

ANTIPASTI

Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 14.50

Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glace – 13.95

V Portabella al Forno

Marinated & char-grilled, Andiamo zip sauce 9.95
Add tenderloin tips – 9.95

GF Cocktail di Gamberi

Three chilled, colossal shrimp, served with our signature cocktail sauce – 14.95
Additional shrimp – 3.95 each

V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 11.95

ZUPPE E INSALATE

V Minestrone alla Milanese

Italian Vegetable Soup – 4.95

Pasta e Fagioli

White beans, tomatoes, root vegetables, sausage – 4.95

V Insalata di Cesare

Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano – 14.95

V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 14.95

Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 14.95

Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 15.95

V Melanzane Napoleone

Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 12.95

Salumi e Formaggi

Selection of Artisan Italian meats and cheeses, olives, peppers, almonds, crostini (serves 2) – 18.95

V Carciofi alla Giudia

Roman style artichokes, fried in olive oil, garlic aioli, sea salt – 15.95

GF Insalata con Salmone e Patate

Char-grilled salmon fillet, trio of fingerling potatoes, olives, tomatoes, hard cooked egg, green beans, mustard vinaigrette – 23.95

Insalata con Bocconcini di Manzo

Grilled beef tenderloin tips, romaine heart, Ricotta Salata, roasted red pepper, marinated beets, toasted hazelnut, lemon-horseradish aioli, parmesan croutons – 26.95

ADD GRILLED: chicken – 4 / steak – 9 / shrimp – 4 ea
salmon – 8

SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

Torte del Granchio

Appetizer crab cakes, fire roasted corn & smoked cheddar polenta, pickled mustard seed, heirloom cherry tomato and shallot salad, meyer lemon vinaigrette – 15.95

Carbonara al Salmone Affumicato

Housemade pasta, Pastrami "style" smoked salmon, caramelized onions, Parmigiano-Reggiano, cured egg yolk – 21.95

Lasagna al Funghi e Tartufi

House made pasta, roasted garlic-truffle infused ricotta, porcini and wild mushroom duxelles, tellagio béchamel – 21.95

Cosce de Pollo Arrostito

Brown sugar-chili seared chicken thighs, aioli, potato crust, roasted corn-smoked cheddar polenta, heirloom tomato relish – 22.95

Cioppino alla Calabrese

Seared day boat scallops, colossal shrimp, mussels, clams, calamari simmered in a herbed tomato broth, roasted garlic crustini – 35.95

Filetto di Ribeye

Aged filet of ribeye, roasted fingerling potatoes, porcini demi-glace, meyer lemon, roasted cherry tomatoes, heirloom baby carrots – 41.95

PASTA DI CASA

Accompanied with soup or farmers greens salad

Tortellini alla Panna

Handmade tortellini filled with beef, pork and veal, wild mushrooms, basil, Mascarpone crème – 19.95

Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 19.95

Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 21.95

Paglia e Fieno con Filetto di Pollo

Chicken, Prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 21.95

Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta with chicken tenderloins – 19.95
With salmon fillet or 2 colossal shrimp – 26.95

Gnocchi all' Aldo

A specialty of the house. Handmade potato dumplings, creamy tomato Palmina sauce – 20.95

Frutti di Mare

Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta – 35.95

Rigatoni Giuseppe

Italian sausage, onions, marinated tomatoes, spinach, Marsala, rosemary-demi glace, shaved Asiago – 21.95

Linguine con Vongole alla Povera

Housemade pasta, fresh littleneck clams in olive oil-garlic sauce with herbs or white wine Marinara sauce – 23.95

V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 22.95
With chicken tenderloins – 26.95

Pasta all' Andiamo – 16.95

CHOOSE IMPORTED & ANDIAMO HOUSEMADE PASTA: Capellini, Spaghetti, Rigatoni, Penne, Fettuccine, Linguine, Pappardelle, Whole Wheat, Gluten Free

CHOOSE HOMEMADE SAUCE:

Bolognese, Palmina, Basil Pesto Crème, Tomato-Basil (V), Garlic and Olive Oil (V), Arrabbiata (V), Pomodoro (V)

CHOOSE PROTEIN:

chicken 3.95 / tenderloin tips 9.95 / shrimp 4 ea / salmon 8 / sausage 3 /meatballs 2 ea

SECONDI

Accompanied with soup or farmers greens salad

POLLO

Petto di Pollo alla Marengo

Sautéed chicken breast, fresh mushrooms, onions, herbs, white wine, tomato, cold water shrimp – 27.95

Petto di Pollo con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 24.95

Petto di Pollo Alla Aldo

Chicken breast, white wine, artichokes, tomato filet, herbs – 24.95

Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 24.95

Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 23.95

Petto di Pollo all' Andiamo – 23.95

MARSALA – wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA – olive oil, capers, white wine, lemon, herbs

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

MANZO E MAIALE

Filetto di Manzo

Char-broiled 8 oz. filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 39.95

Fettine di Filetto di Manzo all' Andiamo

Beef tenderloin medallions, topped with eggplant, tomato fillet and Mozzarella, Chianti wine sauce – 36.95

GF Costelette di Maiale

Bone-In pork loin chop, roasted fingerling potatoes, balsamic-fig compote, honey glazed carrots – 29.95

Costata di Manzo

20 oz bone-in ribeye steak, aged in house, char-grilled, chef's potatoes, zip sauce, seasonal vegetables – 44.95

VITELLO

Featuring Strauss Free Raised® Veal, The Way Nature Intended

Bocconcini di Vitello all' Aldo

Sliced veal tenderloin, imported Prosciutto, Fontina cheese, tomato fillet, herbed white wine sauce – 32.95

Vitello e Gamberi al Funghi

Tenderloin of veal, colossal shrimp, portabella mushrooms, herbed cheese, signature zip sauce – 36.95

Scaloppine di Vitello all' Andiamo – 29.95

MARSALA – wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA – olive oil, capers, white wine, lemon, herbs

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

PESCE

Pesce Bianco alla Siciliana

Lightly breaded whitefish, Italian potatoes, seasonal vegetables, ammoglio or almandine – 25.95

GF Trancia di Salmone

Char-grilled salmon, roasted tomato fillets, garlic, olive oil, herbed potatoes, arugula slaw – 31.95

GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 29.95

Capesante Primavera con Asparagi

Pan seared jumbo sea scallops, asparagus, fava beans, tomatoes, mushrooms, spinach, lemon basil broth – 35.95