

# 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

#### **Grande Meatball**

ricotta . parmesan . pomodoro sauce 10.95


#### **Bruschetta**

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

#### **Roasted Marrow Bones**

split steer marrow bones . olive oil . parsley-caper  
slaw . crostini 13.95

## ARTISANAL FLATBREADS

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

**The Godfather** Italian sausage . pepperoni  
prosciutto . bacon . mushrooms . onions . peppers  
olives . mozzarella 14.95

**Americana** three cheese blend . shaved pepperoni  
mushrooms 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 16.95

#### **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

#### **Blackened Beef Tenderloin Tip Salad**

grilled romaine . applewood smoked bleu cheese  
shaved red onion . roasted tomatoes . gorgonzola  
dressing . frisse onions 17.95

**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

#### **Risotto al Sangiovese**

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

#### **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

#### **Autumn Harvest Gnocchi**

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

#### **Swiss Chard Ravioli**

seasonal vegetable ragu . San Marzano tomatoes  
fresh basil . roasted peppers . spinach 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

**Braised Short Rib Ragu** root vegetables . red wine . herbs . San Marzano tomatoes . strozzapreti pasta  
horseradish breadcrumb gratin 24.95

**Mediterranean Lamb Chops** red wine risotto . eggplant-vegetable ragu . herbed pesto sauce 32.95

**Chicken Rockefeller** seared chicken thighs . braised fennel . spinach . parmigiano . crispy prosciutto &  
tomato confit salad 19.95

**Shrimp Puttanesca** sweet shrimp . tomatoes . olives . capers . white wine . cappellini pasta 26.95

**Beef Tenderloin Pappardelle** char-grilled tenderloin tips . wild mushrooms . kale . roasted tomatoes  
herbed wine sauce 23.95

## 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

**12 oz NY Strip** house cut . dry aged strip steak . signature zip sauce . potato . seasonal vegetables 32.95  
add olive oil roasted marrow bone 7.95

**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 balsamic confit 26.95

### PESCE

**Cedar Plank Salmon** char-broiled . Italian farro . seasonal vegetable array . tomato coulis . citrus  
gremolata 26.95

**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

**George's Bank Sea Scallops** pan roasted . brown butter sauce . butternut squash ravioli . root  
vegetables . citrus gremolata 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.

D12.15.16

# 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, 2012	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, Primitivo, "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 Dora, "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, 2014	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, 2013	118
1911 Groth, Oakville, Napa Valley, 2013	126
1912 Silver Oak, Alexander Valley, 2011	136
1914 Celani Family Vineyards, Napa Valley, 2012	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