

Andiamo

Trattoria

ZUPPE E ANTIPASTI

Italian Wedding Soup

herbed broth . meatballs . spinach . pasta 3.95

Trattoria Soup of the Day 3.95

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 9.95

Andiamo Suppli

crispy risotto . mozzarella filling . tomato sauce pesto drizzle 7.95

Sausage e Peppers

housemade sausage . Hungarian peppers potatoes . rosemary demi glace 11.95

Salumi e Formaggi

artisanal cured meats & cheeses . grilled ciabatta dried fruit & nuts (serves two-four) 13.95

Shrimp Andiamo

colossal shrimp . garlic . white wine . parsley butter lemon . tomato . leeks . garlic crostini 14.95

Grande Meatball

ricotta . parmesan . pomodoro sauce 9.95


Bruschetta

char-grilled bread . fresh tomatoes . basil parmigiana aged balsamic 7.95

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 10.95

The Godfather Italian sausage . pepperoni prosciutto . bacon . mushrooms . onions . peppers olives . mozzarella 13.95

Americana three cheese blend . shaved pepperoni . mushrooms 10.95

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 9.95

Grilled Salmon Salad

farmers greens . cucumber . radish . tomato avocado . capers . basil . fennel . balsamic vinaigrette 15.95

Kale & Brussel Sprout

butternut squash . carrots . red onion . marcona almonds . ricotta salata . pomegranates . raspberry maple vinaigrette 12.95

Mamma's Chopped Salad

romaine . kale . tomato . chicken . egg . bacon avocado . cucumber . gorgonzola . soppressata Italian emulsion 14.95


Italian Farro & Tomato


olive oil roasted tomatoes . cucumbers . feta cheese farro grains . arugula . herbed vinaigrette 12.95

Blackened Beef Tenderloin Tip Salad

grilled romaine . applewood smoked bleu cheese shaved red onion . roasted tomatoes . gorgonzola dressing . frisse onions 15.95

**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 16.95

Gnocchi Palmina

housemade potato dumplings . creamy tomato palmina sauce 13.95

Lasagna Bolognese

housemade pasta . mozzarella . bolognese & bechamel sauces 14.95

Risotto al Sangiovese

simmered with red wine . parmigiano-reggiano spinach . wild mushrooms . roasted tomatoes 16.95

Autumn Harvest Gnocchi

pan seared gnocchi . coldwater lobster . porcini . kale leeks . shallots . thyme demi 21.95

Ravioli Cheese or Meat

homemade raviolis . parmigiano . herbs cream sauce 14.95

Tortellini alla Panna

handmade pasta filled with beef, pork and veal wild mushrooms . basil . mascarpone creme 15.95

Swiss Chard Ravioli

seasonal vegetable ragu . San Marzano tomatoes fresh basil . roasted peppers . spinach 16.95

Rigatoni Giuseppe

Italian sausage . mushrooms . onions . tomato fillets asiago cheese . spinach . creamy marsala sauce 16.95

Fettuccine Alfredo

garlic . parmesan . light crème . homemade pasta with chicken tenderloins 15.95

with salmon or 2 colossal shrimp 19.95

PASTA ANDIAMO! 12.95

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 21.95

Chicken Rockefeller seared chicken thighs . braised fennel . spinach . parmigiano . crispy prosciutto & tomato confit salad 17.95

Shrimp Puttanesca sweet shrimp . tomatoes . olives . capers . white wine . cappellini pasta 23.95

Beef Tenderloin Pappardelle char-grilled tenderloin tips . wild mushrooms . kale . roasted tomatoes herbed wine sauce 19.95

SECONDI

POLLO accompanied with soup or farmers greens salad

Chicken Marsala wild mushrooms . marsala reduction . demi-glace . herbs 14.95

Chicken Piccata capers . lemon juice . white wine . brodo . parsley 14.95

Chicken Parmesan pomodoro sauce . parmiggiano . mozzarella . herbs 14.95

Chicken Valdostana lightly breaded . prosciutto . fontina . roasted garlic white wine sauce 16.95

Chicken Vesuvio boneless chicken thighs . mixed olives . roasted peppers . caramelized onions . kale hearty tomato broth . rigatoni pasta . ricotta cheese 15.95

MANZO E VITELLO accompanied with soup or farmers greens salad, featuring Strauss Free-Raised veal

6 or 8 oz Char-broiled Filet Andiamo –or- Gorgonzola Crusted
Italian potato . seasonal vegetables . signature zip sauce 26.95 / 32.95

Veal Marsala wild mushrooms . marsala reduction . demi-glace . herbs 18.95

Veal Piccata capers . lemon juice . white wine . brodo . parsley 18.95

Veal Parmesan pomodoro sauce . parmiggiano . mozzarella . herbs 18.95

PANINI served with house fries or sea salt-parmesan chips and side farmers salad

USDA Prime Burger 1/2 lb. prime beef patty . red onion confit . fontina cheese . bacon brioche bun 12.95

Veal Cutlet Panini Sicilian breadcrumbs . lemon aioli . arugula . shaved parmesan . marinated tomatoes 15.95

Chicken Caprese Panini char-grilled breast . pesto aioli . bufala mozzarella . vine ripe tomatoes basil leaves 13.95

Beef Tenderloin Tip Panini char-grilled . portabella mushrooms . herbed mascarpone . olive oil roasted tomatoes 16.95

PESCE accompanied with soup or farmers greens salad

Cedar Plank Salmon char-broiled . Italian farro . seasonal vegetable array . tomato coulis . citrus gremolata 21.95

Salmon con Funghi wild mushrooms . leeks . basil crème . seasonal vegetables 18.95

Mediterranean Branzino olive oil sear . risotto alla Milanese . seasonal vegetables . tomato coulis pepperoncini-caper gremolata 19.95

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, 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 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, 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