

## ANTIPASTI

### GF V Caprese Italiana!

Vine ripened tomato  
imported D.O.P. certified bufala mozzarella  
shaved fennel . balsamic . lemon oil  
basil . arugula 14



### V Andiamo Suppli

Crispy risotto . mozzarella filling  
tomato sauce . pesto drizzle 10



### V Ciao Portabello

Marinated & grilled . zip sauce . crispy onion 10  
add beef tips 10



### V Bruschetta

Char-grilled bread . fresh tomatoes . basil  
parmigiano . aged balsamic 12

### V Tuscan Pasta e Fagioli

Root vegetables . braised greens . cannellini and  
cranberry beans . tomato file . vegetable brodo 6

### Chef's Soup of the Day 6



### Calamari Fritti

Flash fried calamari . banana peppers . Ammoglio  
lemon-tarragon aioli . pepperoncini aioli 13



### GF Colossal Shrimp Cocktail

3 poached shrimp . chilled . cocktail sauce 14  
additional shrimp 4ea



### Shrimp Andiamo

Colossal shrimp . garlic . leeks . white wine  
lemon . tomato sauce . garlic crostini 15

### Oysters on the Half Shell

Chef's daily selection of boutique oysters from  
both coasts 16 / half dozen or 29/dozen  
or gratin with horseradish-herb butter



### Sausage e Peppers

Housemade Italian sausage . potato  
Hungarian hot peppers . demi-glace 13



### Salumi e Formaggi

Artisanal cheese and cured meats . ciabatta  
mixed fruits . marcona almonds (serves 2-4) 18



### Roasted Marrow Bones

Split steer marrow bones . olive oil  
parsley-caper slaw . crostini 16

## INSALATA

### V Hail Caesar

Romaine lettuce . creamy dressing . shaved parmigiano . croutons 13

### GF Grilled Salmon Salad

Farmers greens . cucumber . radish . tomato . avocado . capers  
basil . shaved fennel . balsamic dressing 20

### GF Mamma's Chopped Salad

Romaine . kale . tomato . chicken . bacon . avocado . cucumber  
banana peppers . soppressata . gorgonzola . egg . Italian emulsion 18

### V Kale & Brussel Sprout

Butternut squash . carrots . red onion . marcona almonds . ricotta salata  
pomegranates . raspberry maple vinaigrette 16

### Beef Tenderloin Tip Salad

Char-grilled tips . romaine . chickpeas . olives . tomatoes . roasted peppers . balsamic  
vinaigrette . mascarpone cheese fritter 18

### V Heirloom Beet Napoleon

Roasted beets . pomegranate arils . arugula . chevre . citrus emulsion 18

**Add: Grilled chicken 4/tenderloin tips 9/shrimp 4 ea/salmon 8**

## PASTA della CASA

accompanied with soup or farmers greens salad

### Paglia e Fieno

Chicken . prosciutto . peas . white wine  
cream sauce . onions . egg & spinach linguine 22

### Autumn Harvest Gnocchi

Pan seared gnocchi . coldwater lobster . porcini  
kale . leeks . shallots . thyme demi 28

### Butternut Squash Ravioli

Sweet shrimp . leeks . kale . toasted hazelnuts  
Frangelico crème sauce 26

### V Gnocchi Palmina

Housemade potato dumplings . creamy tomato  
palmina sauce 18

### Lasagna Bolognese

Housemade pasta . mozzarella cheese  
bolognese & bechamel sauces 19

### Frutti di Mare

Housemade squid ink pasta . shrimp . scallops  
mussels . calamari . garlic . white wine . tomato 35

### Fettuccine Alfredo

Garlic . parmesan . light crème . homemade  
pasta 18 . with chicken tenderloins 22  
with salmon or 2 colossal shrimp 24

### V Risotto al Sangiovese

Simmered with red wine . parmigiano  
kale . wild mushrooms . roasted tomatoes 22

### PASTA ANDIAMO!! - 16

#### Imported & Andiamo Housemade Pasta

Angel Hair - Spaghetti - Rigatoni - Penne  
Fettuccine - Linguine - Egg & Spinach Linguine  
Pappardelle - Whole Wheat - **GF Pasta**

#### Homemade Sauces

Bolognese - Palmina - Pomodoro  
Basil Pesto Crema - Marinara  
Garlic & Olive Oil - Arrabbiata

#### Protein

**chicken 4 / steak 9 / shrimp 4 ea  
salmon 8 / sausage 3 / meatballs 2 ea**

\*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

**HALAL is now available upon request**

## SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

### V Honey Braised Beet Ravioli

Fennel & onion ragu . Pernod crème  
pickled radish slaw . citrus oil 24

### Duck Confit

House cured duck leg . cranberry demi  
sweet potato gnocchi . porcini . charred fennel  
roasted parsnips . thyme butter 32

### Piedmontese NY Strip Steak

Seared strip steak . roasted potatoes  
porcini mushrooms . kale . tarragon butter  
shallot confit 39

