

# Andiamo

Trattoria

## ZUPPE E ANTIPASTI

### Italian Wedding Soup

herbed broth, meatballs, spinach, pasta 4.95

### Trattoria Soup of the Day 4.95

#### **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 aioli, 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

#### **Bruschetta**

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

## ARTISANAL FLATBREADS

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

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

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

## 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 16.95

#### **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


#### **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**

 our vegetarian dishes. additional items also available

 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.

## 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

#### **Ravioli Cheese or Meat**

homemade raviolis, parmigiano, herbs, cream sauce  
17.95

#### **Frutti di Mare**

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

#### **Rigatoni Giuseppe**

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

#### **Asparagus Ravioli**

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

## SPECIALITA' DELLA TRATTORIA

accompanied with soup or farmers greens salad

#### **Tuscan Grilled Pork Chop**

roasted mushroom risotto, kale zucchini slaw,  
mustard vinaigrette, natural portabella jus 28.95

#### **Herb Crusted Barramundi**

marinated and grilled fillet, tri-colored fingerling  
potato hash, sweet onion compote 29.95

#### **Vegetarian Multi-Grain Cous-Cous**

sundried tomato pesto cream, Brussels sprout petal  
salad, roasted sweet bell pepper oil 19.95

### Pan Seared Gnocchi

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

#### **Tortellini alla Panna**

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

#### **Fettuccine Alfredo**

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

## 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

**Chicken Frangelico** walnut crusted chicken breast, sun dried cherries, Frangelico cream sauce 18.95

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

### MANZO, VITELLO featuring Strauss Free-Raised veal

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

Italian potato, seasonal vegetables, signature zip sauce 32.95

**12oz NY Strip** char-broiled, Italian potatoes, chef's vegetables, zip sauce 32.95

**Beef Medallions alla Funghi** two tenderloin medallions, herbed Italian cheese, portabella  
mushrooms, colossal shrimp, Italian potato, seasonal vegetables, signature zip sauce 38.95

**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

### 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

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

*buon appetito!*