

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 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



Calamari Fritti

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



GF Colossal Shrimp Cocktail

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



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



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 two-four) 18



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 14

GF Grilled Salmon Salad

Farmers greens . cucumber . radish . tomato
avocado . capers . basil . shaved fennel
balsamic dressing 19

Italian Farro & Tomato

Olive oil roasted tomatoes . cucumbers . feta
cheese . farro grains . arugula herbed vinaigrette 16

GF Mamma's Chopped Salad

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

V Kale & Brussel Sprout

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

GF Mediterranean Salad

Char grilled octopus . romaine . chickpeas . mixed
olives . tomatoes . basil . cucumber . lemon juice
olive oil 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 linguine 18

V Gnocchi Palmina

Housemade potato dumplings . creamy tomato
palmina sauce 16

Autumn Harvest Gnocchi

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

Lasagna Bolognese

Housemade pasta . mozzarella cheese
bolognese & bechamel sauces 19

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

Risotto al Sangiovese

Simmered with red wine . parmigiano-reggiano
spinach . 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

SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

Char Grilled Pork Chop

Scallion and goat cheese
polenta . roasted fall vegetable
medley . caramelized apples
cider jus frisee slaw 25

Char Grilled Swordfish

Paella risotto . fire roasted
red pepper . coulis . braised
spinach . pickled sweet pepper
relish 39

Wild Boar Ragu

Porcini mushrooms . braised
wild boar . San Marzano tomato
ragu . Parmesan reggiano
Imported rigatoni pasta 24

Sirloin Club Steak

Char grilled sirloin club steak
buttermilk whipped potatoes
wild mushroom-boursin cheese
ragu bacon bourbon
demi-glace 26

Linguine Picante

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

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 . parmigiano . 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

1/2lb Pat La Frieda Burger

Char-grilled . red onion confit . fontina cheese
bacon . brioche bun 14

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 . parmigiano . mozzarella
herbs 24

Pork Scaloppini

Roasted mushrooms . brussel sprouts
white wine . Dijon mustard crema 22

PESCE

accompanied with soup or farmers greens salad

Cedar Plank Salmon

Char-broiled . Italian farro . seasonal vegetable
array . tomato coulis . citrus gremolata 29

Mediterranean Branzino

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

GF 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.
 Martini & Rossi, Asti Spumanti, Piedmont, N.V.
 Castello Banfi, "Rosa Regale", Brachetto d'Acqui, Piedmont, 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
 Chateau Grand Traverse, Riesling, Semi-Dry, Michigan, 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, Chardonnay, Russian River Valley, 2013
 Ferrari-Carano, Chardonnay, Sonoma, 2014

RED GLASS POUR SELECTIONS

glass	Italian	glass
12	Cascina Pian d'Or, "Serena" Dolce Rosso, Piedmont, N.V.	11
12 (Split)	Dievole, Chianti Classico, Tuscany 2013	12
11 (Split)	Cerulli Spinozzi, Montepulciano d'Abruzzo, Abruzzo, 2013	13
12 (Split)	Altesino, Rosso Toscana, Tuscany, 2014	16
15	Il Fauno di Arcanum, Toscana IGT, Tuscany, 2012	18
	Luigi Righetti, Amarone della Valpolicella, Classico, Veneto, 2012	17
	World	
11	Goldschmidt, "Chelsea", Merlot, Alexander Valley, 2013	13
13	Josh Cellars, "Craftsmen's Collection" Cabernet Sauvignon, CA	13
11	Domaine Bousquet, Reserve Malbec, Tupungato Valley, Mendoza, 2013	13
	Yaldara, Shiraz, Barossa Valley, 2014	13
11	Edmeades, Zinfandel, Mendocino, 2013	13
11	Celani Family Vineyards "Siglo", Proprietary Red, Napa Valley, 2014	15
11	Meiomi, Pinot Noir, CA, 2015	13
11	Four Graces, Pinot Noir, Willamette Valley, 2014	17
13	Andiamo Cellars, Cabernet Sauvignon, CA, 2015	10
16	Stag's Leap Wine Cellars "Hands of Time", Proprietary Red, Napa Valley, 2013	15
10	Martin Ray, "Reserve", Cabernet Sauvignon, Napa Valley, 2014	17
13	Celani Family Vineyards "Tenacious", Proprietary Red, Napa Valley, 2012	25
13		
14		

