedmont <i>2014</i>	66
2608	Barbaresco - Reversanti, Piedmont <i>2013</i>	65
2609	Barolo - Marchesi di Barolo, Piedmont <i>2012</i>	114
2610	Amarone Classico - Luigi Righetti, Veneto <i>2013</i>	68
2611	Amarone Classico - Lorenzo Begali, Veneto <i>2013</i>	108

Italian White by the Bottle

2500	Vermentino - Argiolas, Sardegna <i>2016</i>	45
2506	Cortese - Regali Principessa, Gavi <i>2016</i>	48
2501	Garganega - Pasqua <i>Romeo & Juliet</i> , Veneto <i>2015</i>	48
2502	Falanghina - Vesevo, Campania <i>2015</i>	48
2503	Pinot Grigio - Jermann, Friuli <i>2015</i>	64
2504	Verdicchio - Marchetti, Marche <i>2015</i>	52
2505	Grechetto/Trebbiano - Noemia Noe, Orvieto <i>2015</i>	48

Other White by the Bottle

2300	Riesling - Dr. Bürklin Wolf "Wachenheimer", Pfalz, Germany, <i>2016</i>	52
2301	Chenin Blanc - Sauvion, Vouvray, France <i>2016</i>	45
2302	Sauvignon Blanc - Marlborough Estate, Marlborough, New Zealand <i>2017</i>	48
2303	Sauvignon Blanc - Lurton <i>Bonnet</i> , Bordeaux, France <i>2016</i>	48
2304	Fumé Blanc - Ferrari-Carano, Sonoma, CA <i>2017</i>	40
2305	Pinot Gris - Laurentide, Leelanau Peninsula, MI <i>2016</i>	48
2306	Viognier - K Vintners "Art Den Hoed", Yakima Valley, WA <i>2016</i>	65
2307	Chardonnay - Morgan <i>Mettalico</i> , Monterey, CA <i>2015</i>	59
2308	Chardonnay - The Calling, Russian River Valley, CA <i>2016</i>	70
2309	Chardonnay - Cakebread, Napa, CA <i>2016</i>	88
2310	Chardonnay - Celani, Napa, CA <i>2015</i>	90

Other Red by the Bottle

2700	Pinot Noir - Deloach, Russian River Valley, CA <i>2015</i>	60
2701	Pinot Noir - Beckon "Bien Nacido", Santa Barbara, California <i>2016</i>	75
2702	Pinot Noir - Joseph Phelps <i>Freestone</i> , Sonoma, CA <i>2014</i>	90
2703	Pinot Noir - Elk Cove, Willamette, OR <i>2015</i>	62
2704	Pinot Noir - Patricia Green "Freedom Hill", Willamette, OR <i>2015</i>	84
2705	Pinot Noir - Archery Summit <i>Premier Cuvee</i> , Willamette, OR <i>2015</i>	99
2706	Sangiovese Blend - Ferrari-Carano <i>Siena</i> , Sonoma, CA <i>2015</i>	56
2707	Garnacha - Alto Moncayo <i>Veraton</i> , Campo de Borja, Spain <i>2015</i>	62
2708	Red Blend - Paoletti Piccolo Cru, Napa, CA <i>2015</i>	56
2728	Red Blend - Stag's Leap Wine Cellars <i>Hands of Time</i> , Napa Valley, CA <i>2016</i>	65
2729	Red Blend - Cain Concept <i>The Benchland</i> , Napa, CA <i>2008</i>	155
2709	Malbec - Trivento <i>Golden Reserve</i> , Mendoza, Argentina <i>2015</i>	52
2710	Syrah Blend - Emiliana <i>Coyam</i> , Colchagua Valley, Chile <i>2013</i>	76
2718	Syrah - Goedhart "Bel Villa", Red Mountain, Washington <i>2013</i>	58
2711	Tempranillo - Numanthia <i>Termes</i> , Toro, Spain <i>2014</i>	59
2730	Merlot - Flora Springs, Napa, CA <i>2015</i>	65
2712	Cabernet Sauvignon - Silver Totem, Horse Heaven Hills, WA <i>2014</i>	54
2714	Cabernet Sauvignon - Worthy <i>Sophia's</i> , Napa, CA <i>2012</i>	70
2715	Cabernet Sauvignon - Fisher <i>Unity</i> , Sonoma/Napa, CA <i>2016</i>	90
2713	Cabernet Sauvignon - Burgess, Napa, CA <i>2014</i>	115
2716	Cabernet Sauvignon - Peju Province, Napa, CA <i>2014</i>	105
2719	Cabernet Sauvignon - Cakebread, Napa, CA <i>2014</i>	148
2720	Cabernet Sauvignon - Groth, Napa, CA <i>2014</i>	126
2721	Cabernet Sauvignon - Celani Family, Napa, CA <i>2015</i>	150
2722	Cabernet Sauvignon - Silver Oak, Alexander Valley, CA <i>2013</i>	136
2723	Cabernet Sauvignon - Silver Oak, Napa, CA <i>2013</i>	188
2724	Cabernet Sauvignon - Darioush, Napa, CA <i>2014</i>	172
2725	Cabernet Sauvignon - Caymus, Napa, CA <i>2015</i>	162

EACH CATEGORY IS ORGANIZED LIGHTEST TO FULLEST

Vintages are subject to change. Please inquire with a manager on dates for upcoming wine dinners.