

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

ARTISANAL FLATBREADS

Margherita

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

Americana

three cheese blend, shaved pepperoni,
mushrooms 12.95

The Godfather

Italian sausage, pepperoni,
prosciutto, bacon, mushrooms, onions, peppers,
olives, mozzarella 14.95

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

Kale & Brussel Sprout

butternut squash, carrots, red onion, marcona almonds,
ricotta salata, pomegranates, raspberry maple vinaigrette
13.95

Italian Farro & Tomato


olive oil, roasted tomatoes, cucumbers, feta cheese, farro
grains, arugula, herbed vinaigrette 13.95


Beef Tenderloin Tip Salad

farmer greens, bacon, apple, red onion, tomato, crumble
Gorgonzola, raspberry vinaigrette 18.95

**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

Risotto al Sangiovese

simmered with red wine, parmigiano-reggiano,
spinach, wild mushrooms, roasted tomatoes 19.95

Autumn Harvest Gnocchi

pan seared gnocchi, coldwater lobster, porcini, kale,
leeks, shallots, thyme demi-glace 26.95

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

Braised Short Rib Ragù

root vegetable, red wine, San Marzano tomatoes,
strozzapreti pasta, horseradish-breadcrumb gratin
24.95

Swiss Chard Ravioli

seasonal vegetable ragu, San Marzano tomatoes, fresh
basil, roasted peppers, spinach 19.95

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

Shrimp Rockefeller rock shrimp, apple smoked bacon, onion, spinach, egg & spinach linguine, Sambuca
cream sauce 25.95

Duck Confit roasted duck, carmalized apples, asaragus, sweet potato gnocchi, butternut squash,
port-balsamic reduction 28.95

Monkfish Fettuccini butter poach monkfish, butternut squash, asparagus, kale, Brandy, fresh sage cream
sauce, homemade fettuccini 28.95

Tuscan Pork Scaloppini creamy risotto, porcini mushroom, applewood bacon, kale, truffle crème,
gorgonzola gratin 24.95

 **Eggplant Napoleon** breaded eggplant, palmina sauce, ricotta, mozzarella cheese, spinach, artichoke
hearts 19.95

Hawaiian Ahi Tuna pan seared, asparagus, olive oil roasted tomatoes, olives, spinach fettuccine, bacon
arribbiata sauce 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, parmigiano, 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, parmigiano, mozzarella, herbs 22.95

Maple Glazed Pork Chop char-grilled, sweet potato gnocchi, winter vegetables, brussel sprouts,
signature Zip sauce, caramelized red onion confit 26.95

PESCE

Cedar Plank Salmon char-broiled, Italian farro, seasonal vegetable array, tomato coulis, citrus
gremolata 26.95 add crab stuffing 4.95

Mediterranean Branzino olive oil sear, risotto alla Milanese, seasonal vegetables, tomato coulis,
pepperoncini-caper gremolata 29.95

Salmon con Funghi wild mushrooms, leeks, basil crème, seasonal vegetables 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 roasted, brown butter sauce, butternut squash ravioli, root
vegetables, citrus gremolata 29.95

buon appetito!

ANDIAMO WINE LIST

GLASS POUR SELECTIONS

WHITES WINES

SPARKLING

Ruffino, Moscato d'Asti, Asti, Piedmont, 2014	9
Mumm, Brut Prestige, Napa Valley, N.V.	11 (Split)
Zardetto, "Zeta", Prosecco, Valdobbiadene, Veneto, 2014	12

WORLD

Bowers Harbor, Riesling, MI, 2014	9
Luna, Rose, Cigales, Spain, 2014	11
Bauer Haus, Riesling, Spätlese, Germany, 2014	10
Bella Sera, Pinot Grigio, Veneto, 2015	8
Benvolio, Pinot Grigio, Friuli, 2015	9
Nobilo, Sauvignon Blanc, Marlborough, NZ, 2015	10
Duckhorn Vineyards, Sauvignon Blanc, Napa, 2014	14
Pine Ridge, Chenin Blanc / Viognier, CA, 2014	12
Andiamo Cellars, Chardonnay, CA, 2015	9
Domaine Sonoma, Chardonnay, Sonoma, 2013	10
Laguna, Chardonnay, Russian River, Sonoma, 2013	12
Kenwood Vineyards, Chardonnay, Sonoma, 2015	12

RED WINES

ITALIAN

Dievole, Chianti Classico, Tuscany, 2013	9
Cerulli Spinozzi "Torre Miglori" Montepulciano d'Abruzzo, Abruzzo, 2013	11
Querciabella, "Mongrana", Toscana IGT, 2014	13
Luigi Righetti, Amarone della Valpolicella Classico. Veneto, 2012	15
Il Fauno di Arcanum, Toscana IGT, Tuscany, 2012	16

