

Andiamo

Made from scratch Italian

ANTIPASTI

Caprese Italiano

vine ripened tomato, mozzarella di bufala, shaved fennel, balsamic, lemon oil, basil, arugula 13

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Andiamo Suppli

crispy risotto, mozzarella filling, tomato sauce 9

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Ciao Portabella

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

Calamari Fritti

flash fried, banana peppers, chipotle aioli, lemon aioli, ammoglio 12

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Sausage & Peppers

house made Italian sausage, potato, Hungarian banana peppers, demi-glace 12

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Salumi e Formaggi

Artisanal cheeses and cured meats, ciabatta crisps, marcona almonds, olives and dried fruits 14

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Bruschetta

char-grilled bread, fresh tomatoes, basil, parmigiano, aged balsamic 10

Shrimp Cocktail

chilled colossal shrimp, fiery cocktail sauce 12

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Mediterranean Beef Tips

roasted red pepper, hummus, grilled artichokes, oil roasted tomatoes, herbed garbanzo beans grilled naan bread 17

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Shrimp Andiamo

colossal shrimp, garlic, leeks, white wine, lemon, tomato sauce, crostini 15

HAND MADE PASTAS

accompanied with soup or farmers greens salad

Paglia e Fieno

chicken, prosciutto, peas, onions, white wine crème, egg & spinach linguine 17

Lasagna Bolognese

house made pasta, mozzarella cheese, Bolognese & béchamel sauces 16

Tortellini alla Panna

handmade pasta, beef, pork, veal, wild mushrooms, basil mascarpone crème 17

Pan Seared Tenderloin Tip

Fettuccine

beef tenderloin tips, roasted bell peppers, portabella mushrooms, roasted tomatoes, rosemary mornay 22

Vegetarian Lasagna

spinach pasta, seasonal vegetables, Besciamella, imported cheeses 16

Fettuccine all'Alfredo

garlic, parmesan, light crème, homemade pasta with chicken tenderloins 17, with salmon or 2 colossal shrimp 22

Gnocchi Palmina

house made potato dumplings, creamy tomato palmina sauce, fresh basil 16

Frutti di Mare

shrimp, scallops, clams, mussels, calamari, roasted tomatoes, white wine, fettuccine 29

PASTA ALL' ALDO 14

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

INSALATA E ZUPPE

Pasta e Fagioli

white beans, tomatoes, root vegetables, Italian sausage 4

Chef's Seasonal Soup

hand crafted specialty 4

Kale & Brussel Sprout Salad

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

Traditional Caesar Style

crisp romaine hearts, creamy dressing, shaved Reggiano, croutons 5/10

Chilled Shrimp Salad

hydroponic mixed greens, cucumber, sweet grape tomato, fresh basil, shallot, white balsamic vinaigrette 18

Grilled Salmon Salad

farmers greens, avocado, roasted tomatoes, radish, basil, fennel, cucumber, capers, sun-dried tomato vinaigrette 16

Classic Chopped

romaine hearts, kale, Applewood bacon, tomatoes, cucumber, red onion, 1000 island dressing or garlic parmesan 14

Beef Tenderloin Tip Salad

grilled romaine, smoked blue cheese crumbles, crispy onions, roasted red pepper, toasted hazelnut, creamy horseradish-madeira vinaigrette 18

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

PANINI E SANDWICHES

accompanied with farmers salad

½ # Pat LaFrieda Burger

Char-grilled, chuck-short rib blend, mozzarella, chipotle aioli, bacon, fries 15

Sicilian

soppressata, rosemary ham, prosciutto, provolone crisp baguette, homemade Andiamo chips 15

Char-Grilled Tenderloin Tip Panini

beef tenderloin tips, portabella mushrooms, spinach, roasted peppers, feta cheese, red onion on naan bread, homemade Andiamo chips 18

Chicken Breast Panini

olive oil tomatoes, bufala mozzarella cheese, arugula slaw, lemon-pesto glaze, homemade Andiamo chips 16

Veal Siciliana Panino

breaded veal scaloppini, tomato relish, fresh basil, balsamic reduction, shaved parmigiano-reggiano, arugula slaw, homemade Andiamo chips 17

MAIN COURSES

accompanied with soup or farmers greens salad

Chicken Marsala

wild mushrooms, marsala reduction, herbs, demi-glace 17

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Chicken Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 17

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Chicken Piccata

capers, white wine, lemon juice, parsley 17

Chicken Valdostana

lightly breaded, prosciutto, fontina, roasted garlic white wine sauce 18

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Veal all' Aldo

prosciutto, fontina, tomato fillet, herbed wine sauce 20

Veal Marsala

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

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Veal Piccata

capers, white wine, lemon juice, parsley 19

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Veal Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 19

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6 or 8 oz Filet all' Andiamo

char-broiled, italian style potatoes, seasonal vegetables, signature zip sauce 28/39

“Bone-In” Pork Chop

caramelized apples, crisp pancetta, spinach, chef's potatoes 22

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Mediterranean Bronzino

pan seared fillet, seasonal risotto alla Milanese, marcona almond-caper gremolata 22

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Cedar Plank Salmon

char-broiled, Italian farro, seasonal vegetable array, tomato coulis, citrus gremolata 21

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Seared Sea Scallops

butternut squash ravioli, autumn vegetables, fire roasted corn, duck fat nage, toasted pistachios 24

*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.