

## ANTIPASTI

**GF V Caprese Italiana!**

Vine ripened tomato, imported D.O.P. certified bufala mozzarella, shaved fennel, balsamic, lemon oil, basil, arugula 15



**V Andiamo Suppli**

Crispy risotto, mozzarella filling, tomato sauce, pesto drizzle 11



**V Ciao Portabello**

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



**V Eggplant Rollatini**

Lightly breaded, angel hair pasta, tomato sauce, basil pesto, parmigiano 12

**Italian Wedding Soup 6**

Herbed broth, meatballs, spinach, pasta

**V Minestrone 6**

Italian vegetables, cranberry beans, vegetable broth, tomato

**Chef's Soup of the Day 6**



**Calamari Fritti**

Flash fried calamari, banana peppers, Ammoglio, lemon-tarragon aioli, pepperoncini aioli 14



**V Bruschetta**

Char-grilled bread, fresh tomatoes, basil, parmigiana, aged balsamic 12



**GF Colossal Shrimp Cocktail**

3 poached shrimp, chilled, cocktail sauce 15  
additional shrimp 4ea

**Shrimp Andiamo**

Colossal shrimp, garlic, leeks, white wine, lemon, tomato sauce, garlic crostini 16



**Sausage e Peppers**

Housemade Italian sausage, potato, Hungarian hot peppers, demi-glace 14



**Salumi e Formaggi**

Artisanal cheese and cured meats, ciabatta, mixed fruits, marcona almonds (serves two-four) 18



**Maryland Lump**

**Crab Cakes**

Panko crusted Maryland crab cakes, Fire roasted sweet corn, avocado, Lemon aioli 14

## INSALATA

**V Hail Caesar**

Romaine lettuce, creamy dressing, shaved parmigiano, croutons 14

**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 Red Lentil & Baby Scarlett Kale**

Heirloom tomatoes, English cucumbers, verbena mint, chilled lentils, fava beans, tender kale, lemon-olive oil vinaigrette, pickled red onion 17

**GF Char-Grilled Romaine Salad**

Mixed beet "ceviche", Mediterranean cucumber-olive relish, heirloom tomatoes, sumac dusted ricotta salata 17

**V Baby Savoy Spinach**

Poached pears, mixed berries, red onions, pistachio crust goat cheese, poppy seed vinaigrette 17

**Add Grilled: chicken 4 / steak 9 / shrimp 4ea / 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 liguine 22

**Pan Seared Gnocchi**

Potato dumplings, smoked salmon, spring asparagus, heirloom tomatoes, pea shoots and porcini mushrooms in lemon-thyme crema 27

**V Gnocchi Palmina**

Housemade potato dumplings, creamy tomato palmina sauce 22

**Lasagna Bolognese**

Housemade pasta, mozzarella cheese, bolognese & bechamel sauces 22

**Linguine Picante**

Pan roasted beef tenderloin tips, mushrooms, caramelized, onions, roasted bell peppers, spinach, spicy asiago cream sauce, handmade linguine pasta 29

**Tortellini alla Panna**

Handmade pasta, beef, pork, veal, wild mushrooms, basil, mascarpone creme 24

**Frutti di Mare**

Housemade fettuccine, shrimp, scallops, mussels, calamari, garlic, white wine, tomato 36

**Fettuccine Alfredo**

Garlic, parmesan, light crème, homemade pasta 18 add chicken tenderloins 5

**Spring Asparagus Risotto**

Creamy Arborio rice, white wine, parmesan cheese, herbs, wild mushrooms, pea tendrils 23

**PASTA ANDIAMO!! - 17**

**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**

## SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

**Bone In New York Strip**

Buttermilk whipped potatoes, wild mushroom - boursin cheese ragu, bacon bourbon demi glace, roasted marrow bone 45

**Pork Belly**

Rock and Rye glazed pork belly, potato pancakes, pickled pear and cabbage slaw, pork cracklings 29

**Poached Alaska Halibut**

Wild caught halibut cheeks, pancetta, shitake mushrooms, fava beans, asparagus, citrus consommé, whipped potatoes, dill remoulade 43

**Duck Confit**

Crispy duck leg, braised red cabbage, blood orange gastrique, warm lentil salad 31

**Grilled Lamb Chops**

Dijon pesto glaze, porcini mushroom polenta, red lentils, baby carrots, caramelized onion coulis 46

**Linguine Capriciosa**

Crumbled Italian sausage, bufala mozzarella, cherry tomatoes, spinach, linguine pasta, aglio e olio 24

## SECONDI

accompanied with soup or farmers greens salad

**POLLO**

**Chicken Marsala**

Wild mushrooms, marsala reduction, demi-glace, herbs 24

**Chicken Piccata**

Capers, lemon juice, white wine, brodo, parsley 24

**Chicken Parmesan**

Pomodoro sauce, parmiggiano, mozzarella, herbs 24

**Chicken Vesuvio**

Boneless chicken thighs, mixed olives, roasted peppers, caramelized onions, kale, hearty tomato broth, rigatoni pasta, ricotta cheese 26

**Chicken Marengo**

Colossal shrimp, mushrooms, onions, tomato filet, herbed wine sauce 29

**Brick Chicken Thighs**

Boneless thighs, pan roasted, potatoes, peppers mushrooms, artichokes, tomato vinaigrette, arugula slaw 29

**PESCE**

**Cedar Plank Salmon**

Char-broiled, red lentils, asparagus and herbs, ribbons of summer squash and zucchini, spring pea tendrils 33

**Pan Roasted Branzino**

Olive oil sear, artichoke barigoule, fava beans, mushrooms, asparagus, olives, tomatoes 32

**Salmon Involtini**

Rolled and stuffed with asparagus risotto, pan roasted, lemon-leek coulis, artichoke slaw 32

**George's Bank Sea Scallops**

Pan seared, spring asparagus-wild mushroom risotto, parmesan coulis, black truffle 36

**MANZO, VITELLO, AGNELLO E MAIALE**

featuring Strauss Free-Raised veal

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

Italian style potatoes, seasonal vegetables, signature zip sauce 39

**20 oz Bone-In Ribeye**

Char-grilled, chef's potato, zip sauce or cipollini balsamic jus 45  
add olive oil roasted marrow bone 8

**Veal Marsala**

Wild mushrooms, marsala reduction, demi-glace, herbs 32

**Veal Piccata**

Capers, lemon juice, white wine brodo, parsley 32

**Veal Parmesan**

Pomodoro sauce, parmiggiano, mozzarella, herbs 32

**Char Grilled Pork Chop**

Roasted boulangere potatoes, pickled fennel, orange agro-dolce, crisp pancetta 29

**V** Vegetarian

**GF** Ask your server about GF items available

*\*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.*