

ANTIPASTI

Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 10.50

Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glaze – 11.95

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 – 12.95
Additional *shrimp* – 3.95 each

V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 8.95

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 – 11.95

V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 12.95

GF Insalata con Salmone e Patate

Char-grilled salmon fillet, trio of fingerling potatoes, olives, tomatoes, hard cooked egg, green beans, mustard vinaigrette – 17.95

Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 11.95

Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 13.95

V Melanzane Napoleone

Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 10.95

Salumi e Formaggi

Selection of Artisan Italian meats and cheeses, olives, peppers, almonds, crostini (serves 2) – 14.95

V Carciofi alla Giudica

Roman style artichokes, fried in olive oil, garlic aioli, sea salt – 13.95

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 – 20.95

V GF Rucola e Carote Arrostate

Honey roasted heirloom carrots, arugula, fava beans, marcona almonds, radish, dried cranberries, hard cooked egg, Gorgonzola dolce – 17.95

V GF Toscana Estate

Tender shredded kale, seasonal berries, apricots, sweet onion, Ricotta Salata, candied walnuts, carrot, raspberry vinaigrette – 14.95

GF Insalata Rustica con Gamberi

Char-grilled colossal shrimp, rustic greens, Prosciutto di Parma, pinenuts, marinated artichokes, figs, Parmigiano-Reggiano, balsamic vinaigrette – 19.95

ADD GRILLED: chicken 3.95 / tenderloin tips 9.95 / salmon 7.95 / shrimp 3.95 each

SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

Linguine Puttanesca

Olives, cherry tomatoes, garlic, capers, anchovies, extra virgin olive oil, white wine, fresh herbs and homemade linguine – 16.95

V Risotto con Funghi e Pesto

Wild mushrooms, sweet banana peppers, leeks, creamy Arborio rice, basil pesto, and asiago cheese – 17.95

Salmone al Pomodoro e Spinaci

Roasted salmon fillet, lemon spinach orzo, shallot and roasted tomato ragu – 21.95

Cosce di Pollo Rosmarino

Marinated, pan seared chicken thighs, parmesan potato croquettes, grilled asparagus, rosemary, lemon-honey glaze – 18.95

Bistecca New York Mediterraneo

Black peppercorn crusted NY strip steak, char grilled and sliced, garlic potatoes, braised greens, heirloom carrots, finished with chimichurri – 26.95

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 – 16.95

Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 15.95

Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 16.95

Paglia e Fieno con Filetto di Pollo

Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 17.95

Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 15.95
With *chicken tenderloins* – 19.95
With *salmon or 2 colossal shrimp* – 23.95

Gnocchi all' Aldo

A specialty of the house. Handmade potato dumplings, creamy tomato Palmina sauce – 16.95

Rigatoni Giuseppe

Italian sausage, onions, marinated tomatoes, spinach, Marsala, rosemary-demi glaze, shaved Asiago – 17.95

Linguine con Vongole alla Povera

Housemade pasta, fresh littleneck clams in olive oil-garlic sauce with herbs or white wine Marinara sauce – 17.95

V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 16.95
With *chicken tenderloins* – 20.95

Pasta all' Andiamo – 14.95

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 3.95 ea. / salmon 7.95

PANINI

Manzo Macinato Americano

½ # USDA Prime burger, American cheese, lettuce, onion, bacon, tomato, 1000 Island dressing, brioche bun, french fries – 14.95

Panini di Pollo Basilico

Chicken breast, avocado, Mozzarella, tomatoes, kale, basil herb paste pressed on crisp baguette bread, parmesan french fries – 15.95

Piadina al Romagna

Thin flatbread, Prosciutto di Parma, Robiola cheese, arugula, tomatoes and fig jam, small kale salad – 14.95

V Panini al Funghi

Marinated portabella mushroom, kale pesto, roasted red peppers, greens, mozzarella cheese, brioche bun, small Caprese salad – 13.95

SECONDI

Accompanied with soup or farmers greens salad

POLLO

Petto di Pollo con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 17.95

Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 17.95

Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 17.95

Petto di Pollo all' Andiamo – 16.95

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

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

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

MANZO

Filetto di Manzo

Char-broiled 6 or 8 oz. filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 26.95 / 34.95

Fettine di Filetto di Manzo all' Andiamo

Beef tenderloin medallions, topped with eggplant, tomato fillet and mozzarella, chianti wine sauce – 28.95

VITELLO

Featuring Strauss Free Raised® Veal, The Way Nature Intended

Scaloppine di Vitello all' Andiamo – 19.95

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

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 sauce or almandine style – 19.95

GF Trancia di Salmone

Char-grilled salmon, roasted tomato fillets, garlic, olive oil, herbed potatoes, arugula slaw – 21.95

GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 21.95

Capesante Primavera con Asparagi

Pan seared jumbo sea scallops, asparagus, fava beans, tomatoes, mushrooms, spinach, lemon basil broth – 26.95

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.

