

ANDIAMO LUNCH MENU

DESIGNED EXCLUSIVELY FOR YOUR BUSY SCHEDULE


STARTERS


Chef's Specialty Soups of the Day

choose from one of our Italian classics or seasonal preparation 3.95

Calamari Fritti flash fried calamari, banana peppers, ammglio, lemon-tarragon aioli, pepperoncini aioli 9.95

Suppli alla Romana crispy risotto, mozzarella filling, tomato sauce 7.95


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

 **Insalata Caprese** vine ripened tomatoes, fresh bufala mozzarella, aged balsamic, arugula-fennel slaw 12.95


SALADS



Caesar Salad crisp romaine hearts, grilled chicken, creamy garlic dressing, herb croutons, shaved parmiggiano 14.95

 **Green Kale & Red Quinoa Salad** tender shredded kale, chilled quinoa, butternut squash, marcona almonds, dried stone fruits, maple-raspberry vinaigrette 12.95

Grilled Salmon Salad farmers greens, cucumber, radish, tomato, avocado, capers, basil, fennel, balsamic vinaigrette 15.95


 **Char-Grilled Romaine Salad** mixed beet "ceviche", Mediterranean cucumber-olive relish, heirloom tomatoes, sumac dusted ricotta salata 13.95

Charred Hanger Steak Salad roasted vegetable array, basil pesto, pepperoncini aioli, arugula slaw 17.95

Chopped Salad romaine hearts, kale, grilled chicken, soppressata, tomato, bacon, gorgonzola, avocado, cucumber, banana peppers and hard cooked egg 14.95

PASTA SELECTIONS

Served with choice of farmer's salad or chef's seasonal soup

 **Gnocchi Palmina** house specialty, potato dumplings, creamy herbed tomato sauce 13.95

Lasagna housemade pasta, Bolognese and béchamel, mozzarella cheese 14.95

Tortellini alla Panna handmade with beef, pork and veal, wild mushrooms, mascarpone crème, fresh basil 15.95

Ravioli cheese or meat filled pasta pillows, choice of sauce 14.95

Asparagus Ravioli asparagus filled pasta, ragu of mixed field mushrooms, asparagus-carrot gremolata 18.95

Fettuccine Alfredo garlic, parmesan, light crème, homemade pasta, with chicken tenderloins 15.95 with salmon or 2 colossal shrimp 19.95

Paglia e Fieno chicken tenderloins, prosciutto, peas, onions, white wine, rosemary crème, egg and spinach linguine 16.95

Imported Pasta alla Andiamo 12.95

PASTA: Spaghetti, Penne, Rigatoni or Angel Hair

SAUCE: Pomodoro, Bolognese, Tomato Basil, Palmina, Olive Oil & Garlic, Arrabbiata

PROTEIN: Chicken 3.95 / steak 8.95 / shrimp 3.95 salmon 7.95 / sausage 2.50 / meatballs 1.50 ea



MAIN COURSES

Served with choice of farmer's salad or chef's seasonal soup

USDA Prime Burger 1/2 lb. prime beef patty, red onion confit, fontina cheese, bacon, brioche bun 12.95

Crab Cake Sliders lemon aioli, arugula, apple-wood bacon, seasoned fries 16.95

Italian Grilled Panini ciabatta bread, imported meats and cheeses, lemon aioli, fries 14.95

Chicken Florentine baby spinach, onion, roasted tomatoes, Italian olives, feta cheese, roasted garlic wine sauce, angel hair pasta 17.95

Portabella Piadina Italian cheese, asparagus, roasted peppers, tomatoes, auragla, balsamic glaze 14.95


 **Margherita Flatbread** tomatoes, basil, fresh mozzarella, olive oil 10.95

Seasonal Risotto alla Andiamo rustic Arborio rice simmered with butternut squash, gold and striped beets, dried cranberries, aged parmesan cheese 17.95 add sauteed chicken breast 3.95

Chicken Marsala wild mushrooms, marsala reduction, demi-glaze 14.95

Chicken Piccata capers, lemon juice, white wine, brodo, parsley 14.95

Chicken Parmesan pomodoro sauce, parmiggiano, mozzarella, herbs 14.95

 **Vegetarian Piadina** artichokes, tomato, roasted peppers, basil pesto, mozzarella, reggiano, arugula 12.95

Filet Mignon 6oz char-grilled filet, signature zip sauce, house potatoes and seasonal vegetables 26.95

Pan Roasted Salmon red quinoa, besciamella, roasted vegetables, tomato confit 21.95