

ANTIPASTI

GF V Caprese Italiana!

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

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V Andiamo Suppli

Crispy risotto, mozzarella filling, tomato sauce, pesto drizzle 10

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V Ciao Portabello

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

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V Eggplant Rollatini

Lightly breaded, angel hair pasta, tomato sauce, basil pesto, parmigiano 11

Italian Wedding Soup 4

Herbed broth, meatballs, spinach, pasta

V Minestrone 4

Italian vegetables, cranberry beans, vegetable broth, tomato

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 15 additional shrimp 4ea

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V Bruschetta

Char-grilled bread, fresh tomatoes, basil, parmigiana, aged balsamic 10

Shrimp Andiamo

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

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Sausage e Peppers

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

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Salumi e Formaggi

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

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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 19

V Baby Savoy Spinach

Poached pears, mixed berries, red onions, pistachio crust goat cheese, poppy seed vinaigrette 15

PASTA della CASA

accompanied with soup or farmers greens salad

Paglia e Fieno

Chicken, prosciutto, peas, white wine cream sauce, onions, egg & spinach liguine 18

V Gnocchi Palmina

Housemade potato dumplings, creamy tomato palmina sauce 16

Pan Seared Gnocchi

Potato dumplings, smoked salmon, spring asparagus, heirloom tomatoes, pea shoots and porcini mushrooms in lemon-thyme crema 22

Lasagna Bolognese

Housemade pasta, mozzarella cheese, bolognese & bechamel sauces 19

Linguine Picante

Pan roasted beef tenderloin tips, mushrooms, caramelized, onions, roasted bell peppers, spinach, spicy asiago cream sauce, handmade linguine pasta 28

Tortellini alla Panna

Handmade pasta, beef, pork, veal, wild mushrooms, basil, mascarpone creme 18

Frutti di Mare

Housemade fettuccine, shrimp, scallops, mussels calamari, garlic, white wine, tomato 29

Fettuccine Alfredo

Garlic, parmesan, light crème, homemade pasta 17 add chicken tenderloins 5

Spring Asparagus Risotto

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

GF Mamma's Chopped Salad

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

GF Char-Grilled Romaine Salad

Mixed beet "ceviche", Mediterranean cucumber-olive relish, heirloom tomatoes, sumac dusted ricotta salata 16

SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

Crab Cake Sliders

Panko crusted crab cakes, mango-sweet corn relish, jalapeno aioli, toasted brioche slider buns 16

Smoked Beef Brisket Sandwich

Smoked cheddar, horseradish crème, toasted ciabatta roll, parmesan kettle chips 16

Poached Alaska Halibut

Wild caught halibut cheeks, pancetta, shitake mushrooms, fava beans, asparagus, citrus consommé, whipped potatoes, dill remoulade 35

Duck Confit

Crispy duck leg, braised red cabbage, blood orange gastrique, warm lentil salad 26

Black Truffle Burger

Caramelized onions and mushrooms, gruyere cheese, toasted brioche bun, white truffle - chive aioli, parmesan kettle chips 19

Linguine Capriciosa

Crumbled Italian sausage, bufala mozzarella, cherry tomatoes, spinach, linguine pasta, aglio e olio 19

SECONDI

POLLO

accompanied with soup or farmers greens salad

Chicken Marsala

Wild mushrooms, marsala reduction demi-glace, herbs 19

Chicken Piccata

Capers, lemon juice, white wine, brodo, parsley 19

Chicken Parmesan

Pomodoro sauce, parmiggiano, mozzarella, herbs 19

Chicken Vesuvio

Boneless chicken thighs, mixed olives, roasted peppers, caramelized onions, kale, hearty tomato broth, rigatoni pasta, ricotta cheese 21

Brick Chicken Thighs

Boneless thighs, pan roasted, potatoes, peppers, mushrooms, artichokes, tomato vinaigrette, arugula slaw 22

PANINI

served with house fries and side farmers salad

Beef Tenderloin Tip Panini

Char-grilled, portabella mushrooms, herbed mascarpone, olive oil roasted tomatoes, fresh sea salted potato chips 19

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 parmesan chips 18

MANZO, VITELLO E MAIALE

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 29/39

Veal Marsala

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

Veal Piccata

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

Veal Parmesan

Pomodoro sauce, parmiggiano, mozzarella, herbs 24

Char Grilled Pork Chop

Roasted boulangere potatoes, pickled fennel, orange agro-dolce, crisp pancetta 25

PESCE

accompanied with soup or farmers greens salad

Cedar Plank Salmon

Char-broiled, red lentils, asparagus and herbs, ribbons of summer squash and zucchini, spring pea tendrils 29

Pan Roasted Branzino

Olive oil sear, artichoke barigoule, fava beans, mushrooms, asparagus, olives, tomatoes 28

George's Bank Sea Scallops

Pan seared, spring asparagus-wild mushroom risotto, parmesan coulis, black truffle 30

Salmon Involtini

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