



Made from scratch Italian

ANTIPASTI

Caprese Italiano

vine ripened tomato, mozzarella di bufala, shaved fennel, balsamic, lemon oil, basil, arugula 14



Andiamo Suppli

crispy risotto, mozzarella filling, tomato sauce 10



Ciao Portabella

marinated & grilled, zip sauce, crispy onion 10
add beef tenderloin tips 10

Shrimp Cocktail

chilled colossal shrimp, fiery cocktail sauce 12



Calamari Fritti

flash fried, banana peppers, chipotle aioli, lemon aioli, ammoglio 13



Bruschetta

char-grilled bread, fresh tomatoes, basil, parmigiano, aged balsamic 12

Sausage & Peppers

house made Italian sausage, potato, Hungarian banana peppers, demi-glace 13



Mediterranean Beef Tips

roasted red pepper, hummus, grilled artichokes, oil roasted tomatoes, herbed garbanzo beans, grilled naan bread 18



Shrimp Andiamo

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

HAND MADE PASTAS

accompanied with soup or farmers greens salad

Paglia e Fieno

chicken, prosciutto, peas, onions, white wine crème, egg & spinach linguine 22

Gnocchi Palmina

house made potato dumplings, creamy tomato palmina sauce, fresh basil 19

Lasagna Bolognese

house made pasta, mozzarella cheese, Bolognese & béchamel sauces 21

Fettuccine all'Alfredo

garlic, parmesan, light crème, homemade pasta with chicken tenderloins 22, with salmon or 2 colossal shrimp 28

Tortellini alla Panna

handmade pasta, beef, pork, veal, wild mushrooms, basil mascarpone crème 22

Vegetarian Lasagna

spinach pasta, seasonal vegetables, Besciamella, imported cheeses 16

Frutti di Mare

shrimp, scallops, clams, mussels, calamari, roasted tomatoes, white wine, fettuccine 35

Pan Seared Tenderloin

Tip Fettuccine

beef tenderloin tips, roasted bell peppers, portabella mushrooms, roasted tomatoes, rosemary mornay 28

PASTA ALL' ALDO 16

accompanied with soup or farmers greens salad

Imported Pasta:

Spaghetti, Penne or Rigatoni

Topped with

choice of sauce:

Pomodoro, Bolognese, Palmina, Tomato Basil, Marinara, Olive Oil & Garlic or Arrabbiata

Add: Chicken 5, beef tips 9,

shrimp 4ea, salmon 8, sausage link 3ea, meatballs 2ea

MAIN COURSES

accompanied with soup or farmers greens salad

Chicken Marsala

wild mushrooms, marsala reduction, herbs, demi-glace 19



Chicken Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 19



Chicken Piccata

capers, white wine, lemon juice, parsley 19



Chicken Valdostana

lightly breaded, prosciutto, fontina, roasted garlic white wine sauce 20



Veal all' Aldo

prosciutto, fontina, tomato fillet, herbed wine sauce 27



Veal Marsala

wild mushrooms, marsala reduction, herbs, demi-glace 26



Hazelnut Veal Milanese

hazelnut encrusted veal scaloppini, fresh apple, Italian parsley, red onion, toasted hazelnut, rosemary and honey vinaigrette 29



Veal Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 26

Veal Piccata

capers, white wine, lemon juice, parsley 26



Filet all' Andiamo

char-broiled, Italian style potatoes, seasonal vegetables, signature zip sauce 39
add Premium Rock Lobster Tail 39



“Bone-In” Pork Chop

caramelized apples, crisp pancetta, chef's potatoes 29



Spice Crust Ribeye Skillet

30+ day age, asparagus, chef's potato, seasonal vegetable mélange, wild mushroom jus 49



Olive Oil Seared Branzino

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



Seared Sea Scallops

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



Pan Roasted Salmon

red quinoa, besciamella, roasted vegetables, tomato confit 27

INSALATA E ZUPPE

Pasta e Fagioli

white beans, tomatoes, root vegetables, Italian sausage 5

Chef's Seasonal Soup

hand crafted specialty 5

Green Kale &

Red Quinoa Salad

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

Lemon Rocket & Roasted

Sweet Potato Salad

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

Chilled Shrimp Salad

hydroponic mixed greens, cucumber, sweet grape tomato, fresh basil, shallot, white balsamic vinaigrette 19

Add: Chicken 5, beef tips 9,

shrimp 4ea, salmon 8

Beef Tenderloin Tip Salad

grilled romaine, smoked blue cheese crumbles, crispy onions, roasted red pepper, toasted hazelnut, creamy horseradish-madeira vinaigrette 19

Classic Chopped

romaine hearts, kale, Applewood bacon, tomatoes, cucumber, red onion, 1000 island dressing or garlic parmesan 15

Grilled Salmon Salad

farmers greens, avocado, roasted tomatoes, radish, basil, fennel, cucumber, capers, sun-dried tomato vinaigrette 17

CHEF'S SPECIALS

accompanied with soup or farmers greens salad

24 oz Coffee Crust Porterhouse

aged and cut in house, fire roasted asparagus, chef seasonal potatoes 52

Veal Involtini

Rolled and stuffed with prosciutto, fontina and asparagus, caramelized onion, red pepper madeira demi-glace, chef seasonal potatoes 29

Surf and Turf

signature petite char-broiled filet mignon, broiled rock lobster, sweet corn succotash, red pepper coulis 68

Pistachio Crusted Sea Scallops

sweet pea and prosciutto laced risotto, lemon-basil crema 37

*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.