



BLOOMFIELD RISTORANTE

ANTIPASTI

GF V Caprese Italiana!

Vine ripened tomato
imported D.O.P. certified bufala mozzarella
shaved fennel, balsamic, lemon oil
basil, arugula 13

V Andiamo Suppli

Crispy risotto, mozzarella filling
tomato sauce, pesto drizzle 9

V Ciao Portabello

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

GF Colossal Shrimp Cocktail

3 poached shrimp, chilled, cocktail sauce 12
additional shrimp 4ea

GF V Minestrone

Italian vegetables, cranberry beans
vegetable broth, tomato 4

Chef's Soup of the Day 4

Calamari Fritti

Flash fried calamari, banana peppers, Ammoglio
lemon-tarragon aioli, pepperoncini aioli 12

Shrimp Andiamo

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

Salumi e Formaggi

Artisanal cheese and cured meats, ciabatta mixed
fruits, marcona almonds (serves 2-4) 17

Sausage e Peppers

Housemade Italian sausage, potato
Hungarian hot peppers, demi-glace 12

V Carciofi alla Giudia

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

V Polenta Fritto con Fonduta

Piedmontese e Tartufi

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

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 11

GF Grilled Salmon Salad

Farmers greens, cucumber, radish, tomato, avocado, capers, basil, shaved
fennel, balsamic dressing 21

GF Mamma's Chopped Salad

Romaine, kale, tomato, chicken, bacon, avocado, cucumber
banana peppers, soppressata, gorgonzola, egg, Italian emulsion 18

GF Roasted Beet Salad

Seasonal pears, shaved fennel, roasted orange, raspberry vinaigrette 15

GF Cavolo Nero Inverno

Black kale, belgium endive, radicchio, toasted pine nuts, marsala raisins, fresh
pecorino, sweet roasted red pepper vinaigrette 15

GF Carcofia Arrosto e Finocchio

Roasted red sunchokes, roman artichokes, fennel slices, sun dried tomatoes,
Sicilian citrus vinaigrette 15

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 20

V Gnocchi Palmina

Housemade potato dumplings, creamy tomato
palmina sauce 17

Lasagna Bolognese

Housemade pasta, mozzarella cheese
bolognese & bechamel sauces 16

Frutti di Mare

Housemade linguine, shrimp, scallops, mussels,
calamari, garlic, white wine, tomato 29

Fettuccine Alfredo

Garlic, parmesan, light crème, homemade pasta
with chicken tenderloins 18
with salmon or 2 colossal shrimp 21

Garganelli Zucca Crema

Roasted pumpkin cream, reggiano, smoked
pancetta, chicken, pasta, aged balsamic,
toasted pumpkin seeds 19

GF Melanzana Lasagna Fresco con

Pomadori di Ciliegia Secchi

Fresh layered baked eggplant, three cheese
sauce, sun dried cherry, tomato sauce, southern
Italy style 17

PASTA ANDIAMO!! - 14

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

Lamb Khoresht

Braised lamb, spicy lime
scented tomato sauce,
ceci beans, saffron
basmati rice 30

GF Risotto con Castagne

Carnolla riso, roasted Italian
chestnuts, artichoke flowers,
grilled whole porcini 25

GF Gamberi e Funghi

Porcini Veneto

Red prawns, porcini, cream, cognac,
lemon zest, toasted reggiano rusks 30

SECONDI

POLLO

accompanied with soup or farmers greens salad

Chicken Marsala

Wild mushrooms, marsala reduction
demi-glace, herbs 19

Chicken Piccata

Capers, lemon juice, white wine, brodo
parsley 19

Chicken Parmesan

Pomodoro sauce, parmesan, mozzarella
herbs 19

Pollo Olivia

Sautéed chicken breast, artichoke hearts, grape
tomatoes, toasted basil lemon zest, white wine
butter sauce 21

PANINI

served with house fries and side farmers salad

1/2lb Pat La Frieda Burger

Char-grilled, red onion confit, fontina cheese
bacon, brioche bun 14

Chicken Caprese Panini

Char-grilled breast, pesto aioli, bufala
mozzarella, vine ripe tomatoes, basil leaves
fresh chips 15

PESCE

accompanied with soup or farmers greens salad

Great Lakes Whitefish Siciliana

Lightly breaded, garlic, Italian potatoes
seasonal vegetables, ammoggio or
almandine 22

GF Mediterranean Branzino

Pan roasted, artichokes, fennel, marcona
almonds, roasted tomatoes, spinach, lemon
thyme sauce 28

GF Salmon Apulia

Roasted grape tomato, caper berries, cerignola
olives, virgin olive oil, oregano insalatini 26

MANZO E VITELLO

accompanied with soup or farmers greens salad
featuring Strauss Free-Raised veal

6 or 8 oz Char-broiled Filet Andiamo

~ or ~ Gorgonzola Crusted

Italian style potatoes, seasonal vegetables
signature zip sauce 29/39

Veal Melanzane

Sautéed veal, eggplant, fontina cheese, florio
dry marsala, mushroom demi-glace
an Andiamo original! 24

Veal Marsala

Wild mushrooms, marsala reduction
demi-glace, herbs 22

Veal Piccata

Capers, lemon juice, white wine, brodo
parsley 22

Veal Parmesan

Pomodoro sauce, parmesan, mozzarella herbs 22

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.*