

# Andiamo

Trattoria

## ZUPPE E ANTIPASTI

### Italian Wedding Soup

herbed broth, meatballs, spinach, pasta 4.95

### Trattoria Soup of the Day 4.95

#### Eggplant Rollatini

lightly breaded eggplant, angel hair pasta  
basil pesto, parmigiano, pomodoro sauce 9.95

#### Ciao Portabello

marinated & grilled, zip sauce, crispy onions 9.95  
add beef tips 8.95

### Calamari Fritti

flash fried calamari, banana peppers, Ammoglio  
lemon-tarragon, pepperoncini aioli 11.95

#### Andiamo Suppli

crispy risotto, mozzarella filling, tomato sauce,  
pesto drizzle 8.95

#### Sausage e Peppers

housemade sausage, Hungarian peppers, potatoes,  
rosemary demi glace 12.95

### Salumi e Formaggi

artisanal cured meats & cheeses, grilled ciabatta, dried  
fruit & nuts (serves two-four) 15.95

### Shrimp Andiamo

colossal shrimp, garlic, white wine, parsley, butter,  
lemon, tomato, leeks, garlic crostini 14.95

### Classic Shrimp Cocktail

3 colossal poached shrimp, chilled, cocktail sauce 12.95

### Grande Meatball


ricotta, parmesan, pomodoro sauce 10.95

### Bruschetta

char-grilled bread, fresh tomatoes, basil, parmigiana,  
aged balsamic 9.95

### Crab Cakes

sweet fire roasted corn, arugula slaw, tomato coulis  
14.95

 **Margherita Flatbread** vine ripened tomatoes,  
tomato sauce, garlic oil, bufala mozzarella, fresh basil,  
parmesan 12.95

**Melanzane Flatbread** crisp eggplant, pomodoro,  
basil pesto, heirloom tomatoes, mozzarella, basil 11.95

**Tartufo Flatbread** olive oil, porcini and wild  
mushrooms, black truffle, prosciutto, reggiano, arugula  
12.95

## INSALATA

#### Caprese Moderno

vine ripened tomato, imported D.O.P. certified bufala  
mozzarella, balsamic, lemon oil, basil, arugula, fennel  
12.95

#### Hail Caesar

romaine lettuce, creamy garlic dressing, shaved  
parmigiano, herb croutons 11.95

#### Grilled Salmon Salad

farmers greens, cucumber, radish, tomato, avocado  
capers, basil, fennel, balsamic vinaigrette 17.95

#### Red Lentil & Baby Scarlett Kale

heirloom tomatoes, English cucumbers, verbena mint,  
chilled lentils, fava beans, tender kale, lemon-olive oil  
vinaigrette, pickled red onion 13.95

### Charred Hanger Steak Salad

roasted vegetable array, basil pesto, pepperoncini aioli,  
arugula slaw 17.95

#### Char-Grilled Romaine Salad


mixed beet "ceviche", Mediterranean cucumber-olive  
relish, heirloom tomatoes, sumac dusted ricotta salata  
14.95


#### Baby Savoy Spinach

poached pears, mixed berries, red onions, pistachio crust  
goat cheese, poppy seed vinaigrette 14.95

**Add Grilled: chicken 3.95 / steak 8.95**  
**shrimp 3.95 ea. / salmon 7.95**

\* 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.

 our vegetarian dishes. additional items also available

 ask your server about GF items available

## PASTA DELLA CASA

accompanied with soup or farmers greens salad

### Paglia e Fieno

chicken, prosciutto, peas, onions, creamy wine sauce,  
rosemary, egg & spinach linguine 18.95

#### Gnocchi Palmina

housemade potato dumplings, creamy tomato,  
palmina sauce 16.95

### Lasagna Bolognese

housemade pasta, mozzarella, bolognese & bechamel  
sauces 17.95

### Spring Asparagus Risotto

creamy Arborio rice, white wine, herbs, parmesan  
cheese, wild mushrooms, pea tendrils 21.95

### Pan Seared Gnocchi

potato dumplings, smoked salmon, spring asparagus,  
heirloom tomatoes, pea shoots and porcini  
mushrooms in lemon-thyme crema 24.95

### Ravioli Cheese or Meat

homemade raviolis, parmigiano, herbs, cream sauce  
17.95

### Tortellini alla Panna

handmade pasta filled with beef, pork and veal, wild  
mushrooms, basil, mascarpone creme 18.95

