

# Andiamo

## Trattoria

### ZUPPE E ANTIPASTI

#### **Minestrone**

Italian vegetables, cranberry beans, vegetable, tomato broth 4.95

**Trattoria Soup of the Day** 4.95

#### **Eggplant Rollatini**

lightly breaded eggplant, angel hair pasta basil pesto, parmigiano, pomodoro sauce 10.95

#### **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 9.95

#### **Sausage e Peppers**

housemade sausage, Hungarian peppers potatoes, rosemary demi glace 12.95

#### **Salumi e Formaggi**

artisanal cured meats & cheeses, grilled crostini 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


#### **Jumbo Lump Crab Cakes**

avocado, sweet corn, lemon aioli, micro greens 14.95

#### **Grande Meatball**

ricotta, parmesan, pomodoro sauce 10.95

### ARTISANAL FLATBREADS

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

**The Godfather** Italian sausage, pepperoni prosciutto, bacon, mushrooms, onions, peppers olives, mozzarella 14.95

**Americana** three cheese blend, shaved pepperoni mushrooms 13.95

### INSALATA

#### **Caprese Moderno**

vine ripened tomato, imported D.O.P. certified bufala mozzarella, balsamic, lemon oil, basil arugula, fennel 13.95

#### **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


#### **Italian Farro & Tomato**


olive oil roasted tomatoes, cucumbers, feta cheese farro grains, arugula, herbed vinaigrette 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

#### **Risotto al Sangiovese**

simmered with red wine, parmigiano-reggiano spinach, wild mushrooms, roasted tomatoes 19.95

#### **Ravioli Cheese or Meat**

homemade raviolis, parmigiano, herbs cream sauce 17.95

#### **Frutti di Mare**

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

#### **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

#### **Veal Royal Oak**

tender veal, mozzarella, portobello mushrooms, rock shrimp, zip sauce 29.95

#### **Linguine & Clams**

ground Italian sausage, banana peppers, garlic, extra virgin olive oil, baby clams, white wine butter sauce, fresh herbs and linguine 24.95

#### **Cioppino Italiano**

colossal shrimp, mussels, calamari, San Marzano tomatoes, white wine, lemon, herbs, parmesan crostini 27.95

#### **Rock Shrimp & Salmon Ragout**

rock shrimp, salmon, squash, roasted peppers, caramelized fennel, preserved tomatoes, toasted farro, lemon-radish salad 27.95

#### **Toasted Butternut Squash Risotto**

butternut squash, brandy, kale, capers, blistered tomatoes, creamy arborio rice, roasted garlic-avocado puree 24.95

### 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, parmiggiano, mozzarella, herbs 17.95

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

**Chicken Florentine** wilted spinach, cherry tomatoes, kalamata olives, feta cheese, 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 23.95

#### **MANZO & VITELLO** featuring Strauss Free-Raised veal

**8 oz Char-Broiled Filet Andiamo -or- Gorgonzola Crusted**

Italian potatoes, seasonal vegetables, signature Zip sauce 32.95

**12 oz NY Strip Steak -or- Gorgonzola Crusted** house cut, dry aged strip steak, signature zip sauce, chef's potatoes, seasonal vegetables 30.95

**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, parmiggiano, mozzarella, herbs 22.95

**Veal alla Aldo** prosciutto, fontina cheese, tomato fillet, herbed white wine sauce 23.95

**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

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

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

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

\* 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.

*buon appetito!*