WORLD

Bauer Haus, Dornfelder, Germany, 2014	9
Block Nine, Pinot Noir, CA, 2015	9
Meiomi, Pinot Noir, CA, 2015	12
Four Graces, Pinot Noir, Willamette Valley, 2014	14
Edmeades, Zinfandel, Mendocino, 2013	12
Drumheller, Merlot, Columbia Valley, 2013	9
Ferrari-Carano, Merlot, Sonoma, 2014	13
Celani Family Vineyards "Siglo", Proprietary Red, Napa Valley, 2014	15
Yaldara, Shiraz, Barossa Valley, 2014	12
Domaine Bousquet, Reserve Malbec, Tupungato Valley, Mendoza, 2013	12
Andiamo Cellars, Cabernet Sauvignon, CA, 2015	9
Edna Valley Vineyards, Cabernet Sauvignon, Central Coast, 2014	10
Stag's Leap Wine Cellars "Hands of Time", Red Wine, Napa Valley, 2013	15
Martin Ray, "Reserve", Cabernet Sauvignon, Napa Valley, 2014	16
Duckhorn Vineyards, Cabernet Sauvignon, Napa Valley, 2012	20

BOTTLE SELECTIONS

CHAMPAGNE & SPARKLING

1200 Borgoluce "Lampo" Prosecco, Brut, Treviso, NV	46
1201 Veuve Clicquot Ponsardin, "Yellow Label" Brut, Champagne, NV	112

CHARDONNAY

1400 Grayson Cellars, CA, 2014	32
1401 Consilience, Central Coast, 2014	38
1402 Clos Pegase, "Mitsuko's Vineyard", Napa Valley, 2013	46
1403 Neyers Vineyards, Carneros, 2012	58
1404 Cakebread Cellars, Napa Valley, 2013	86
1405 Celani Family Vineyards, Napa Valley, 2013	90
1406 Shafer Vineyards, "Red Shoulder Ranch", Carneros, 2013	114

INTERESTING WHITES

1301 Ramón Bilbao, Albariño, Rías-Baixas, 2013	38
1302 Ferrari-Carano, Fume Blanc, Sonoma, 2013	40
1303 Alois Lageder, Pinot Grigio, Alto Adige, 2014	46

ITALIAN REDS

1500 Benvolio, Rosso Toscana, Tuscany 2011	32
1501 Altemura, Primativo, "Sasseo", Puglia, 2013	44
1502 Allegrini "Palazzo della Torre", Rosso Veronese, Veneto 2011	56
1503 Poggio il Castellare, Rosso di Montalcino, Tuscany 2013	58
1504 Hilberg, Barbera d'Alba, Piedmont 2013	60
1505 Vietti "Perbacco", Nebbiolo, Piedmont 2012	64
1507 Ruffino "Ducale Oro", Chianti Classico Riserva, Tuscany 2011	84
1508 Castiglion Bosco, Brunello di Montalcino, Tuscany 2010	90
1509 Brancaia "Ilatraia", Super Tuscan, Tuscany 2011	92
1510 Lorenzo Begali, Amarone della Valpolicella, Classico, Veneto 2011	104
1511 Gaja Ca' Marcanda "Promis", Super Tuscan, Tuscany 2013	108
1512 Marchesi di Barolo, Barolo, Normale, Piedmont 2010	112

INTERESTING REDS

1800 Gordo, Monastrell/Cabernet Sauvignon, Yecla, Spain, 2012	42
1802 Trivento "Golden Reserve", Malbec, Lujan du Cuyo, 2013	52
1804 Ferrari-Carano "Siena", Proprietary Red, Sonoma, 2013	56
1805 Celani Family Vineyards "Siglo", Proprietary Red, Napa Valley, 2014	60
1811 Two Hands "Angels' Share", Shiraz, McLaren Vale, Australia, 2013	64
1808 Emiliana "Coyam", Proprietary Red, Colchagua Valley, 2011	76
1810 Celani Family Vineyards, "Tenacious", Proprietary Red, Napa Valley, 2012	105

PINOT NOIR

1700 Diora, "La Petite Grace", Monterey, 2014	46
1701 Deloach Vineyards, Russian River Valley, Sonoma 2014	47
1702 Elk Cove Vineyards, Willamette Valley, 2013	48
1703 Merryvale Vineyards, Carneros, 2013	66
1704 Patricia Green Cellars, "Freedom Hill", Willamette Valley, 2013	84
1705 Joseph Phelps Vineyards, "Freestone Vineyard", Sonoma Coast, 2013	90

CABERNET SAUVIGNON

1900 Trig Point "Diamond Dust", Alexander Valley, 2013	48
1901 Oberon, Napa Valley, 2013	44
1902 Worthy, "Sophie's Cuvée", Napa Valley, 2011	56
1904 Januik Winery, Columbia Valley, 2012	76
1905 Donati Family Vineyards, "Ezio", Paicines, Central Coast, 2012	74
1906 Fisher Vineyards, "Unity", Napa & Sonoma, 2013	88
1907 Honig, Napa Valley, 2013	94
1908 Regusci, Stag's Leap District, Napa Valley, 2012	112
1910 Stag's Leap Wine Cellars, "Artemis", Napa Valley, 2012	118
1911 Groth, Oakville, Napa Valley, 2012	126
1912 Silver Oak, Alexander Valley, 2011	136
1914 Celani Family Vineyards, Napa Valley, 2013	150
1917 Silver Oak, Napa Valley, 2011	188

*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 10/20/16