### Rigatoni Giuseppe

Italian sausage, mushrooms, onions, tomato fillets,  
asiago cheese, spinach, creamy marsala sauce 19.95

### Fettuccine Alfredo

garlic, parmesan, light crème, homemade pasta, with  
chicken tenderloins 18.95 with salmon or 2 colossal  
shrimp 22.95

#### Asparagus Ravioli

asparagus filled pasta, ragu of mixed field  
mushrooms, asparagus-carrot gremolata 22.95

## PASTA ANDIAMO! 14.95

### Imported & Andiamo Housemade Pasta

Angel Hair - Spaghetti - Rigatoni - Penne  
Fettuccine - Linguine - Egg & Spinach Linguine  
Pappardelle - Whole Wheat - **GF Pasta**

### Homemade Sauces

Bolognese - Palmina - Basil Pesto Crema - Marinara  
Garlic & Olive Oil - Arrabbiata - Pomodoro

### Protein

**chicken 3.95 / steak 8.95 / shrimp 3.95 ea**  
**salmon 7.95 / sausage 2.50 / meatballs 1.50 ea**

## SPECIALITA' DELLA TRATTORIA

accompanied with soup or farmers greens salad

**Chicken Fungi** asparagus, morel mushrooms, leeks, marsala crema, strozzapreti pasta, baked mozzarella  
cheese, italian breadcrumbs 24.95

**Steak Daniella** hanger steak, asparagus, morels, roasted tomatoes, chef's potatoes, dijon-brandy cream sauce  
29.95

**Bay Scallops** sweet bay scallops, blue mussels, roasted tomato, asparagus, spinach, lemon-basl broth, house  
fettuccine 28.95

**Oyster Rockefeller** oysters, apple smoked bacon, onion, spinach, egg & spinach linguine,  
Sambuca crème sauce 26.95

**Pan Seared Ahi Tuna** pan seared Ahi tuna, fried brussel sprouts, prosciutto, roasted potatoes, balsamic  
vinegar reduction 34.95

## SECONDI

accompanied with soup or farmers greens salad

### POLLO


**Chicken Marsala** wild mushrooms, marsala reduction, demi-glace, herbs 17.95

**Chicken Piccata** capers, lemon juice, white wine, brodo, parsley 17.95

**Chicken Parmesan** pomodoro sauce, parmiggiano, mozzarella, herbs 17.95

**Chicken Valdostana** lightly breaded, prosciutto, fontina, roasted garlic, white wine sauce 18.95

**Chicken Vesuvio** boneless chicken thighs, mixed olives, roasted peppers, caramelized onions, kale  
hearty tomato broth, rigatoni pasta, ricotta cheese 19.95

 **Brick Chicken Thighs** boneless thighs, pan roasted, potatoes, peppers, mushrooms, artichokes  
tomato vinaigrette, arugula slaw 22.95

### MANZO, VITELLO E MAIALE

featuring Strauss Free-Raised veal

#### 8 oz Char-broiled Filet Andiamo –or- Gorgonzola Crusted

Italian potato, seasonal vegetables, signature zip sauce 32.95

**12oz Ribeye** char-grilled, cipollini onions, balsamic jus, potatoes, seasonal vegetables 32.95

**Veal Marsala** wild mushrooms, marsala reduction, demi-glace, herbs 22.95

**Veal Piccata** capers, lemon juice, white wine, brodo, parsley 22.95

**Veal Parmesan** pomodoro sauce, parmiggiano, mozzarella, herbs 22.95

**Tuscan Pork Chop** roasted boulangere potatoes, pickled fennel and orange agro-dolce 26.95

### PESCE

**Cedar Plank Salmon** char-broiled, red lentils, asparagus and herbs, ribbons of summer squash and  
zucchini, spring pea tendrils 26.95

**Pan Roasted Branzino** olive oil sear, artichoke barigoule, fava beans, mushrooms, asparagus, olives,  
tomatoes 29.95

**Salmon Involtini** rolled and stuffed with asparagus risotto, pan roasted, lemon-leek coulis, artichoke  
slaw 24.95

**Frutti di Mare** pan seared scallops, clams, shrimp, calamari, garlic, prosciutto, white wine, tomato,  
squid ink pasta 29.95

**George's Bank Sea Scallops** pan seared, spring asparagus-morel mushroom risotto, parmesan coulis,  
black truffle 29.95

*buon appetito!*