

ANTIPASTI

Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 10.95

Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glaze – 11.95

V Portabella al Forno

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

GF Cocktail di Gamberi

Three chilled, colossal shrimp, served with our signature cocktail sauce – 12.95
Additional *shrimp* – 3.95 each

V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 8.95

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 – 11.95

V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 12.95

GF Insalata con Salmone e Patate

Char-grilled salmon fillet, trio of fingerling potatoes, olives, tomatoes, hard cooked egg, green beans, mustard vinaigrette – 17.95

Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 11.95

Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 13.95

V Melanzane Napoleone

Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 10.95

Salumi e Formaggi

Selection of Artisan Italian meats and cheeses, olives, peppers, almonds, crostini (serves 2) – 14.95

V Carciofi alla Giudica

Roman style artichokes, fried in olive oil, garlic aioli, sea salt – 13.95

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 – 20.95

V GF Rucola e Carote Arrostate

Honey roasted heirloom carrots, arugula, fava beans, marcona almonds, radish, dried cranberries, hard cooked egg, Gorgonzola dolce – 17.95

V GF Toscana Estate

Tender shredded kale, seasonal berries, apricots, sweet onion, Ricotta Salata, candied walnuts, carrot, raspberry vinaigrette – 14.95

GF Insalata Rustica con Gamberi

Char-grilled colossal shrimp, rustic greens, Prosciutto di Parma, pinenuts, marinated artichokes, figs, Parmigiano-Reggiano, balsamic vinaigrette – 19.95

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 – 22.95

Chicken Florentine

Baby spinach, onion, roasted tomatoes, Italian olives, feta cheese, roasted garlic wine sauce, angel hair pasta – 17.95

Ravioli di Asparagi

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

Panini Di Gouda

Smoked Gouda cheese, apple-wood bacon, roasted tomato, arugula, kale pesto, crisp baguette bread, Parmesan french fries – 13.95
Add *grilled chicken breast* – 3.95

Fettuccine con Bistecca

Balsamic marinade, char-grilled flank steak, asparagus, roasted tomatoes, spring mushrooms, kale, fresh basil butter sauce – 21.95

Petto di Anatra Primavera

Pan seared duck breast, cherries, apricots, peaches, kale, roasted potatoes, cherry-port wine glaze – 26.95

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 – 16.95

Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 15.95

Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 16.95

Paglia e Fieno con Filetto di Pollo

Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 17.95

Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 15.95
With *chicken tenderloins* – 19.95
With *salmon or 2 colossal shrimp* – 23.95

Gnocchi all' Aldo

A specialty of the house. Handmade potato dumplings, creamy tomato Palmina sauce – 16.95

Rigatoni Giuseppe

Italian sausage, onions, mushrooms, marinated tomatoes, spinach, Marsala, rosemary-demi glaze, shaved Asiago – 17.95

Linguine con Vongole alla Povera

Housemade pasta, fresh littleneck clams in olive oil-garlic sauce with herbs or white wine Marinara sauce – 17.95

V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 16.95
With *chicken tenderloins* – 20.95

Pasta all' Andiamo – 14.95

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

PANINI

Manzo Macinato Americano

½ # USDA Prime burger, American cheese, lettuce, onion, bacon, tomato, 1000 Island dressing, brioche bun, french fries – 14.95

Panini di Pollo Basilico

Chicken breast, avocado, Mozzarella, tomatoes, kale, basil herb paste pressed on crisp baguette bread, parmesan french fries – 15.95

Piadina al Romagna

Thin flatbread, Prosciutto di Parma, Robiola cheese, arugula, tomatoes and fig jam, small kale salad – 14.95

V Panini al Funghi

Marinated portabella mushroom, kale pesto, roasted red peppers, greens, mozzarella cheese, brioche bun, small Caprese salad – 13.95

SECONDI

Accompanied with soup or farmers greens salad

POLLO

Petto di Pollo con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 17.95

Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 17.95

Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 17.95

Petto di Pollo all' Andiamo – 16.95

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

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

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

MANZO

Filetto di Manzo

Char-broiled 6 or 8 oz. filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 26.95 / 34.95

Fettine di Filetto di Manzo all' Andiamo

Beef tenderloin medallions, topped with eggplant, tomato fillet and mozzarella, chianti wine sauce – 28.95

VITELLO

Featuring Strauss Free Raised® Veal, The Way Nature Intended

Scaloppine di Vitello all' Andiamo – 19.95

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

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 – 19.95

GF Trancia di Salmone

Char-grilled salmon, roasted tomato fillets, garlic, olive oil, herbed potatoes, arugula slaw – 21.95

GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 21.95

Capesante Primavera con Asparagi

Pan seared jumbo sea scallops, asparagus, fava beans, tomatoes, mushrooms, spinach, lemon basil broth – 26.95

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.

V Vegetarian GF Ask your server about GF items available

L7.1.18

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.