

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

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 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 Kale & Brussel Sprout

Butternut squash . carrots . red onion . marcona almonds . ricotta salata
pomegranates . raspberry maple vinaigrette 17

GF Mediterranean Salad

Char grilled octopus . romaine . chickpeas . mixed olives
tomatoes . basil . cucumber . lemon juice . olive oil 19

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

Autumn Harvest Gnocchi

Pan seared gnocchi . coldwater lobster . porcini
kale . leeks . shallots . thyme demi 29

V Gnocchi Palmina

Housemade potato dumplings . creamy tomato
palmina sauce 22

Lasagna Bolognese

Housemade pasta . mozzarella cheese
bolognese & bechamel sauces 22

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

Risotto al Sangiovese

Simmered with red wine . parmigiano-reggiano
spinach . wild mushrooms . roasted tomatoes 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**

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.

SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

Pork Chop

Scallion and goat cheese
polenta . roasted fall
vegetable medley
caramelized apples . cider jus
frisee slaw 29

Bone In New York Strip

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

Wild Boar Ragu

Porcini mushrooms . braised
wild boar . San Marzano
tomato ragu . Parmesan
reggiano . Imported rigatoni
pasta 28

Osso Bucco

Balsamic braised veal shank
roasted cauliflower and truffle
puree . tri colored baby potato
hash . gremolata . balsamic
jus 49

Char Grilled Swordfish

Paella risotto . fire roasted
red pepper . coulis braised
spinach . pickled sweet
pepper . relish 45

Linguine Picante

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

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 . Italian farro . seasonal vegetable
array . tomato coulis . citrus gremolata 33

Mediterranean Branzino

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

GF George's Bank Sea Scallops

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

Char-Grilled Lamb Chops

Red wine risotto . tomato-vegetable ragu
garbanzo bean-vegetable ragu . pesto
marinade 46

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

Pork Scaloppini

Roasted mushrooms . brussel sprouts
white wine . Dijon mustard crema 28

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

Italian

12 Cascina Pian d'Or, "Serena" Dolce Rosso, Piedmont, N.V.
 12 (Split) Dievole, Chianti Classico, Tuscany 2013
 11 (Split) Cerulli Spinozzi, Montepulciano d'Abruzzo, Abruzzo, 2013
 12 (Split) Altesino, Rosso Toscana, Tuscany, 2014
 15 Il Fauno di Arcanum, Toscana IGT, Tuscany, 2012
 Luigi Righetti, Amarone della Valpolicella, Classico, Veneto, 2012

World

11 Goldschmidt, "Chelsea", Merlot, Alexander Valley, 2013
 13 Josh Cellars, "Craftsmen's Collection" Cabernet Sauvignon, CA
 11 Domaine Bousquet, Reserve Malbec, Tupungato Valley, Mendoza, 2013
 Yaldara, Shiraz, Barossa Valley, 2014
 Edmeades, Zinfandel, Mendocino, 2013
 11 Celani Family Vineyards "Siglo", Proprietary Red, Napa Valley, 2014
 11 Meiom, Pinot Noir, CA, 2015
 11 Four Graces, Pinot Noir, Willamette Valley, 2014
 13 Andiamo Cellars, Cabernet Sauvignon, CA, 2015
 16 Stag's Leap Wine Cellars "Hands of Time", Proprietary Red, Napa Valley, 2013
 10 Martin Ray, "Reserve", Cabernet Sauvignon, Napa Valley, 2014
 13 Celani Family Vineyards "Tenacious", Proprietary Red, Napa Valley, 2012
 14

WINES BY THE BOTTLE

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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 Ramon Bilbao, Albariño, Rias-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, Primativo, "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 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

1901 Oberon, Napa Valley, 2013
 1902 Worthy "Sophie's Cuvée", Napa Valley, 2011
 1904 Januik Winery, Columbia Valley, 2012
 1905 Donati Family Vineyards, "Ezio", Paicines, Central Coast, 2012
 1906 Fisher Vineyards, "Unity", Napa & Sonoma, 2014
 1907 Honig, Cabernet Sauvignon, Napa Valley, 2013
 1908 Regusci, Stag's Leap District, Napa Valley, 2012
 1909 Hestan, "Meyer Vineyard", Napa Valley, 2013
 1910 Stag's Leap Wine Cellars, "Artemis", Napa Valley, 2013
 1911 Groth, Oakville, Napa Valley, 2012
 1912 Silver Oak, Alexander Valley, 2011
 1913 Cakebread Cellars, Napa Valley, 2013
 1914 Celani Family Vineyards, Napa Valley, 2013
 1915 Caymus Vineyards, Napa Valley, 2014
 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
 1802 Trivento "Golden Reserve", Malbec, Lujan du Cuyo, 2013
 1803 Paoletti "Piccolo Cru", Proprietary Red, Napa Valley, 2013
 1804 Ferrari-Carano "Siena", Proprietary Red, Sonoma, 2013
 1805 Celani Family Vineyards "Siglo", Proprietary Red, Napa Valley, 2014
 1806 Alto Moncayo "Veraton", Garnacha, Campo de Borja, 2012
 1807 Neal "Rutherford Dust", Zinfandel, Rutherford, 2013
 1808 Emiliana "Coyam", Proprietary Red, Colchagua Valley, 2011
 1810 Celani Family Vineyards "Tenacious", Proprietary Red, Napa Valley
 1811 Orin Swift "Machete", Proprietary Red, California 2013

*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