

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

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

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

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

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

buon appetito!

* 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.