### Seafood Scampi

Day boat scallops . sweet red shrimp  
artichoke hearts . preserved tomatoes  
lemon garlic butter . grilled ciabatta 35

### Braised Short Ribs

Braised beef short rib . root vegetable  
demi . roasted brussel sprouts . caramelized  
shallots . smoked heirloom potatoes . toasted  
hazelnuts 35

## SECONDI

accompanied with soup or farmers greens salad

### POLLO

#### Chicken Marsala

Wild mushrooms . marsala reduction  
demi-glace . herbs 21

#### Chicken Piccata

Capers . lemon juice . white wine . brodo  
parsley 21

#### Chicken Parmesan

Pomodoro sauce . parmigiano  
mozzarella . herbs 21

#### Chicken Vesuvio

Boneless chicken thighs . mixed olives . roasted  
peppers . caramelized onions . kale . hearty  
tomato broth . rigatoni pasta . ricotta cheese 24

### GF Brick Chicken Thighs

Boneless thighs . pan roasted . potatoes  
peppers . mushrooms . artichokes . tomato  
vinaigrette . arugula slaw 26

### PESCE

#### Cedar Plank Salmon

Char-broiled . Italian farro . seasonal  
vegetable array . tomato coulis . citrus  
gremolata 32

#### Mediterranean Branzino

Olive oil sear . risotto alla Milanese . seasonal  
vegetables . tomato coulis . pepperoncini-  
caper gremolata 32

#### George's Bank Sea Scallops

Pan roasted . brown butter sauce . butternut  
squash ravioli . root vegetables . citrus  
gremolata 35

### MANZO, VITELLO, AGNELLO E MAIALE

featuring Strauss Free-Raised veal

#### 8oz Char-broiled Filet Andiamo ~ or ~ Gorgonzola Crusted

Italian style potatoes . seasonal vegetables  
signature zip sauce 39

#### Maple Glazed Pork Chop

Char-grilled . sweet potato gnocchi . winter  
vegetables . brussel sprouts . signature zip sauce  
caramelized red onion balsamic confit 29

#### Pork Scaloppini

Roasted mushrooms . brussel sprouts . white wine  
Dijon mustard crema 26

#### 20 oz Bone-In Ribeye

Char-grilled . chef's potato . zip sauce or cipollini  
balsamic jus 48 . add olive oil roasted marrow  
bone 8

#### Char-Grilled Lamb Chops

Red wine risotto . tomato-vegetable ragu . pesto  
marinade 48

#### Veal Marsala

Wild mushrooms . marsala reduction . demi-glace  
herbs 26

#### Veal Piccata

Capers . lemon juice . white wine . brodo  
parsley 26

#### Veal Parmesan

Pomodoro sauce . parmigiano . mozzarella  
herbs 26

# WINE LIST

## WHITE GLASS POUR SELECTIONS

### Sparkling

Ruffino, Moscato d'Asti, Asti, Piedmont , 2014  
 Mumm, Brut Prestige, Napa Valley N.V.  
 Zardetto, "Zeta", Prosecco, Valdobbiadene, Veneto, 2014

### Italian

Francesco Posenato, "Le Coste", Pinot Grigio, Friuli-Venezia Giulia, 2014  
 Benvolio, Pinot Grigio, Friuli, 2015  
 Falesco, "Tellus", Chardonnay, Umbria IGT, 2014  
 La Cappuccina, Garganega, Soave DOC, Veneto, 2014

### World

Bauer Haus, Spatlese, Riesling, Germany, 2014  
 Luna, Rose, Cigales, Spain, 2014  
 Chasing Venus, Sauvignon Blanc, Marlborough, NZ, 2015  
 Cakebread Cellars, Sauvignon Blanc, Napa Valley, 2015  
 Andiamo Cellars, Chardonnay, CA, 2015  
 Kenwood Vineyards, Chardonnay, Sonoma, 2015  
 Laguna Ranch, Chardonnay, Russian River, 2013  
 Ferrari-Carano, Chardonnay, Sonoma, 2014

## RED GLASS POUR SELECTIONS

glass	<b>Italian</b>	glass
10	Dievole, Chianti Classico, Tuscany 2013	10
12 (Split)	Cerulli Spinozzi, Montepulciano d'Abruzzo, Abruzzo, 2013	12
14	Altesino, Rosso Toscana, Tuscany, 2014	14
	Il Fauno di Arcanum, Toscana IGT, Tuscany, 2012	18
	Luigi Righetti, Amarone della Valpolicella, Classico, Veneto, 2012	15
	<b>World</b>	
	Bauer Haus, Dornfelder, Germany, 2014	10
	Josh Cellars, "Craftsmen's Collection" Cabernet Sauvignon, CA	12
	Domaine Bousquet, Reserve Malbec, Tupungato Valley, Mendoza, 2013	12
	Yaldara, Shiraz, Barossa Valley, 2014	12
10	Edmeades, Zinfandel, Mendocino, 2013	12
11	Celani Family Vineyards "Siglo", Proprietary Red, Napa Valley, 2014	15
12	Meiomi, Pinot Noir, CA, 2015	12
15	Four Graces, Pinot Noir, Willamette Valley, 2014	14
9	Andiamo Cellars, Cabernet Sauvignon, CA, 2015	9
12	Stag's Leap Wine Cellars "Hands of Time", Proprietary Red, Napa Valley, 2013	15
13	Martin Ray, "Reserve", Cabernet Sauvignon, Napa Valley, 2014	16
14	Celani Family Vineyards "Tenacious", Proprietary Red, Napa Valley, 2012	25

