



BLOOMFIELD RISTORANTE

ANTIPASTI

GF V Caprese Italiana!

Vine ripened tomato
imported D.O.P. certified bufala mozzarella
shaved fennel, balsamic, lemon oil
basil, arugula 14

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V Andiamo Suppli

Crispy risotto, mozzarella filling
tomato sauce, pesto drizzle 10

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V Ciao Portabello

Marinated & grilled, zip sauce
crispy onion 10 add beef tips 20

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GF Colossal Shrimp Cocktail

3 poached shrimp, chilled, cocktail sauce 14
additional shrimp 4ea

GF V Minestrone

Italian vegetables, cranberry beans
vegetable broth, tomato 6

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Chef's Soup of the Day 6

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Calamari Fritti

Flash fried calamari, banana peppers, Ammoglio
lemon-tarragon aioli, pepperoncini aioli 13

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Shrimp Andiamo

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

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Salumi e Formaggi

Artisanal cheese & cured meats ciabatta, mixed,
fruits, marcona almonds (serves 2-4) 18

Sausage e Peppers

Housemade Italian sausage, potato
Hungarian hot peppers, demi-glace 13

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V Carciofi alla Giudua

Roman style Jewish artichokes, fried in olive oil,
roasted garlic aioli, sea salt 16

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V Polenta Fritto con Fonduta

Piedmontese e Tartufi

Reggiano Polenta "Fries", Fontina DOP Fondue,
Slivers of Winter Truffles 14

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GF V Melanzana Ripiena del

Vecchio Guglielmo

Old William's Stuffed Baby Eggplant,
Scamozza cheese, Sauce Napoli 12

INSALATA

V Hail Caesar

Romaine lettuce, creamy dressing, shaved parmesan, croutons 13

GF Grilled Salmon Salad

Farmers greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel,
balsamic dressing 22

V Roasted Beet Salad

Seasonal pears, shaved fennel, roasted orange, raspberry vinaigrette 17

GF Cavolo Nero Inverno

Black kale, belgium endive, radicchio, toasted pine nuts, marsala raisins,
fresh pecorino, sweet roasted red pepper vinaigrette 16

GF Carcofia Arrosto e Finocchio

Roasted red sunchokes, roman artichokes, fennel slices, sun dried
tomatoes, Sicilian citrus vinaigrette 17

GF Mamma's Chopped Salad

Romaine, kale, tomato, chicken, bacon, avocado, cucumber, banana peppers
soppressata, gorgonzola, egg, Italian emulsion 19

Add Grilled: chicken 4 / steak 9 / shrimp 4ea / salmon 8

PASTA della CASA

accompanied with soup or farmers greens salad

Paglia e Fieno

Chicken, prosciutto, peas, white wine
cream sauce, onions, egg & spinach linguine 22

V Gnocchi Palmina

Housemade potato dumplings, creamy tomato
palmina sauce 18

Lasagna Bolognese

Housemade pasta, mozzarella cheese
bolognese & bechamel sauces 19

Frutti di Mare

Housemade linguine, shrimp, scallops, mussels,
calamari, garlic, white wine, tomato 35

Fettuccine Alfredo

Garlic, parmesan, light crème, homemade pasta
with chicken tenderloins 20
with salmon or 2 colossal shrimp 24

Garganelli Zucca Crema

Roasted pumpkin cream, reggiano, smoked
pancetta, chicken, pasta, aged balsamic, toasted
pumpkin seeds 22

GF Melanzana Lasagna Fresco con

Pomodori di Ciliega Secchi

Fresh layered baked eggplant, three cheese
sauce, sun dried cherry, tomato sauce, southern
Italy style 21

PASTA ANDIAMO!! - 16

Imported & Andiamo Housemade Pasta

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

Homemade Sauces

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

Protein

**chicken 4 / steak 9 / shrimp 4 ea
salmon 8 / sausage 3 / meatballs 2 ea**

SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

Honey Braised Beef Brisket

Black Angus beef brisket, apple cider, tupelo honey,
rosemary 34

Lamb Khoresht

Braised lamb, spicy lime scented, tomato sauce,
ceci beans, saffron basmati rice 32

Roman Alfredo Pasta Originale

Home made fettuccine, Parma butter, flamed in
Parmigiano-Reggiano wheel tableside, prosciutto
di parma, winter black truffle 35

Vitello Cotoletta Italo al

Tartufo Marrone

Grilled prime veal chop, roasted red sunchokes,
tropea onions, truffle demi 45

GF Risotto con Castagne

Carnolla riso, roasted Italian chestnuts, artichoke
flowers, grilled whole porcini 28

GF Gamberi e Funghi Porcini Veneto

Red prawns, porcini, cream, cognac, lemon zest,
toasted reggiano rusks 38

SECONDI

accompanied with soup or farmers greens salad

POLLO

Chicken Marsala

Wild mushrooms, marsala reduction, demi-glace
herbs 22

Chicken Piccata

Capers, lemon juice, white wine, brodo, parsley 22

Chicken Parmesan

Pomodoro sauce, parmesan, mozzarella, herbs 22

Free Range "Brick" Chicken

Potatoes, mushrooms, roasted peppers
artichokes, tomato vinaigrette 26

Pollo Olivia

Sautéed chicken breast, artichoke hearts, grape
tomatoes, toasted basil lemon zest, white wine
butter sauce 23

PESCE

GF Mediterranean Branzino

Pan roasted, artichokes, fennel, marcona
almonds, roasted tomatoes, spinach, lemon
thyme sauce 39

GF Salmon Apulia

Roast grape tomato, caper berries, cerignola
olives, virgin olive oil, oregano insalatini 28

Great Lakes Whitefish Siciliana

Lightly breaded, Italian potatoes, seasonal
vegetables, ammoglio or almandine 26

MANZO, VITELLO,

MAIALE E AGNELLO

featuring Strauss Free-Raised veal

8 oz Char-broiled Filet Andiamo ~ or ~

Gorgonzola Crusted

Italian style potatoes, seasonal vegetables
signature zip sauce 39

20 oz Bone-In Ribeye

Char-grilled, chef's potato, zip sauce 45

Lamb Chop

House potatoes romano, oregano,
garlic chip evo, olive tapenade 44

Veal Melanzane

Sautéed veal, eggplant, fontina cheese,
florio dry marsala, mushroom demi
an Andiamo originale! 27

Veal Marsala

Wild mushrooms, marsala reduction
demi-glace, herbs 26

Veal Piccata

Capers, lemon juice, white wine brodo,
parsley 26

Veal Parmesan

Pomodoro sauce, parmesan, mozzarella,
herbs 26

Jewish Style items are now available upon request

V Vegetarian

GF 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.