

## ANTIPASTI

### Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 12.95

### Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glace – 12.95

### V Portabella al Forno

Marinated & char-grilled, Andiamo zip sauce 10.95  
*Add tenderloin tips* – 9.95

### GF Cocktail di Gamberi

Three chilled, colossal shrimp, served with our signature cocktail sauce – 13.95  
*Additional shrimp* – 3.95 each

### V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 9.95

## ZUPPE E INSALATE

### V Minestrone alla Milanese

Italian vegetable soup – 4.95

### Pasta e Fagioli

White beans, tomatoes, root vegetables, sausage – 4.95

### V Insalata di Cesare

Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano – 13.95

### V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 13.95

## PASTA DI CASA

Accompanied with soup or farmers greens salad

### Tortellini alla Panna

Handmade tortellini filled with beef, pork and veal, wild mushrooms, basil, Mascarpone crème – 18.95

### Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palma or meat sauce – 17.95

### Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 18.95

### Paglia e Fieno con Filetto di Pollo

Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 20.95

### Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 18.95  
*With chicken tenderloins* – 22.95  
*With salmon or 2 colossal shrimp* – 26.95

### Gnocchi all' Aldo

A specialty of the house. Handmade potato dumplings, creamy tomato Palma sauce – 18.95

### Frutti di Mare

Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta – 35.95

### Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 13.95

### Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 15.95

### V Melanzane Napoleone

Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 12.95

### Salumi e Formaggi

Selection of Artisan Italian meats and cheeses, olives, peppers, almonds, crostini (serves 2) – 17.95

### V Carciofi alla Giudia

Roman style artichokes, fried in olive oil, garlic aioli, sea salt – 15.95

### GF Insalata con Salmone e Patate

Char-grilled salmon fillet, trio of fingerling potatoes, olives, tomatoes, hard cooked egg, green beans, mustard vinaigrette – 21.95

### Insalata con Bocconcini di Manzo

Grilled beef tenderloin tips, romaine heart, Ricotta Salata, roasted red pepper, marinated beets, toasted hazelnut, lemon-horseradish aioli, parmesan croutons – 23.95

ADD GRILLED: chicken 3.95 / tenderloin tips 9.95 / salmon 7.95 / shrimp 3.95 each

### Rigatoni Giuseppe

Italian sausage, onions, mushrooms, marinated tomatoes, spinach, Marsala, rosemary-demi glace, shaved Asiago – 21.95

### Linguine con Vongole alla Povera

Housemade pasta, fresh littleneck clams in olive oil-garlic sauce with herbs or white wine Marinara sauce – 20.95

### V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 19.95  
*With chicken tenderloins* – 23.95

### Pasta all' Andiamo – 16.95

CHOOSE IMPORTED & ANDIAMO HOUSEMADE PASTA: Capellini, Spaghetti, Rigatoni, Penne, Fettuccine, Linguine, Pappardelle, Whole Wheat, Gluten Free

### CHOOSE HOMEMADE SAUCE:

Bolognese, Palmina, Basil Pesto Crème, Tomato-Basil (V), Garlic and Olive Oil (V), Arrabbiata (V), Pomodoro (V)

### CHOOSE PROTEIN:

chicken 3.95 / tenderloin tips 9.95 / shrimp 3.95 ea. / salmon 7.95



## SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

### Tortellini con Formaggio

Toasted pinenuts, roasted heirloom tomatoes, fresh basil pesto crema, shaved Parmigiano-Reggiano, cheese filled pasta rings – 21.95

### Salmon con Granchio

Jumbo lump crab meat stuffed Scottish salmon fillet, fire roasted asparagus, chef's potato, lemon aioli – 31.95

### Melanzane Parmesan

Thin layers of lightly breaded eggplant, house made Italian breadcrumbs, topped with Pomodoro sauce and Mozzarella cheese – 21.95

### Risotto con Capesante e Tartufi

Pan seared scallops, asparagus, fava beans, black truffle shavings, risotto, Parmesan coulis – 36.95

### Mare e Monte

Char-broiled petite filet, half South African lobster tail, sauté garlic spinach, seasonal potatoes, zip sauce and drawn butter – 52.95

### Chateaubriand

Hand-cut 20oz filet mignon, sliced and presented with fire roasted asparagus, potatoes di giorno, signature zip sauce – 110.95

## SECONDI

Accompanied with soup or farmers greens salad

### POLLO

### Petto di Pollo alla Marengo

Sautéed chicken breast, fresh mushrooms, onions, herbs, white wine, tomato, cold water shrimp – 27.95

### Petto di Pollo con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 21.95

### Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 21.95

### Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 20.95

### Petto di Pollo alla Andiamo – 20.95

MARSALA – wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA – olive oil, capers, white wine, lemon, herbs

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

### MANZO E MAIALE

### Filetto di Manzo

Char-broiled 8 oz filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 34.95

### Fettine di Filetto di Manzo all' Andiamo

Beef tenderloin medallions, topped with eggplant, tomato fillet and mozzarella, Chianti wine sauce – 32.95

### GF Costelette di Maiale

Bone-In pork loin chop, roasted fingerling potatoes, balsamic-fig compote, honey glazed carrots – 29.95

### Bistecca di Lombo New York

12 oz boneless New York strip steak, aged in house, char-grilled, chef's potatoes, zip sauce, seasonal vegetables – 28.95

### VITELLO

Featuring Strauss Free Raised® Veal, The Way Nature Intended

### Bocconcini di Vitello all' Aldo

Sliced veal tenderloin, imported Prosciutto, Fontina cheese, tomato fillet, herbed white wine sauce – 29.95

### Vitello e Gamberi al Funghi

Tenderloin of veal, colossal shrimp, portabella mushrooms, herbed cheese, signature zip sauce – 34.95

### Scaloppine di Vitello alla Andiamo – 25.95

MARSALA – wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA – olive oil, capers, white wine, lemon, herbs

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

### PESCE

### Pesce Bianco alla Siciliana

Lightly breaded whitefish, Italian potatoes, seasonal vegetables, Ammoglio sauce or almandine style – 22.95

### GF Trancia di Salmone

Char-grilled salmon, roasted tomato fillets, garlic, olive oil, herbed potatoes, arugula slaw – 24.95

### GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 29.95

### Capesante Primavera con Asparagi

Pan seared jumbo sea scallops, asparagus, fava beans, tomatoes, mushrooms, spinach, lemon basil broth – 52.95

V Vegetarian

GF 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.

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