

## 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 11

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### **V** Ciao Portabello

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

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### **V** Eggplant Rollatini

Lightly breaded, angel hair pasta, tomato sauce, basil pesto, parmigiano 11

### Italian Wedding Soup 4

Herbed broth, meatballs, spinach, pasta

### **V** Pasta Fagioli 4

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

### Chef's Soup of the Day 4

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### Calamari Fritti

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

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### **GF** Colossal Shrimp Cocktail

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

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### **V** Bruschetta

Char-grilled bread, fresh tomatoes, basil, parmigiana, aged balsamic 11

### Shrimp Andiamo

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

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### Sausage e Peppers

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

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### Salumi e Formaggi

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

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### Maryland Lump

### Crab Cakes

Panko crusted crab cake, mango relish, avocado, cilantro aioli 14

## 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 19

### **GF** Mamma's Chopped Salad

Romaine, kale, tomato, chicken, bacon, avocado, cucumber, banana peppers, soppressata, gorgonzola, egg, Italian emulsion 16

### **GF** Roasted Apple-Brussels

### Sprouts Salad

Roasted fire apples, candied walnut, smoke blue cheese, dried fig, bacon vinaigrette 16

### **V** Green Kale & Red Quinoa Salad

tender shredded kale, chilled quinoa, butternut squash, marcona almonds, dried stone fruits, maple-raspberry vinaigrette 14

### **V** Lemon Rocket & Roasted Sweet

### Potato Salad

Chilled chunks of candied sweet potatoes, honey glazed beets, Bulgarian feta cheese, pine nuts, lemon vinaigrette 14

**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 liguine 18

### **V** Gnocchi Palmina

Housemade potato dumplings, creamy tomato palmina sauce 16

### Gnocchi Rustica

Pan roasted gnocchi, kale pesto, brussel sprout petals, roasted tomatoes, pine nuts, parmigiano-reggiano 22

### Lasagna Bolognese

Housemade pasta, mozzarella cheese, bolognese & bechamel sauces 19

### Linguine Picante

Pan roasted beef tenderloin tips, mushrooms, caramelized, onions, roasted bell peppers, spinach, spicy asiago cream sauce, handmade linguine pasta 28

### Frutti di Mare

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

### Fettuccine Alfredo

Garlic, parmesan, light crème, homemade pasta 17 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 19  
add sauteed chicken breast 4

### 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

### Red Wine Braised Short Ribs

Beef short ribs, parsnip puree, shallot gremolata, sage demi 35

### Lobster and Butternut Squash Ravioli

Butternut squash ravioli, brussel sprouts, fire roasted sweet corn, cold water lobster, roasted shellfish veloute 33

### Crab Cake Sliders

Panko crusted crab cakes, mango-sweet corn relish, jalapeno aioli, toasted brioche slider buns 16

### Smoked Beef Brisket Sandwich

Smoked cheddar, Horseradish crème, caramelized mushrooms and onions, toasted ciabatta roll, parmesan kettle chips 16

### Pat Lafrieda Burger

½ Pound burger patty, Applewood Bacon, caramelized mushrooms and onions, gruyere, A1 aioli, toasted poppyseed bun 15

## 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, parmiggiano, mozzarella, herbs 19

### Pan Roasted Airline Chicken

Red Quinoa roast vegetables array finished with bacon argo-dolce lemon rocket slaw 23

### Brick Chicken Thighs

Boneless thighs, pan roasted, potatoes, peppers, mushrooms, artichokes, tomato vinaigrette, arugula slaw 23

### PANINI

served with house fries and side farmers salad

### Beef Tenderloin Tip Panini

Char-grilled, portabella mushrooms, herbed mascarpone, olive oil roasted tomatoes, fresh sea salted potato chips 19

### Chicken Caprese Panini

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

### Veal Cutlet Panini

Sicilian breadcrumbs, lemon aioli, arugula shaved parmesan, marinated tomatoes, fresh parmesan chips 18

### MANZO, VITELLO E MAIALE

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 Marsala

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

### Veal Piccata

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

### Veal Parmesan

Pomodoro sauce, parmiggiano, mozzarella, herbs 24

### Char Grilled Pork Chop

Mashed sweet potatoes, caramelized apples, braised white wine crème cabbage, aged balsamic 26

### PESCE

accompanied with soup or farmers greens salad

### Pan Roasted Salmon

Red quinoa, besciamella, roasted vegetables, tomato confit 27

### Olive Oil Seared Branzino

Artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon-thyme sauce 28

### **GF** Seared Sea Scallops

pumpkin gnocchi array, brown butter-sage sauce, preserved tomatoes, greens, wild mushrooms, sweet potato puree 30

\*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.