

ANTIPASTI

GF V Caprese Italiana!

Vine ripened tomato, imported D.O.P. certified bufala mozzarella, shaved fennel, balsamic, lemon oil, basil, arugula 15



V Andiamo Suppli

Crispy risotto, mozzarella filling, tomato sauce, pesto drizzle 12



V Ciao Portabello

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



V Eggplant Rollatini

Lightly breaded, angel hair pasta, tomato sauce, basil pesto, parmigiano 12

Italian Wedding Soup 6

Herbed broth, meatballs, spinach, pasta

V Pasta Fagioli 6

Root vegetables, braised greens, cannellini and cranberry beans, tomato filet, vegetable brodo

Chef's Soup of the Day 6



Calamari Fritti

Flash fried calamari, banana peppers, Ammoglio, lemon-tarragon aioli, pepperoncini aioli 15



V Bruschetta

Char-grilled bread, fresh tomatoes, basil, parmigiana, aged balsamic 13



GF Colossal Shrimp Cocktail

3 poached shrimp, chilled, cocktail sauce 15
additional shrimp 4ea

Shrimp Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon, tomato sauce, garlic crostini 16



Sausage e Peppers

Housemade Italian sausage, potato, Hungarian hot peppers, demi-glace 14



Salumi e Formaggi

Artisanal cheese and cured meats, ciabatta, mixed fruits, marcona almonds (serves two-four) 18



Maryland Lump

Crab Cakes

Panko crusted crab cake, mango relish, avocado, cilantro aioli 16

INSALATA

V Hail Caesar

Romaine lettuce, creamy dressing, shaved parmigiano, croutons 14

GF Grilled Salmon Salad

Farmers greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing 20

GF Mamma's Chopped Salad

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

V Green Kale & Red Quinoa Salad

Tender shredded kale, chilled quinoa, butternut squash, marcona almonds, dried stone fruits, maple-raspberry vinaigrette 16

GF Roasted Apple-Brussels Sprouts Salad

Roasted fire apples, candied walnut, smoke blue cheese, dried fig, bacon vinaigrette 17

V Lemon Rocket & Roasted Sweet Potato Salad

Chilled chunks of candied sweet potatoes, honey glazed beets, Bulgarian feta cheese, pine nuts, lemon vinaigrette 16

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

Gnocchi Rustica

Pan roasted gnocchi, kale pesto, brussel sprout petals, roasted tomatoes, pine nuts, parmigiano-reggiano 27

V Gnocchi Palmina

Housemade potato dumplings, creamy tomato palmina sauce 22

Lasagna Bolognese

Housemade pasta, mozzarella cheese, bolognese & bechamel sauces 22

Linguine Picante

Pan roasted beef tenderloin tips, mushrooms, caramelized, onions, roasted bell peppers, spinach, spicy asiago cream sauce, handmade linguine pasta 29

Frutti di Mare

Housemade fettuccine, shrimp, scallops, mussels, calamari, garlic, white wine, tomato 36

Fettuccine Alfredo

Garlic, parmesan, light crème, homemade pasta 18 add chicken tenderloins 5

V Seasonal Risotto alla Andiamo

Rustic Arborio rice simmered with butternut squash, gold and striped beets, dried cranberries, aged parmesan cheese 23
add sauteed chicken breast 4

PASTA ANDIAMO!! - 17

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

Red Wine Braised Short Ribs

Beef short ribs, parsnip puree, shallot gremolata, sage demi 39

Char Grilled Swordfish

Center cut swordfish steak, pumpkin gnocchi, pickled beet slaw, tarragon beurre blanc 35

Lobster and Butternut Squash Ravioli

Butternut squash ravioli, brussel sprouts, fire roasted sweet corn, cold water lobster, roasted shellfish veloute 37

Grilled Lamb Chops

Dijon pesto glaze, dauphinoise potato, char grilled asparagus, caramelized onion coulis 46

Pan Roasted Duck Breast

Pan roasted duck breast, butternut squash and risotto cake, braised red cabbage, orange gastrique, crispy carrots 31

SECONDI

accompanied with soup or farmers greens salad

POLLO

Chicken Marsala

Wild mushrooms, marsala reduction, demi-glace, herbs 24

Chicken Piccata

Capers, lemon juice, white wine, brodo, parsley 24

Chicken Parmesan

Pomodoro sauce, parmiggiano, mozzarella, herbs 24

Pan Roasted Airline Chicken

Red Quinoa roast vegetables array finished with bacon argo-dolce lemon rocket slaw 27

Brick Chicken Thighs

Boneless thighs, pan roasted, potatoes, peppers mushrooms, artichokes, roasted tomato, arugula slaw 29

MANZO, VITELLO, AGNELLO E MAIALE

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 or cipollini balsamic jus 45 add olive oil

Char Grilled New York Strip Steak

16oz bone-in New York strip steak, chef's potato, vegetable of the day, Zip Sauce 45

Char Grilled Pork Chop

Mashed sweet potatoes, caramelized apples, braised white wine crème cabbage, aged balsamic 29

Veal Marsala

Wild mushrooms, marsala reduction, demi-glace, herbs 32

Veal Piccata

Capers, lemon juice, white wine brodo, parsley 32

Veal Parmesan

Pomodoro sauce, parmiggiano, mozzarella, herbs 32

PESCE

Pan Roasted Salmon

Red quinoa, besciamella, roasted vegetables, tomato confit 32

Olive Oil

Seared Branzino

Artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon-thyme sauce 32

GF Seared Sea Scallops

pumpkin gnocchi array, brown butter-sage sauce, preserved tomatoes, greens, wild mushrooms, sweet potato puree 35

**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.*