

Andiamo

Made from scratch Italian

ANTIPASTI

Caprese Italiano

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

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Andiamo Suppli

crispy risotto, mozzarella filling, tomato sauce 10

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Jumbo Lump Crab

Mac & Cheese

imported cheeses, fire roasted corn, butter poached crab meat, avocado-mascarpone mousse 16

Ciao Portabella

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

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Shrimp Cocktail

chilled colossal shrimp, fiery cocktail sauce 12

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Calamari Fritti

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

Sausage & Peppers

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

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Beef Tenderloin

Tip Tazza

wild mushrooms, caramelized onion, roasted peppers, mascarpone crême, arugula slaw 13

INSALATA E ZUPPE

Pasta e Fagioli

white beans, tomatoes, root vegetables, Italian sausage 5

Chef's Seasonal Soup

hand crafted specialty 5

Traditional Caesar Style

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

Mediterranean Beef Tip Salad

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

Classic Chopped

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

Add: Chicken 5, beef tips 9, shrimp 4ea, salmon 8

HAND MADE PASTAS

accompanied with soup or farmers greens salad

Paglia e Fieno

chicken, prosciutto, peas, onions, white wine crême, 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

Tortellini alla Panna

handmade pasta, beef, pork, veal, wild mushrooms, basil mascarpone crême 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

Fettuccine all'Alfredo

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

Tenderloin Tip Fettuccine

pan roasted beef tenderloin tips roasted peppers, spinach, marsala ricotta cheese 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

CHEF'S SPECIALS

accompanied with soup or farmers greens salad

Veal Spiedini

rolled and stuffed with wild mushrooms, leeks, spinach, rosemary port wine sauce, chef's potatoes 32

Salmon Mediterranean

olive oil preserved tomatoes, artichokes, capers, lemon crema, fire roasted peppers and asparagus 30

Jumbo Lump Crab Gratin Filet Mignon

char-grilled filet, topped with jumbo lump crab, sauce Bearnaise, fire roasted asparagus, potatoes 48

Char-Grilled Veal Chop

full pound chop, Italian sausage stuffing, porcini mushroom demi-glace, baby broccolini 49

MAIN COURSES

accompanied with soup or farmers greens salad

Chicken Marsala

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

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Chicken Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 19

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Chicken Piccata

capers, white wine, lemon juice, parsley 19

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Chicken Valdostana

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

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Veal all' Aldo

prosciutto, fontina, tomato fillet, herbed wine sauce 27

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Veal Marsala

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

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Prime Veal Chop Siciliano

full pound, herbed breadcrumbs, arugula salad, shaved parmesan, ammoglio sauce, seasonal vegetables 45

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Veal Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 26

Veal Piccata

capers, white wine, lemon juice, parsley 26

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Filet all' Andiamo

char-broiled, Italian style potatoes, seasonal vegetables, signature zip sauce 39

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"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, shiitake mushroom jus 49

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Surf & Turf

petite filet mignon, split rock lobster tail, olive oil asparagus, brandied lobster crême, Italian style potatoes 49

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Mediterranean Bronzino

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

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Seared Sea Scallops – butternut squash ravioli, autumn vegetables, fire roasted corn, duck fat nage, toasted pistachios 36

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Salmon Grigliata

char-grilled filet, fingerling potato array, tomato-cucumber salsa 21

*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.