

# 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, ammoglio, 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 parmigiano 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

**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

**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

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

**Turkey Piadina** thin flatbread, Italian cheeses, olive oil roasted turkey, tomato, arugula-almond slaw 13.95

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

**Tartufo Flatbread** olive oil, porcini and wild mushrooms, black truffle, prosciutto, reggiano, arugula 12.95

**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-glace 14.95

**Melanzane Flatbread** crisp eggplant, pomodoro, basil pesto, heirloom tomatoes, mozzarella, basil 11.95

**Chicken Italiano Piadina** thin flatbread, grilled chicken breast, roasted peppers, mozzarella, garlic aioli 13.95

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

**Chicken Parmesan** pomodoro sauce, parmigiano, 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