

ANTIPASTI

GF V Caprese Italiana!

Vine ripened tomato
imported D.O.P. certified bufala mozzarella
shaved fennel . balsamic . lemon oil
basil . arugula 13

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V Andiamo Suppli

Crispy risotto . mozzarella filling
tomato sauce . pesto drizzle 9

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V Ciao Portabello

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

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V Bruschetta

Char-grilled bread . fresh tomatoes . basil
parmigiano . aged balsamic 10

V Tuscan Pasta e Fagioli

Root vegetables . braised greens . cannellini and
cranberry beans . tomato filet . vegetable brodo 4

Chef's Soup of the Day 4

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Calamari Fritti

Flash fried calamari . banana peppers . Ammoglio
lemon-tarragon aioli . pepperoncini aioli 12

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GF Colossal Shrimp Cocktail

3 poached shrimp . chilled . cocktail sauce 12
additional shrimp 4ea

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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

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Sausage e Peppers

Housemade Italian sausage . potato
Hungarian hot peppers . demi-glace 12

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Salumi e Formaggi

Artisanal cheese and cured meats ciabatta
mixed fruits . marcona almonds (serves 2-4) 16

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Roasted Marrow Bones

Split steer marrow bones . olive oil
parsley-caper slaw . crostini 14

INSALATA

V Hail Caesar

Romaine lettuce . creamy dressing . shaved
parmigiano . croutons 11

GF Mamma's Chopped Salad

Romaine . kale . tomato . chicken . bacon
avocado . cucumber . banana peppers
soppressata . gorgonzola . egg . Italian
emulsion 16

GF Grilled Salmon Salad

Farmers greens . cucumber . radish . tomato
avocado . capers . basil . shaved fennel
balsamic dressing 18

V Kale & Brussel Sprout

Butternut squash . carrots . red onion . marcona
almonds . ricotta salata . pomegranates . raspberry
maple vinaigrette 14

Beef Tenderloin Tip Salad

Char-grilled tips . romaine . chickpeas
olives . tomatoes . roasted peppers . balsamic
vinaigrette . mascarpone cheese fritter 17

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**

Italian Farro & Tomato

Olive oil roasted tomatoes . cucumbers . feta cheese
farro grains . arugula . herbed vinaigrette 14

PASTA della CASA

accompanied with soup or farmers greens salad

Paglia e Fieno

Chicken . prosciutto . peas . white wine
cream sauce . onions . egg & spinach linguine 18

V Gnocchi Palmina

Housemade potato dumplings . creamy tomato
palmina sauce 15

Autumn Harvest Gnocchi

Pan seared gnocchi . coldwater lobster . porcini
kale . leeks . shallots . thyme demi 23

Butternut Squash Ravioli

Sweet shrimp . leeks . kale . toasted hazelnuts
Frangelico crème sauce 23

Lasagna Bolognese

Housemade pasta . mozzarella cheese
bolognese & bechamel sauces 16

Frutti di Mare

Housemade squid ink pasta . shrimp . scallops
mussels . calamari . garlic . white wine . tomato 29

Fettuccine Alfredo

Garlic . parmesan . light crème . homemade pasta
15 . with chicken tenderloins 19
with salmon or 2 colossal shrimp 21

V Risotto al Sangiovese

Simmered with red wine . parmigiano
kale . wild mushrooms . roasted tomatoes 19

PASTA ANDIAMO!! - 14

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

Braised Short Ribs

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

V Honey Braised Beet Ravioli

Fennel & onion ragu . Pernod crème . pickled
radish slaw . citrus oil 20

Seafood Scampi

Day boat scallops . sweet red shrimp
artichoke hearts . preserved tomatoes . lemon
garlic butter . grilled ciabatta 32

Truffle & Marrow Steak Burger

1/2 lb Pat LaFrieda short rib burger
caramelized onions . truffle crème . arugula
roasted marrow . roasted garlic brioche
truffle shoe-strings 22

SECONDI

POLLO

accompanied with soup or farmers greens salad

Chicken Marsala

Wild mushrooms . marsala reduction
demi-glace . herbs 17

Chicken Piccata

Capers . lemon juice . white wine . brodo . parsley 17

Chicken Parmesan

Pomodoro sauce . parmigiano
mozzarella . herbs 17

Chicken Vesuvio

Boneless chicken thighs . mixed olives . roasted
peppers . caramelized onions . kale . hearty
tomato broth . rigatoni pasta . ricotta cheese 19

PANINI

served with house fries and side farmers salad

Short Rib Grilled Cheese

Braised short rib . horseradish white cheddar
onion confit . beefsteak tomato . grilled
sourdough 17

Beef Tenderloin Tip Panini

Char-grilled . portabella mushrooms . herbed
mascarpone . olive oil roasted tomatoes . fresh
sea salted potato chips 18

Chicken Caprese Panini

Char-grilled breast . pesto aioli . bufala mozzarella
vine ripe tomatoes . basil leaves fresh chips 15

Veal Cutlet Panini

Sicilian breadcrumbs . lemon aioli . arugula
shaved parmesan . marinated tomatoes . fresh
chips 17

MANZO E VITELLO

accompanied with soup or farmers greens salad
featuring Strauss Free-Raised veal

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

Italian style potatoes . seasonal vegetables
signature zip sauce 28/39

Veal Marsala

Wild mushrooms . marsala reduction
demi-glace . herbs 19

Pork Scaloppini

Roasted mushrooms . brussel sprouts . white
wine . Dijon mustard crema 19

Veal Piccata

Capers . lemon juice . white wine . brodo
parsley 19

Veal Parmesan

Pomodoro sauce . parmigiano . mozzarella
herbs 19

PESCE

accompanied with soup or farmers greens salad

Cedar Plank Salmon

Char-broiled . Italian farro . seasonal vegetable
array . tomato coulis . citrus gremolata 27

Mediterranean Branzino

Olive oil sear . risotto alla Milanese . seasonal
vegetables . tomato coulis . pepperoncini-caper
gremolata 28

George's Bank Sea Scallops

Pan roasted . brown butter sauce . butternut squash
ravioli . root vegetables . citrus gremolata 30

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

<i>glass</i>	Italian	<i>glass</i>
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
	World	
10	Bauer Haus, Dornfelder, Germany, 2014	10
12	Josh Cellars, "Craftsmen's Collection" Cabernet Sauvignon, CA	12
10	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

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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 Castiglione 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 Dora, "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 Darioush, 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
	1810 Celani Family Vineyards "Tenacious", Proprietary Red, Napa Valley, 2012	115
	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