V Vegetarian GF Ask your server about GF items available

L4.17.18

WINE LIST

WHITE

Sparkling by the Glass

2000	Prosecco - Sentio, Treviso, <i>Italy N/V</i>	12/48
2001	Sparkling - Le Courtage Brut Rosé <i>Burgundy, France N/V</i>	12 split
2002	Moscato - Tre Donne "La Perlina", Asti, <i>Italy N/V</i>	10/40

White by the Glass

2003	Riesling - Bauer Haus <i>Rheinhessen, Germany 2016</i>	10/40
2004	Sauvignon Blanc - Matthew Fritz, <i>Napa, CA 2016</i>	12/48
2005	Cortese - Regali Principessa, <i>Gavi, Italy 2016</i>	12/48
2006	Pinot Grigio - Masianco, <i>Veneto, Italy 2016</i>	11/44
2007	Arneis - Michele Chiarlo, <i>Roero Arneis, Italy 2015</i>	12/48
2008	Rosé - Moris Farms Mandriolo <i>Maremma, Italy 2016</i>	11/44
2009	Chardonnay - Andiamo Cellars, <i>CA 2016</i>	9/36
2010	Chardonnay - Pascal Renaud <i>Macon-Villages, France 2015</i>	12/48
2011	Chardonnay - Ferrari-Carano, <i>Sonoma, CA 2015</i>	14/56

Sparkling by the Bottle

2100	Sparkling - L. Mawby Blanc de Blancs <i>Leelanau, MI N/V</i>	58
2101	Champagne - Veuve Clicquot "Yellow", <i>France N/V</i>	112
2102	Sangiovese Brut - Montauto, <i>Tuscany, Italy N/V</i>	75

Italian White by the Bottle

2500	Vermentino - Argiolas, <i>Sardegna 2016</i>	45
2501	Garganega - Pasqua "Romeo & Juliet", <i>Veneto 2015</i>	48
2502	Falanghina - Vesevo, <i>Campania 2015</i>	48
2503	Pinot Grigio - Jermann, <i>Friuli 2015</i>	64
2504	Verdicchio - Marchetti, <i>Marche 2015</i>	52
2505	Grechetto/Trebbiano - Noemia "Noe", <i>Orvieto 2015</i>	48

Other White by the Bottle

2300	Riesling - Dr. Bürklin Wolf "Wachenheimer" <i>Pfalz, Germany, 2016</i>	52
2301	Chenin Blanc - Sauvion, <i>Vouvray, France 2016</i>	45
2302	Sauvignon Blanc - Marlborough Estate <i>New Zealand 2017</i>	48
2303	Sauvignon Blanc - Lurton "Bonnet" <i>Bordeaux, France 2016</i>	48
2304	Fumé Blanc - Ferrari-Carano, <i>Sonoma, CA 2016</i>	40
2305	Pinot Gris - Laurentide, <i>Leelanau Peninsula, MI 2014</i>	48
2307	Chardonnay - Morgan "Mettalico", <i>Monterey, CA 2015</i>	59
2308	Chardonnay - Clos Pegase "Mitsukos Vineyard" <i>Napa, CA 2014</i>	52
2309	Chardonnay - Cakebread, <i>Napa, CA 2015</i>	88
2310	Chardonnay - Celani, <i>Napa, CA 2015</i>	90

RED

Red by the Glass

2200	Lambrusco - Borgoletto, <i>Emilia-Romagna, Italy N/V</i>	11/44
2201	Barbera - San Silvestro "Ottone I" <i>Piedmont, Italy 2016</i>	11/44
2202	Sangiovese - Castello di Albola <i>Chianti Classico, Italy 2014</i>	11/44
2203	Pinot Noir - Meomi, <i>CA 2016</i>	12/48
2204	Pinot Noir - Rainstorm <i>Willamette Valley, OR 2016</i>	14/56
2205	Merlot - Celani Family "Robusto", <i>Napa, CA 2016</i>	15/60
2206	Montepulciano - Cerulli Spinozzi <i>Abruzzo, Italy 2012</i>	12/48
2207	Malbec - Piatelli Reserve <i>Mendoza, Argentina 2016</i>	11/44
2208	Super Tuscan - Il Fauno di Arcanum <i>Tuscany, Italy 2014</i>	18/72
2209	Cabernet Sauvignon - Andiamo Cellars, <i>CA 2016</i>	9/36
2210	Cabernet Sauvignon - Bonanno, <i>Napa, CA 2014</i>	13/52
2211	Red Blend - Stag's Leap Wine Cellars "Hands of Time" <i>Napa, CA 2015</i>	15/60
2212	Merlot/Cab Franc - Celani Family "Tenacious" <i>Napa, CA 2014</i>	25/100

