

Andiamo

Trattoria

ZUPPE E ANTIPASTI

Minestrone

Italian vegetables, cranberry beans, vegetable broth tomato 4.95

Trattoria Soup of the Day 4.95

Ciao Portabello

marinated & grilled, zip sauce, crispy onions 9.95
add beef tips 8.95

Calamari Fritti

flash fried calamari, banana peppers, Ammoglio lemon-tarragon, pepperoncini aioli 11.95

Andiamo Suppli

crispy risotto, mozzarella filling, tomato sauce, pesto drizzle 8.95

Sausage e Peppers

housemade sausage, Hungarian peppers, potatoes, rosemary demi glace 12.95

Salumi e Formaggi

artisanal cured meats & cheeses, grilled ciabatta, dried fruit & nuts (serves two-four) 15.95

Shrimp Andiamo

colossal shrimp, garlic, white wine, parsley, butter, lemon, tomato, leeks, garlic crostini 14.95

Classic Shrimp Cocktail

3 colossal poached shrimp, chilled, cocktail sauce 12.95

Grande Meatball

ricotta, parmesan, pomodoro sauce 10.95

Bruschetta

char-grilled bread, fresh tomatoes, basil, parmigiana, aged balsamic 9.95

Crab Torte

sweet lump crab cakes, fire roasted corn salsa, tomato vinaigrette, seasonal slaw 14.95

INSALATA

Caprese Moderno

vine ripened tomato, imported D.O.P. certified bufala mozzarella, balsamic, lemon oil, basil, arugula, fennel 12.95

Hail Caesar

romaine lettuce, creamy garlic dressing, shaved parmigiano, herb croutons 11.95

Grilled Salmon Salad

farmers greens, cucumber, radish, tomato, avocado, capers, basil, fennel, balsamic vinaigrette 16.95

Red Lentil & Baby Scarlett Kale

heirloom tomatoes, English cucumbers, verbena mint, chilled lentils, fava beans, tender kale, lemon-olive oil vinaigrette, pickled red onion 13.95

Summer in Italy

baby lettuce leaves, figs, grapefruit supremes, apricots, summer squashes, toasted hazelnuts, herbed vinaigrette 14.95

Baby Savoy Spinach


poached pears, mixed berries, red onions, pistachio crust goat cheese, poppy seed vinaigrette 14.95

Char-Grilled Romaine Salad

mixed beet "ceviche", Mediterranean cucumber-olive relish, heirloom tomatoes, sumac dusted ricotta salata 14.95

Add Grilled chicken 3.95 / **steak** 8.95
shrimp 3.95 ea. / **salmon** 7.95

ARTISANAL PIZZAS


 **Margherita** vine ripened tomatoes, tomato sauce, garlic oil, bufala mozzarella, fresh basil, parmesan 12.95

Americana three cheese blend, shaved pepperoni, mushrooms 12.95

Guiseppe Italian sausage, banana peppers, mushrooms, olive oil, three cheese blend, sesame seed crust 13.95

Wild Mushroom portabella, shiitake, oyster, garlic, oil, wild leeks, sesame seed crust 15.95

The Godfather Italian sausage, pepperoni, prosciutto, bacon, mushrooms, onions, peppers, olives, mozzarella 14.95

 **Aroma Veggie Pie** olive oil, garlic, mozzarella, artichokes, tomato, spinach, parmesan 11.95

PASTA DELLA CASA accompanied with soup or farmers greens salad

Paglia e Fieno

chicken, prosciutto, peas, onions, creamy wine sauce, rosemary, egg & spinach linguine 18.95

Gnocchi Palmina

housemade potato dumplings, creamy tomato palmina sauce 16.95

Lasagna Bolognese

housemade pasta, mozzarella, bolognese & bechamel sauces 17.95

Beef Tip Fettuccine

beef tenderloin tips, wild mushrooms, onion, peas, asparagus tips, creamy marsala sauce 23.95

Pan Seared Gnocchi

potato dumplings, smoked salmon, spring asparagus, heirloom tomatoes, pea shoots and porcini mushrooms in lemon-thyme crema 24.95

Ravioli Cheese or Meat

homemade raviolis, parmigiano, herbs, cream sauce 17.95

Frutti di Mare

pan seared scallops, clams, shrimp, calamari, garlic, prosciutto, white wine, tomato, squid ink pasta 29.95

