


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


Americana Flatbread three cheese blend, shaved
pepperoni, mushrooms 12.95

The Godfather Flatbread 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, 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

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

All wines are listed from the lightest bodied to the fullest.

GLASS POUR SELECTIONS

WHITES WINES

SPARKLING

	glass/bottle
Mumm Brut Prestige, Napa Valley N.V.	11(split)
Ruffino Moscato d'Asti, Piedmont 2015	9/36
Zardetto "Zeta" Prosecco, Valdobbiadene, Veneto 2014	12/48

WORLD

Bowers Harbor Riesling, Michigan 2014	9/36
Bauer Haus Riesling Spätlese, Germany 2014	10/40
Nobilo Sauvignon Blanc, Marlborough, New Zealand 2016	10/40
Duckhorn Sauvignon Blanc, Napa Valley 2015	14/56
Luna Rosé, Cigales, Spain 2014	11/44
Bella Sera Pinot Grigio, Veneto 2015	8/32
Benvolio Pinot Grigio, Friuli 2015	9/36
Pine Ridge Chenin Blanc/ Viognier, California 2014	12/48
Andiamo Cellars Chardonnay, California 2015	9/36
Domaine Sonoma Chardonnay, Sonoma 2014	10/40
Kenwood Chardonnay, Sonoma 2015	12/48
Laguna Chardonnay, Russian River Valley 2014	12/48

RED WINES

ITALIAN

	glass/bottle
Dievole Chianti Classico, Tuscany 2013	9/36
Querciabella "Mongrana", Tuscany 2014	13/52
A Mano Primitivo, Puglia 2015	10/40
Cerulli Spinozzi "Torre Miglori"	
Montepulciano d'Abruzzo, Abruzzo 2013	11/44
Luigi Righetti Amarone della Valpolicella Classico, Veneto 2012	15/60
Il Fauno di Arcanum, Tuscany 2012	16/64
(Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot)	

WORLD

Bauer Haus Dornfelder, Germany 2013	9/36
Block Nine Pinot Noir, California 2015	9/36
Meiomi Pinot Noir, California 2015	12/48
Four Graces Pinot Noir, Willamette Valley 2014	14/56
Edmeades Zinfandel, Mendocino 2013	12/48
Drumheller Merlot, Columbia Valley 2014	9/36
Ferrari-Carano Merlot, Sonoma 2014	13/52
Celani Family "Siglo" Proprietary Red, Napa Valley 2014	15/60
Yaldara Shiraz, Barossa Valley 2014	12/48
Domaine Bousquet Malbec Reserve, Tupungato Valley, Mendoza 2013	12/48
Andiamo Cellars Cabernet Sauvignon, California 2015	9/36
Edna Valley Cabernet Sauvignon, Central Coast 2014	10/40
Stag's Leap "Hands of Time" Proprietary Red, Napa Valley 2013	15/60
Martin Ray "Reserve" Cabernet Sauvignon, Napa Valley 2014	16/64
Duckhorn Cabernet Sauvignon, Napa Valley 2013	20/80

BOTTLE SELECTIONS

CHAMPAGNE & SPARKLING

	bottle
1200 Borgoluce "Lampo" Prosecco Brut, Treviso N.V.	46
1201 Veuve Clicquot Ponsardin "Yellow Label" Brut, Champagne N.V.	112

INTERESTING WHITES

1301 Ramón Bilbao Albariño, Rías-Baixas 2015	38
1302 Ferrari-Carano Fume Blanc, Sonoma 2015	40
1303 Alios Lageder Pinot Grigio, Alto Adige 2014	46

CHARDONNAY

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

PINOT NOIR

1700 Diara "La Petite Grace", Monterey 2015	46
1703 Merryvale, Carneros 2012	66
1701 Deloach, Russian River Valley 2014	47
1702 Elk Cove, Willamette Valley 2014	48
1704 Patricia Green "Freedom Hill", Willamette Valley 2014	84
1705 Joseph Phelps "Freestone", Sonoma Coast 2014	90

INTERESTING REDS

1800 Gordo (Monastrell, Cabernet Sauvignon), Yecla, Spain 2012	42
1804 Ferrari-Carano "Siena", Sonoma 2013 (Sangiovese, Malbec, Petite Sirah, Cabernet Sauvignon)	56
1802 Trivento "Golden Reserve" Malbec, Lujan du Cuyo 2014	52
1811 Two Hands "Angels' Share" Shiraz, McLaren Vale 2015	64
1808 Emiliana "Coyam", Colchagua Valley 2013 (Syrah, Carmenere, Merlot, Cabernet Sauvignon)	76
1810 Celani Family "Tenacious" Proprietary Red, Napa Valley 2013	105

ITALIAN REDS

1503 La Fornace Rosso di Montalcino, Tuscany 2014	52
1500 Benvolio Rosso (Sangiovese, Merlot), Tuscany 2013	32
1504 Hilberg Barbera d'Alba, Piedmont 2013	60
1502 Allegrini "Palazzo della Torre", Veneto 2013	56
1501 Altemura "Sasseo" Primitivo, Puglia 2014	44
1505 Vietti "Perbacco" Nebbiolo, Piedmont 2013	64
1507 Ruffino "Ducale Oro" Chianti Classico Riserva, Tuscany 2011	84
1506 Rocca di Montemassi "Sassabruna", Tuscany 2013 (Sangiovese, Merlot, Syrah)	76
1508 Castiglion Bosco Brunello di Montalcino, Tuscany 2011	90
1510 Lorenzo Begali Amarone della Valpolicella Classico, Veneto 2012	104
1511 Gaja Ca' Marcanda "Promis", Tuscany 2014 (Merlot, Syrah, Sangiovese)	108
1509 Brancaia "Ilatraia", Tuscany 2012 (Cabernet Sauvignon, Petit Verdot, Cabernet Franc)	92
1512 Marchesi di Barolo, Piedmont 2010	112

CABERNET SAUVIGNON

1901 Oberon, Napa Valley 2014	44
1902 Worthy "Sophia's Cuvée", Napa Valley 2011	56
1900 Trig Point "Diamond Dust", Alexander Valley 2014	48
1906 Fisher "Unity", Napa & Sonoma 2014	88
1904 Januik, Columbia Valley, Washington 2013	76
1905 Donati "Ezio", Paicines, Central Coast 2013	74
1907 Honig, Napa Valley 2013	94
1912 Silver Oak, Alexander Valley 2011	136
1910 Stag's Leap Wine Cellars "Artemis", Napa Valley 2014	118
1908 Regusci, Stag's Leap District, Napa Valley 2013	112
1911 Groth, Oakville, Napa Valley 2013	126
1914 Celani Family, Napa Valley 2014	150
1917 Silver Oak, Napa Valley 2011	188