


Andiamo

Trattoria

ZUPPE E ANTIPASTI


Italian Wedding Soup
herbed broth, meatballs, spinach, pasta 4.95

Trattoria Soup of the Day 4.95

 **Eggplant Rollatini**
lightly breaded eggplant, angel hair pasta
basil pesto, parmigiano, pomodoro sauce 9.95

 **Ciao Portabello**
marinated & grilled, zip sauce, crispy onions 9.95
add beef tips 8.95

Calamari Fritti
flash fried calamari, banana peppers, Ammoglio
lemon-tarragon, pepperoncini aioli 11.95

 **Andiamo Suppli**
crispy risotto, mozzarella filling, tomato sauce,
pesto drizzle 8.95


 **Sausage e Peppers**
housemade sausage, Hungarian peppers, potatoes,
rosemary demi glace 12.95

Salumi e Formaggi
artisanal cured meats & cheeses, grilled ciabatta, dried
fruit & nuts (serves two-four) 15.95


Shrimp Andiamo
colossal shrimp, garlic, white wine, parsley, butter,
lemon, tomato, leeks, garlic crostini 14.95


Classic Shrimp Cocktail
3 colossal poached shrimp, chilled, cocktail sauce 12.95

Grande Meatball
ricotta, parmesan, pomodoro sauce 10.95

 **Bruschetta**
char-grilled bread, fresh tomatoes, basil, parmigiana,
aged balsamic 9.95



Crab Cakes
sweet fire roasted corn, arugula slaw, tomato coulis
14.95


 **Margherita Flatbread** vine ripened tomatoes,
tomato sauce, garlic oil, bufala mozzarella, fresh basil,
parmesan 12.95


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


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

INSALATA


  **Caprese Moderno**
vine ripened tomato, imported D.O.P. certified bufala
mozzarella, balsamic, lemon oil, basil, arugula, fennel
12.95


 **Hail Caesar**
romaine lettuce, creamy garlic dressing, shaved
parmigiano, herb croutons 11.95

 **Grilled Salmon Salad**
farmers greens, cucumber, radish, tomato, avocado
capers, basil, fennel, balsamic vinaigrette 17.95


 **Green Kale & Red Quinoa Salad**
tender shredded kale, chilled quinoa, butternut squash,
marcona almonds, dried stone fruits, maple-raspberry
vinaigrette 14.95


Charred Hanger Steak Salad
roasted vegetable array, basil pesto, pepperoncini aioli,
arugula slaw 17.95

 **Char-Grilled Romaine Salad**
mixed beet "ceviche", Mediterranean cucumber-olive
relish, heirloom tomatoes, sumac dusted ricotta salata
14.95

 **Lemon Rocket & Roasted
Sweet Potato Salad**
chilled chunks of candied sweet potatoes, honey glazed
beets, Bulgarian feta cheese, pine nuts, lemon vinaigrette
14.95

**Add Grilled: chicken 3.95 / steak 8.95
shrimp 3.95 ea. / salmon 7.95**


 our vegetarian dishes. additional items also available

 ask your server about GF items available

PASTA DELLA CASA

accompanied with soup or farmers greens salad

Paglia e Fieno
chicken, prosciutto, peas, onions, creamy wine sauce,
rosemary, egg & spinach linguine 18.95

 **Gnocchi Palmina**
housemade potato dumplings, creamy tomato,
palmina sauce 16.95

Lasagna Bolognese
housemade pasta, mozzarella, bolognese & bechamel
sauces 17.95

 **Seasonal Risotto alla Andiamo**
rustic Arborio rice simmered with butternut squash,
gold and striped beets, dried cranberries, aged
parmesan cheese 20.95 add sauteed chicken breast
3.95

Gnocchi Rustica
pan roasted gnocchi, kale pesto, brussel sprout petals,
roasted tomatoes, pine nuts, parmigiano-reggiano
22.95

Ravioli Cheese or Meat
homemade raviolis, parmigiano, herbs, cream sauce
17.95

Tortellini alla Panna
handmade pasta filled with beef, pork and veal, wild
mushrooms, basil, mascarpone creme 18.95