## WINES BY THE BOTTLE

bin

### Champagne & Sparkling

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

### Chardonnay

1402 Clos Pegase, "Mitsuko's Vineyard", Napa Valley, 2013  
 1403 Neyers Vineyards, Carneros, 2012  
 1404 Cakebread Cellars, Napa, 2013  
 1405 Celani Family Vineyards, Napa Valley, 2013  
 1406 Shafer Vineyards, "Red Shoulder Ranch", Carneros, 2013

### Interesting Whites

1301 Ramón Bilbao, Albariño, Rías-Baixas, 2013  
 1302 Ferrari-Carano, Fume Blanc, Sonoma, 2013  
 1303 Alois Lageder, Pinot Grigio, Alto Adige, 2014  
 1304 Jermann, Pinot Grigio, Friuli-Venezia Giulia, 2013

### Italian Reds

1500 Benvolio, Rosso Toscana, Tuscany 2011  
 1501 Altemura, Primativo, "Sasseo", Puglia, 2013  
 1502 Allegrini "Palazzo della Torre", Rosso Veronese, Veneto 2011  
 1503 Poggio il Castellare, Rosso di Montalcino, Tuscany 2012  
 1504 Hilberg, Barbera d'Alba, Piedmont 2013  
 1505 Vietti "Perbacco", Nebbiolo, Piedmont 2012  
 1506 Rocca di Montemassi "Sassabruna", Rosso Toscana, Tuscany 2013  
 1507 Ruffino "Ducale Oro", Chianti Classico Riserva, Tuscany 2011  
 1508 Castiglion Bosco, Brunello di Montalcino, Tuscany 2010  
 1509 Brancaia "Ilatraia", Super Tuscan, Tuscany 2011  
 1510 Lorenzo Begali, Amarone della Valpolicella Classico, Veneto 2012  
 1511 Gaja Ca' Marcanda "Promis", Super Tuscan, Tuscany 2013  
 1512 Marchesi di Barolo, Barolo, Normale, Piedmont 2010  
 1513 Zenato, Amarone della Valpolicella Riserva, Veneto 2008

### Pinot Noir

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

### Cabernet Sauvignon

46	1901 Oberon, Napa Valley, 2013	48
116	1902 Worthy "Sophie's Cuvée", Napa Valley, 2011	68
	1904 Januik Winery, Columbia Valley, 2012	76
	1905 Donati Family Vineyards, "Ezio", Paicines, Central Coast, 2012	78
52	1906 Fisher Vineyards, "Unity", Napa & Sonoma, 2014	90
66	1907 Honig, Cabernet Sauvignon, Napa Valley, 2013	94
88	1908 Regusci, Stag's Leap District, Napa Valley, 2012	112
90	1909 Hestan, "Meyer Vineyard", Napa Valley, 2013	122
116	1910 Stag's Leap Wine Cellars, "Artemis", Napa Valley, 2013	124
	1911 Groth, Oakville, Napa Valley, 2012	126
	1912 Silver Oak, Alexander Valley, 2011	136
38	1913 Cakebread Cellars, Napa Valley, 2013	148
40	1914 Celani Family Vineyards, Napa Valley, 2013	150
46	1915 Caymus Vineyards, Napa Valley, 2014	162
64	1916 Dariosush, Napa Valley, 2012	172
	1917 Silver Oak, Napa Valley, 2011	188
	1918 Buccella, Napa Valley, 2012	298

### Interesting Reds

	1800 Gordo, Monastrell/Cabernet Sauvignon, Yecla, Spain, 2012	42
	1801 Catena Alma Negra "M", Malbec Blend, Mendoza, 2012	48
	1802 Trivento "Golden Reserve", Malbec, Lujan du Cuyo, 2013	52
	1803 Paoletti "Piccolo Cru", Proprietary Red, Napa Valley, 2013	56
	1804 Ferrari-Carano "Siena", Proprietary Red, Sonoma, 2013	56
	1805 Celani Family Vineyards "Siglo", Proprietary Red, Napa Valley, 2014	60
	1806 Alto Moncayo "Veraton", Garnacha, Campo de Borja, 2012	62
	1807 Neal "Rutherford Dust", Zinfandel, Rutherford, 2013	66
	1808 Emiliana "Coyam", Proprietary Red, Colchagua Valley, 2011	76
108	1810 Celani Family Vineyards "Tenacious", Proprietary Red, Napa Valley, 2012	115
108	1812 Orin Swift "Machete", Proprietary Red, California 2013	122

\*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 10/12/16