Italian Red by the Bottle

2600	Barbera - Hilberg, <i>Piedmont 2014</i>	60
2601	Sangiovese - La Fornace Rosso di Montalcino <i>Tuscany 2015</i>	52
2602	Sangiovese - Ruffino "Ducale Oro" <i>Chianti Classico Riserva 2012</i>	86
2603	Sangiovese - Castiglion Bosco Brunello di Montalcino <i>Tuscany 2012</i>	90
2604	Zinfandel/Primitivo - Altemura "Sasseo" <i>Puglia 2015</i>	46
2605	Super Tuscan - Gaja Ca'Marcanda "Promis" <i>Tuscany 2015</i>	108
2606	Super Tuscan - Brancaia "Ilatraia" <i>Tuscany 2012</i>	96
2607	Nebbiolo - Vietti "Perbacco", <i>Piedmont 2014</i>	66
2608	Barbaresco - Reversanti, <i>Piedmont 2013</i>	65
2609	Barolo - Marchesi di Barolo, <i>Piedmont 2012</i>	114
2610	Amarone Classico - Luigi Righetti, <i>Veneto 2013</i>	68
2611	Amarone Classico - Lorenzo Begali, <i>Veneto 2012</i>	108

Other Red by the Bottle

2700	Pinot Noir - Deloach, <i>Russian River Valley, CA 2015</i>	60
2701	Pinot Noir - Chalk Hill, <i>Sonoma Coast, CA 2014</i>	59
2702	Pinot Noir - Joseph Phelps "Freestone" <i>Sonoma, CA 2015</i>	90
2703	Pinot Noir - Elk Cove, <i>Willamette, OR 2014</i>	62
2704	Pinot Noir - Patricia Green "Freedom Hill" <i>Willamette, OR 2015</i>	84
2705	Pinot Noir - Archery Summit "Premier Cuvee" <i>Willamette, OR 2015</i>	99
2706	Sangiovese Blend - Ferrari-Carano "Siena" <i>Sonoma, CA 2015</i>	56
2707	Garnacha - Alto Moncayo "Veraton" <i>Campo de Borja, Spain 2014</i>	62
2708	Red Blend - Paoletti "Piccolo Cru", <i>Napa, CA 2015</i>	56
2709	Malbec - Trivento "Golden Reserve" <i>Mendoza, Argentina 2015</i>	52
2710	Syrah Blend - Emiliana "Coyam" <i>Colchagua Valley, Chile 2013</i>	76
2718	Syrah - Goedhardt Family "Bel Villa", <i>Red Mtn., WA 2013</i>	58
2711	Cab Sauv/Monastrell - Gordo, Yecla, <i>Spain 2014</i>	42
2712	Cabernet Sauvignon - Silver Totem <i>Horse Heaven Hills, WA 2014</i>	54
2713	Cabernet Sauvignon - Oberon, <i>Napa, CA 2015</i>	48
2714	Cabernet Sauvignon - Worthy "Sophia's" <i>Napa, CA 2012</i>	68
2715	Cabernet Sauvignon - Fisher "Unity" 2015 <i>Sonoma/Napa, CA</i>	90
2716	Cabernet Sauvignon - Honig, <i>Napa, CA 2014</i>	94
2717	Cabernet Sauvignon - Stag's Leap "Artemis" <i>Napa, CA 2015</i>	124
2719	Cabernet Sauvignon - Cakebread, <i>Napa, CA 2014</i>	148
2720	Cabernet Sauvignon - Groth, <i>Napa, CA 2013</i>	126
2721	Cabernet Sauvignon - Celani Family <i>Napa, CA 2015</i>	150
2722	Cabernet Sauvignon - Silver Oak <i>Alexander Valley, CA 2013</i>	136
2723	Cabernet Sauvignon - Silver Oak, <i>Napa, CA 2012</i>	188
2724	Cabernet Sauvignon - Darioush, <i>Napa, CA 2014</i>	172
2725	Cabernet Sauvignon - Caymus, <i>Napa, CA 2015</i>	162
2726	Cabernet Sauvignon - Buccella, <i>Napa, CA 2014</i>	298

EACH CATEGORY IS ORGANIZED LIGHTEST TO FULLEST

Vintages are subject to change. Please inquire with a manager on dates for upcoming wine dinners.