

Andiamo

Made from scratch Italian

ANTIPASTI

Caprese Italiano

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



Andiamo Suppli

crispy risotto, mozzarella filling, tomato sauce 9



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

Sausage & Peppers

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



Shrimp Cocktail

chilled colossal shrimp, fiery cocktail sauce 12



Salumi e Formaggi

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

Beef Tenderloin Tip Tazza

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



Jumbo Lump Crab Mac & Cheese

imported cheeses, fire roasted corn, butter poached crab meat, avocado-mascarpone mousse 13

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

Shrimp Panzanella Moderno

marinated cucumbers, tomatoes, basil, olive oil crostini, chilled colossal shrimp 18

Mediterranean

Beef Tip Salad

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

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

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

PANINI E SANDWICHES

accompanied with farmers salad and French fries

½ # Pat LaFrieda Burger

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

Sicilian

soppresata . rosemary ham . prosciutto . provolone crisp baguette 15

Char-Grilled Tenderloin Tip Panini

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

Chicken Breast Panini

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

Avocado Crab Melt

lump crab meat, asiago cheese, arugula, tarragon aioli, truffled chips 18

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

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

Frutti di Mare

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

Tenderloin Tip

Fettuccine

pan roasted beef tenderloin tips roasted peppers . spinach . marsala ricotta cheese 22

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

MAIN COURSES

accompanied with soup or farmers greens salad

Chicken Marsala

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



Chicken Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 17



Chicken Piccata

capers, white wine, lemon juice, parsley 17

Chicken Valdostana

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



Veal all' Aldo

prosciutto, fontina, tomato fillet, herbed wine sauce 20

Veal Marsala

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



Veal Piccata

capers, white wine, lemon juice, parsley 19



Veal Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 19



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



Mediterranean Bronzino

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



Salmon Grigliata

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



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.