

## 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-glace – 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 Giudia

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

### Bistecca Arrostito

Skillet roasted boneless 16 ounce ribeye, roasted summer vegetables and potatoes, balsamic-garlic glazed herb salad – 28.95

### Ravioli al Aragosta

Lobster filled pasta, asaro lemon oil, swiss chard, slow roasted black garlic, prosciutto, caramelized bermuda onions, micro fennel – 24.95

### Risotto Funghi

Porcini mushroom-sweet pea risotto, fontina cheese, tomato brodo, kale-broccoli slaw – 20.95

### Salmone Tosca

Parmigiano-egg batter, scaloppini style filet, roasted artichoke, mushroom, asparagus, lemon garlic olive oil, crisp basil leaves – 23.95

### Trota Iridea

Grilled rainbow trout, tri-colored fingerling potatoes, broccolini, tomato filet, white wine-tarragon sauce – 24.95

## 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, palma 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 Palma sauce – 16.95

### Rigatoni Giuseppe

Italian sausage, onions, mushrooms, marinated tomatoes, spinach, Marsala, rosemary-demi glace, 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, Palma, Basil Pesto Crème, Tomato-Basil (V), Garlic and Olive Oil (V), Arrabiata (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-glace

**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-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 – 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

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# WINE LIST

## WHITE

### Sparkling by the Glass

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

### White by the Glass

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

### Sparkling by the Bottle

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

## RED

### Red by the Glass

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

### Italian Red by the Bottle

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

### Italian White by the Bottle

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

### Other White by the Bottle

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

### Other Red by the Bottle

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

EACH CATEGORY IS ORGANIZED LIGHTEST TO FULLEST

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