



Made from scratch Italian

ANTIPASTI

Caprese Italiano

vine ripened tomato, mozzarella di bufala, shaved fennel, balsamic, lemon oil, basil, arugula 14



Andiamo Suppli

crispy risotto, mozzarella filling, tomato sauce 10



Ciao Portabella

marinated & grilled, zip sauce, crispy onion 10
add beef tenderloin tips 10

Shrimp Cocktail

chilled colossal shrimp, fiery cocktail sauce 12



Calamari Fritti

flash fried, banana peppers, chipotle aioli, lemon aioli, ammoglio 13



Bruschetta

char-grilled bread, fresh tomatoes, basil, parmigiano, aged balsamic 12

Sausage & Peppers

house made Italian sausage, potato, Hungarian banana peppers, demi-glace 13



Mediterranean Beef Tips

roasted red pepper, hummus, grilled artichokes, oil roasted tomatoes, herbed garbanzo beans, grilled naan bread 18



Shrimp Andiamo

colossal shrimp, garlic, leeks, white wine, lemon, tomato sauce, crostini 16

HAND MADE PASTAS

accompanied with soup or farmers greens salad

Paglia e Fieno

chicken, prosciutto, peas, onions, white wine crème, egg & spinach linguine 22

Gnocchi Palmina

house made potato dumplings, creamy tomato palmina sauce, fresh basil 19

Lasagna Bolognese

house made pasta, mozzarella cheese, Bolognese & béchamel sauces 21

Fettuccine all'Alfredo

garlic, parmesan, light crème, homemade pasta with chicken tenderloins 22, with salmon or 2 colossal shrimp 28

Tortellini alla Panna

handmade pasta, beef, pork, veal, wild mushrooms, basil mascarpone crème 22

Vegetarian Lasagna

spinach pasta, seasonal vegetables, Besciamella, imported cheeses 16

Frutti di Mare

shrimp, scallops, clams, mussels, calamari, roasted tomatoes, white wine, fettuccine 35

Pan Seared Tenderloin

Tip Fettuccine

beef tenderloin tips, roasted bell peppers, portabella mushrooms, roasted tomatoes, rosemary mornay 28

PASTA ALL' ALDO 16

accompanied with soup or farmers greens salad

Imported Pasta:

Spaghetti, Penne or Rigatoni

Topped with

choice of sauce:

Pomodoro, Bolognese, Palmina, Tomato Basil, Marinara, Olive Oil & Garlic or Arrabbiata

Add: Chicken 5, beef tips 9,

shrimp 4ea, salmon 8, sausage link 3ea, meatballs 2ea

MAIN COURSES

accompanied with soup or farmers greens salad

Chicken Marsala

wild mushrooms, marsala reduction, herbs, demi-glace 19



Chicken Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 19



Chicken Piccata

capers, white wine, lemon juice, parsley 19



Chicken Valdostana

lightly breaded, prosciutto, fontina, roasted garlic white wine sauce 20



Veal all' Aldo

prosciutto, fontina, tomato fillet, herbed wine sauce 27



Veal Marsala

wild mushrooms, marsala reduction, herbs, demi-glace 26



Hazelnut Veal Milanese

hazelnut encrusted veal scaloppini, fresh apple, Italian parsley, red onion, toasted hazelnut, rosemary and honey vinaigrette 29



Veal Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 26

Veal Piccata

capers, white wine, lemon juice, parsley 26



Filet all' Andiamo

char-broiled, Italian style potatoes, seasonal vegetables, signature zip sauce 39
add Premium Rock Lobster Tail 39



“Bone-In” Pork Chop

caramelized apples, crisp pancetta, spinach, chef's potatoes 29

Spice Crust Ribeye Skillet

30+ day age, asparagus, chef's potato, seasonal vegetable mélange, wild mushroom jus 49



Mediterranean Bronzino

pan seared fillet, seasonal risotto alla Milanese, marcona almond-caper gremolata 36



Seared Sea Scallops

butternut squash ravioli, autumn vegetables, fire roasted corn, duck fat nage, toasted pistachios 36



Cedar Plank Salmon

har-broiled, Italian farro, seasonal vegetable array, tomato coulis, citrus gremolata 26

INSALATA E ZUPPE

Pasta e Fagioli

white beans, tomatoes, root vegetables, Italian sausage 5

Chef's Seasonal Soup

hand crafted specialty 5

Traditional Tableside Caesar

crisp romaine hearts, creamy dressing, shaved parmigiano, croutons 9 per person / minimum 2

Grilled Salmon Salad

farmers greens, avocado, roasted tomatoes, radish, basil, fennel, cucumber, capers, sun-dried tomato vinaigrette 17

Kale & Brussel

Sprout Salad

butternut squash, dried fruits, ricotta salata, carrots, marcona almonds, raspberry-maple vinaigrette 15

Beef Tenderloin

Tip Salad

grilled romaine, smoked blue cheese crumbles, crispy onions, roasted red pepper, toasted hazelnut, creamy horseradish-madeira vinaigrette 19

Classic Chopped

romaine hearts, kale, Applewood bacon, tomatoes, cucumber, red onion, 1000 island dressing or garlic parmesan 15

Chilled Shrimp Salad

hydroponic mixed greens, cucumber, sweet grape tomato, fresh basil, shallot, white balsamic vinaigrette 19

Add: Chicken 5, beef tips 9,

shrimp 4ea, salmon 8

CHEF'S SPECIALS

accompanied with soup or farmers greens salad

Char-grilled Porterhouse Steak

aged over 30 days, confit shallot, wild mushroom conserva, sea salt, imported cold pressed extra virgin olive oil 56

Jumbo Shrimp Fettuccine

3 colossal shrimp, garlic, leeks, asparagus, fresh basil infused handmade fettuccine pasta, preserved tomatoes, fresh herbs, imported extra virgin olive oil 27

Pan-Seared Scottish Salmon

pan-seared Scottish salmon, yellow tomato coulis, organic tomato and caper confit, served with chef's potato and seasonal vegetable 27

Scallop Sambuca

pan-seared Diver scallops, sautéed spinach, caramelized onion, Sambuca cream 36

*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.