

Andiamo

Trattoria

ZUPPE E ANTIPASTI

Minestrone

Italian vegetables, cranberry beans, vegetable broth tomato 4.95

Trattoria Soup of the Day 4.95

Eggplant Rollatini

lightly breaded eggplant, angel hair pasta basil pesto, parmigiano, pomodoro sauce 10.95

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 9.95

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

Jumbo Lump Crab Cakes

avocado, sweet corn, lemon aioli, micro greens 14.95

Grande Meatball

ricotta, parmesan, pomodoro sauce 10.95

ARTISANAL FLATBREADS

Margherita Flatbread

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 14.95

Melanzane Flatbread

crisp eggplant, pomodoro, basil pesto, heirloom tomatoes, mozzarella, basil 12.95

INSALATA

Caprese Moderno

vine ripened tomato, imported D.O.P. certified bufala mozzarella, balsamic, lemon oil, basil arugula, fennel 13.95

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 14.95


Charred Hanger Steak Salad

roasted vegetable array, basil pesto, pepperoncini aioli, arugula slaw 18.95

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

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 26.95

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

Tortellini alla Panna

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

Asparagus Ravioli

asparagus filled pasta, ragu of mixed field mushrooms, asparagus-carrot gremolata 19.95

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

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

Veal Royal Oak tender veal, mozzarella, portobello mushrooms, rock shrimp, zip sauce 29.95

Lobster Ravioli lobster cream, butter poached lobster tail, garlic, wilted spinach 29.95

Hanger Steak con Funghi charred 6oz steak, spring mushroom risotto, Italian greens, roasted pepper coulis 28.95

Capellini D'estate crisp prosciutto, roasted peppers, sweet shrimp, sprouts, roasted red pepper crème 22.95

Scallops Fresca seared day boat scallops, spring pea puree, apple-wood bacon, watermelon radish, arugula-mint essence 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 Florentine wilted spinach, cherry tomatoes, kalamata olives, feta cheese, 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 23.95

MANZO & VITELLO featuring Strauss Free-Raised veal

8 oz Char-Broiled Filet Andiamo -or- Gorgonzola Crusted

Italian potatoes, seasonal vegetables, signature Zip sauce 32.95

12 oz NY Strip Steak -or- Gorgonzola Crusted house cut, dry aged strip steak, signature zip sauce, chef's potatoes, seasonal vegetables 30.95

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

Veal alla Aldo prosciutto, fontina cheese, tomato fillet, herbed white wine sauce 23.95

PESCE

Cedar Plank Salmon char-broiled, red lentils, asparagus and herbs, ribbons of summer squash and zucchini, spring pea tendrils 26.95 add crab stuffing 4.95

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 32.95

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

buon appetito!

* 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.