Rigatoni Giuseppe
Italian sausage, mushrooms, onions, tomato fillets,
asiago cheese, spinach, creamy marsala sauce 19.95

Fettuccine Alfredo
garlic, parmesan, light crème, homemade pasta, with
chicken tenderloins 18.95 with salmon or 2 colossal
shrimp 22.95

PASTA ANDIAMO! 14.95

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

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

Protein
chicken 3.95 / steak 8.95 / shrimp 3.95 ea
salmon 7.95 / sausage 2.50 / meatballs 1.50 ea

SPECIALITA' DELLA TRATTORIA

accompanied with soup or farmers greens salad

Baked Shrimp Rockefeller rock shrimp, apple-
wood smoked bacon, onion, spinach, sambuca cream
sauce, egg & spinach linguine, baked parmesan bread
crumbs 26.95

Chicken Florentine baby spinach, onion, roasted
tomatoes, Italian olives, feta cheese, roasted garlic wine
sauce, angel hair pasta 24.95

Hawaiian Ahi Tuna sesame seed crusted tun, red
quinoa, brussels sprouts, roast tomatoes, wild berry
brandy glaze, pickled ginger 34.95

Steak Daniella hanger steak, asparagus, mixed field
mushrooms, roasted tomatoes, chef's potatoes, dijon-
brandy cream sauce 29.95

Linguine Capricosa linguine, buffalo mozzarella,
Italian sausage, spinach, sliced garlic, grape tomato
and olive oil 21.95

Autumn Duck Breast caramelized sweet potato,
sun-dried cranberries, brussels sprouts, oven roasted
tomatoes, balsamic reduction 28.95

SECONDI

accompanied with soup or farmers greens salad

POLLO

Chicken Marsala wild mushrooms, marsala reduction, demi-glace, herbs 17.95

Chicken Piccata capers, lemon juice, white wine, brodo, parsley 17.95

Chicken Parmesan pomodoro sauce, parmigiano, mozzarella, herbs 17.95

Chicken Valdostana lightly breaded, prosciutto, fontina, roasted garlic, white wine sauce 18.95

Chicken Vesuvio boneless chicken thighs, mixed olives, roasted peppers, caramelized onions, kale
hearty tomato broth, rigatoni pasta, ricotta cheese 19.95

 **Brick Chicken Thighs** boneless thighs, pan roasted, potatoes, peppers, mushrooms, artichokes
tomato vinaigrette, arugula slaw 22.95

MANZO, VITELLO E MAIALE

featuring Strauss Free-Raised veal

8 oz Char-broiled Filet Andiamo –or- Gorgonzola Crusted
Italian potato, seasonal vegetables, signature zip sauce 32.95

12oz Ribeye char-grilled, cipollini onions, balsamic jus, potatoes, seasonal vegetables 32.95

Veal Marsala wild mushrooms, marsala reduction, demi-glace, herbs 22.95

Veal Piccata capers, lemon juice, white wine, brodo, parsley 22.95

Veal Parmesan pomodoro sauce, parmigiano, mozzarella, herbs 22.95

Char-Grilled Pork Chop mashed sweet potatoes, caramelized apples, braised white wine crème
cabbage, aged balsamic 26.95

PESCE

Pan Roasted Salmon red quinoa, besciamella, roasted vegetables, tomato confit 26.95

Olive Oil Seared Branzino artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon-
thyme sauce 29.95

Scottish Salmon Rustica italian style roasted potatoes, San Marzano tomato ragu, lemon-rocket slaw,
olive oil roasted tomatoes 24.95

Frutti di Mare pan seared scallops, clams, shrimp, calamari, garlic, prosciutto, white wine, tomato,
squid ink pasta 29.95

Seared Sea Scallops pumpkin gnocchi array, brown butter-sage sauce, preserved tomatoes, greens,
wild mushrooms, sweet potato puree 29.95

buon appetito!