Spring Asparagus Risotto

creamy Arborio rice, white wine, herbs, parmesan cheese, wild mushrooms, pea tendrils 20.95

Asparagus Ravioli

asparagus filled pasta, ragu of mixed field mushrooms, asparagus-carrot gremolata 22.95

Rigatoni Giuseppe

Italian sausage, mushrooms, onions, tomato fillets, asiago cheese, spinach, creamy marsala sauce 19.95

Fettuccine Alfredo

garlic, parmesan, light crème, homemade pasta with chicken tenderloins 18.95
with salmon or 2 colossal shrimp 22.95

PASTA ANDIAMO! 14.95

Imported & Andiamo Housemade Pasta

Angel Hair - Spaghetti - Rigatoni - Penne
Fettuccine - Linguine - Egg & Spinach Linguine
Pappardelle - Whole Wheat - **GF Pasta**

Homemade Sauces

Bolognese - Palmina - Basil Pesto Crema - Marinara
Garlic & Olive Oil - Arrabbiata - Pomodoro

Protein

chicken 3.95 / **steak** 8.95 / **shrimp** 3.95 ea
salmon 7.95 / **sausage** 2.50 / **meatballs** 1.50 ea

SPECIALITA' DELLA TRATTORIA

accompanied with soup or farmers greens salad

Risotto Pescatore seared scallops, colossal shrimp, calamari, white wine, San Marzano tomatoes, parsley, garlic 29.95

Char-Grilled Spring Artichokes

virgin olive oil, sea salt, lemon-tarragon aioli 13.95

Heirloom Tomato Salad cucumber, radish, fennel, pickled red onion, mint-balsamic vinaigrette, bufala mozzarella 16.95

Capesante Avvolte prosciutto wrapped, pan seared scallops, baked polenta, swiss chard, pineapple agro-dolce 29.95

Bourbon Bistro Filet char-grilled, 10 oz. teres major steak, bourbon peppercorn reduction, Tuscan roasted potato, grilled asparagus, red onion marmalade 30.95

SECONDI accompanied with soup or farmers greens salad

POLLO

Chicken Marsala wild mushrooms, marsala reduction, demi-glace, herbs 17.95

Chicken Piccata capers, lemon juice, white wine, brodo, parsley 17.95

Chicken Parmesan pomodoro sauce, parmiggiano, mozzarella, herbs 17.95

Chicken Vesuvio boneless chicken thighs, mixed olives, roasted peppers, caramelized onions, kale, hearty tomato broth, rigatoni pasta, ricotta cheese 19.95

Chicken Scarpariello banana peppers, Hungarian hot peppers, heirloom tomato, onion, red wine demi-glace 18.95

 **Brick Chicken Thighs** boneless thighs, pan roasted, potatoes, peppers, mushrooms, artichokes, tomato vinaigrette, arugula slaw 22.95

MANZO, VITELLO, MAIALE featuring Strauss Free-Raised veal

8 oz Char-broiled Filet Andiamo –or- Gorgonzola Crusted

Italian potato, seasonal vegetables, signature zip sauce 32.95

Braised Short Rib Ragu root vegetables, red wine, herbs, San Marzano tomatoes, strozzapreti pasta horseradish breadcrumb gratin 24.95

Tuscan Pork Chop roasted boulangere potatoes, pickled fennel and orange agro-dolce 26.95

Veal Marsala wild mushrooms, marsala reduction, demi-glace, herbs 22.95

Veal Piccata capers, lemon juice, white wine, brodo, parsley 22.95

Veal Parmesan pomodoro sauce, parmiggiano, mozzarella, herbs 22.95

PESCE

Salmon Involtini rolled and stuffed with asparagus risotto, pan roasted, lemon-leek coulis, artichoke slaw 24.95

Pan Roasted Branzino olive oil sear, artichoke barigoule, fava beans, mushrooms, asparagus, olives, tomatoes 29.95

Cedar Plank Salmon char-broiled, red lentils, asparagus and herbs, ribbons of summer squash and zucchini, spring pea tendrils 26.95

George's Bank Sea Scallops pan seared, spring asparagus-spring mushroom risotto, parmesan coulis, black truffle 29.95

 our vegetarian dishes. additional items also available  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.

buon appetito!