

# Andiamo

Made from scratch Italian

## ANTIPASTI

### Caprese Italiano

vine ripened tomato, mozzarella di bufala, shaved fennel, balsamic, lemon oil, basil, arugula 13

•••

### Andiamo Suppli

crispy risotto, mozzarella filling, tomato sauce 9

•••

### Ciao Portabella

marinated & grilled, zip sauce, crispy onion 10

add beef tenderloin tips 10

### Calamari Fritti

flash fried, banana peppers, chipotle aioli, lemon aioli, ammoglio 12

•••

### Sausage & Peppers

house made Italian sausage, potato, Hungarian banana peppers, demi-glace 12

•••

### Salumi e Formaggi

Artisanal cheeses and cured meats, ciabatta crisps, marcona almonds, olives and dried fruits 14

•••

### Bruschetta

char-grilled bread, fresh tomatoes, basil, parmigiano, aged balsamic 10

### Shrimp Cocktail

chilled colossal shrimp, fiery cocktail sauce 12

•••

### Mediterranean Beef Tips

roasted red pepper, hummus, grilled artichokes, oil roasted tomatoes, herbed garbanzo beans grilled naan bread 17

•••

### Shrimp Andiamo

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

## HAND MADE PASTAS

accompanied with soup or farmers greens salad

### Paglia e Fieno

chicken, prosciutto, peas, onions, white wine crème, egg & spinach linguine 17

### Lasagna Bolognese

house made pasta, mozzarella cheese, Bolognese & béchamel sauces 16

### Tortellini alla Panna

handmade pasta, beef, pork, veal, wild mushrooms, basil mascarpone crème 17

### Pan Seared Tenderloin Tip Fettuccine

beef tenderloin tips, roasted bell peppers, portabella mushrooms, roasted tomatoes, rosemary mornay 22

### Vegetarian Lasagna

spinach pasta, seasonal vegetables, Besciamella, imported cheeses 16

### Fettuccine all'Alfredo

garlic, parmesan, light crème, homemade pasta with chicken tenderloins 17, with salmon or 2 colossal shrimp 22

### Gnocchi Palmina

house made potato dumplings, creamy tomato palmina sauce, fresh basil 16

### Frutti di Mare

shrimp, scallops, clams, mussels, calamari, roasted tomatoes, white wine, fettuccine 29

### PASTA ALL' ALDO 14

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

## INSALATA E ZUPPE

### Pasta e Fagioli

white beans, tomatoes, root vegetables, Italian sausage 4

### Chef's Seasonal Soup

hand crafted specialty 4

### Kale & Brussel Sprout Salad

butternut squash, dried fruits, ricotta salata, carrots, marcona almonds, raspberry-maple vinaigrette 15

### Traditional Caesar Style

crisp romaine hearts, creamy dressing, shaved Reggiano, croutons 5/10

### Chilled Shrimp Salad

hydroponic mixed greens, cucumber, sweet grape tomato, fresh basil, shallot, white balsamic vinaigrette 18

### Grilled Salmon Salad

farmers greens, avocado, roasted tomatoes, radish, basil, fennel, cucumber, capers, sun-dried tomato vinaigrette 16

### Classic Chopped

romaine hearts, kale, Applewood bacon, tomatoes, cucumber, red onion, 1000 island dressing or garlic parmesan 14

### Beef Tenderloin Tip Salad

grilled romaine, smoked blue cheese crumbles, crispy onions, roasted red pepper, toasted hazelnut, creamy horseradish-madeira vinaigrette 18

**Add:** Chicken 5, beef tips 9, shrimp 4ea, salmon 8

## MAIN COURSES

accompanied with soup or farmers greens salad

### Chicken Marsala

wild mushrooms, marsala reduction, herbs, demi-glace 17

•••

### Chicken Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 17

•••

### Chicken Piccata

capers, white wine, lemon juice, parsley 17

### Chicken Valdostana

lightly breaded, prosciutto, fontina, roasted garlic white wine sauce 18

•••

### Veal all' Aldo

prosciutto, fontina, tomato fillet, herbed wine sauce 20

### Veal Marsala

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

•••

### Veal Piccata

capers, white wine, lemon juice, parsley 19

•••

### Veal Parmesan

pomodoro sauce, parmigiano, mozzarella, herbs 19

•••

### 6 or 8 oz Filet all' Andiamo

char-broiled, Italian style potatoes, seasonal vegetables, signature zip sauce 28/39

•••

### Scottish Salmon Rustica

Italian style roasted potatoes, San Marzano tomato ragu, lemon-rocket slaw, olive oil roasted tomatoes 25

### "Bone-In" Pork Chop

caramelized apples, crisp pancetta, chef's potatoes 22

•••

### Mediterranean Bronzino

pan seared fillet, seasonal risotto alla Milanese, marcona almond-caper gremolata 22

•••

### Cedar Plank Salmon

char-broiled, Italian farro, seasonal vegetable array, tomato coulis, citrus gremolata 21

•••

### Seared Sea Scallops

butternut squash ravioli, autumn vegetables, fire roasted corn, duck fat nage, toasted pistachios 24

### ½ # Pat LaFrieda Burger

Char-grilled, chuck-short rib blend, mozzarella, chipotle aioli, bacon, fries 15

### Sicilian

soppressata, rosemary ham, prosciutto, provolone crisp baguette, homemade Andiamo chips 15

### Char-Grilled Tenderloin Tip Panini

beef tenderloin tips, portabella mushrooms, spinach, roasted peppers, feta cheese, red onion on naan bread, homemade Andiamo chips 18

### Chicken Breast Panini

olive oil tomatoes, bufala mozzarella cheese, arugula slaw, lemon-pesto glaze, homemade Andiamo chips 16

### Veal Siciliana Panino

breaded veal scaloppini, tomato relish, fresh basil, balsamic reduction, shaved parmigiano-reggiano, arugula slaw, homemade Andiamo chips 17

*\*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.*