WINES BY THE BOTTLE

bin

Champagne & Sparkling

1200 Borgoluce "Lampo", Prosecco, Brut, Treviso, N.V.
 1201 Veuve Clicquot Ponsardin, "Yellow Label", Brut, Champagne, N.V.
 1202 Veuve Clicquot Ponsardin, "Yellow Label", Brut, Champagne, N.V., 375ml
 1203 Domaine Chandon, Brut Classic, CA, N.V.
 1204 Moet & Chandon, "Imperial", Brut, Champagne, NV
 1205 Louis Roederer, Brut Rose, Champagne, N.V.
 1206 Dom Perignon, Brut, Champagne, 2004
 1207 Ruffino, Moscato d'Asti, Asti, Piedmont

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
 1305 Chateau Grand Traverse, Riesling, Semi-Dry, Michigan, 2014

Italian Reds

1499 Cascina Pian d'Or, "Serena" Dolce Rosso, Piedmont, M.V.
 1500 Benvolio, Rosso Toscana, Tuscany 2011
 1501 Altemura, Primitivo, "Sasseo", Puglia, 2013
 1502 Allegrini "Palazzo della Torre", Rosso Veronese, Veneto 2011
 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 Castiglioni 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

51 1700 Diona, "La Petite Grace", Monterey, 2014
 115 1701 DeLoach Vineyards, Russian River Valley, Sonoma, 2014
 1702 Elk Cove Vineyards, Willamette Valley, 2013
 55 1703 Merryvale Vineyards, Carneros, 2013
 50 1704 Patricia Green Cellars, "Freedom Hill", Willamette Valley, 2013
 85 1705 Joseph Phelps Vineyards, "Freestone Vineyard", Sonoma Coast, 2013
 120
 220
 55

Cabernet Sauvignon

1901 Oberon, Napa Valley, 2013
 1902 Worthy "Sophie's Cuvée", Napa Valley, 2011
 1904 Januik Winery, Columbia Valley, 2012
 70 1905 Donati Family Vineyards, "Ezio", Paicines, Central Coast, 2012
 71 1906 Fisher Vineyards, "Unity", Napa & Sonoma, 2014
 90 1907 Honig, Cabernet Sauvignon, Napa Valley, 2013
 95 1908 Regusci, Stag's Leap District, Napa Valley, 2012
 116 1909 Hestan, "Meyer Vineyard", Napa Valley, 2013
 1910 Stag's Leap Wine Cellars, "Artemis", Napa Valley, 2013
 1911 Groth, Oakville, Napa Valley, 2012
 45 1912 Silver Oak, Alexander Valley, 2011
 50 1913 Cakebread Cellars, Napa Valley, 2013
 52 1914 Celani Family Vineyards, Napa Valley, 2013
 65 1915 Caymus Vineyards, Napa Valley, 2014
 50 1916 Darioush, Napa Valley, 2012
 1917 Silver Oak, Napa Valley, 2011
 1918 Buccella, Napa Valley, 2012

Interesting Reds

1799 Bauer Haus, Dornfelder, Germany N.V.
 1800 Gordo, Monastrell/Cabernet Sauvignon, Yecla, Spain, 2012
 1801 Catena, Alma Negra "M", Malbec Blend, Mendoza, 2012
 65 1802 Trivento "Golden Reserve", Malbec, Lujan du Cuyo, 2013
 72 1803 Paoletti "Piccolo Cru", Proprietary Red, Napa Valley, 2013
 82 1804 Ferrari-Carano "Siena", Proprietary Red, Sonoma, 2013
 92 1805 Celani Family Vineyards "Siglo", Proprietary Red, Napa Valley, 2014
 90 1806 Alto Moncayo "Veraton", Garnacha, Campo de Borja, 2012
 102 1807 Neal "Rutherford Dust", Zinfandel, Rutherford, 2013
 108 1808 Emiliana "Coyam", Proprietary Red, Colchagua Valley, 2011
 108 1810 Celani Family Vineyards "Tenacious", Proprietary Red, Napa Valley
 114 1811 Orin Swift "Machete", Proprietary Red, California 2013
 212

*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 10/13/16