

Andiamo

BLOOMFIELD RISTORANTE

ANTIPASTI

Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 14.95

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

ZUPPE E INSALATE

V Minestrone alla Milanese

Italian Vegetable Soup – 4.95

Zuppe del Giorno – 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

Insalata Triata

Chopped greens, chicken, soppressata, bacon, tomatoes, hard cooked egg, olives, cucumber avocado, pepperoncini, gorgonzola, Italian emulsion – 22.95

V Suppli al Telefono

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

Gamberi all' Andiamo

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

V Carciofi alla Giudia

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

Cozze alla Livornese

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

Insalata Vecchio Amico

Black kale, bell pepper, red onion, heirloom tomato, caper berries, roasted potato, oregano vinaigrette – 17.95

Salmone Griglia

Grilled salmon, farmer's greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing – 23.95

Manzo Gorgonzola

Char grilled beef tenderloin tips, sweet cipolini, roasted heirloom tomato, gorgonzola dolce, pine nuts, avocado vinaigrette – 26.95

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

SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

Roman Alfredo Pasta Originale

Homemade fettuccine, Parma butter, flamed in Parmigiano Reggiano wheel table-side, Prosciutto di Parma, summer truffles – 35.95

Fettucine Limone con Asparagi, Gamberi e Capesante

Lemon scented fettuccine, asparagus, mascarpone cream, served with grilled shrimp and scallop – 35.95

Risotto Corona

Forest mushrooms, seasonal vegetables, toasted basil, served in a Parmigiano Reggiano crown – 26.95

Costolette di Vitello Boca di Cardinale

Grilled veal rib chop, roasted pepper, Marsala demi-glace, fontina cheese – 45.95

Pollo Scarpariello

Roasted chicken, sausage, cipollini onion, roasted peppers, potatoes, in rosemary agro-dolce – 29.95

Apple Honey Beef Brisket

Black angus beef brisket, apple cider vinegar, tupelo honey, rosemary – 33.95

Lamb Khoresht

Braised lamb, spicy lime scented tomato sauce, ceci beans, saffron basmati rice – 31.95

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 – 19.95
With chicken tenderloins – 23.95
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

Lasagna Viso Aperto

Fresh spinach pasta layered with Basil Ricotta, heirloom tomatoes, mozzarella cheese, grilled summer zucchini ribbons – 23.95

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

Pollo Arrostito

Brick roasted chicken, potatoes, mushrooms, roasted peppers, artichokes, tomato vinaigrette – 28.95

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

Pollo Olivia

Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce – 26.95

MANZO E MAIALE

Filetto di Manzo

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

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

Scaloppine di Vitello Melanzane

Sautéed veal, breaded eggplant, wild mushroom, fontina cheese, San Marzano tomato, marsala demi – 31.95

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 – 26.95

GF Gamberi alla Buongustaia

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

Salmone Apulia

Grilled salmon, roast grape tomato, caperberries, cerignola olives, virgin olive oil, oregano insalatini – 31.95

Mediterranean Branzino

Pan roasted, artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon thyme sauce – 41.95

Capesante Gratinato

Pan seared jumbo sea scallops, topped with garlic herb bread crumbs, grilled asparagus, crisp Guanciale, tarragon mascarpone cream sauce – 35.95

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.

L'Chaim Menu available upon request

V Vegetarian GF Ask your server about GF items available

WINE LIST

GLASS

Sparkling by the Glass

2012	Prosecco - La Marca 'Extra Dry', Veneto, Italy NV	12/48
2001	Sparkling - Le Courtage Brut Rosé, Burgundy, France NV	12 split
2002	Moscato - Tre Donne <i>La Perlina</i> , Asti, Italy NV	10/40

White by the Glass

2003	Riesling - Bauer Haus Spätlese, Rheinhessen, Germany 2017	10/40
2013	Sauvignon Blanc - Marlborough Estate, Marlborough, New Zealand 2017	12/48
2005	Trebbiano - Cà Maiol, Veneto, Italy 2017	12/48
2006	Pinot Grigio - Masianco, Veneto, Italy 2017	11/44
2008	Rosé - Renaissance, Maremma, Italy 2017	11/44
2009	Chardonnay - Andiamo Cellars, California 2017	9/36
2010	Chardonnay - Pascal Renaud, Macon-Villages, France 2016	12/48
2011	Chardonnay - Ferrari-Carano, Sonoma, CA 2016	14/56

Red by the Glass

2203	Pinot Noir - Lyric by Etude, Santa Barbara, California 2016	13/52
2204	Pinot Noir - Rainstorm, Oregon 2017	14/56
2202	Sangiovese - Castello di Albola Chianti Classico, Italy 2015	11/44
2214	Valpolicella Ripasso - Rosati, Veneto, Italy 2015	14/56
2205	Merlot - Celani Family Robusto, Napa, CA 2017	15/60
2206	Montepulciano - Cerulli Spinozzi Abruzzo, Italy 2013	12/48
2207	Malbec - Piattelli Reserve Mendoza, Argentina 2016	11/44
2208	Super Tuscan - Il Fauno di Arcanum Tuscany, Italy 2015	18/72
2209	Cabernet Sauvignon - Andiamo Cellars, CA 2017	9/36
2213	Cabernet Sauvignon - Castle Rock, Napa, CA 2017	13/52
2211	Red Blend - Roth Heritage, Sonoma County, California 2016	15/60
2212	Merlot/Cab Franc - Celani Family Tenacious Napa, CA 2015	27/108

BOTTLE

Sparkling by the Bottle

2100	Sparkling - L. Mawby Blanc de Blancs Leelanau, MI NV	58
2107	Sparkling - Ferrari Brut, Trentino, Italy NV	60
2101	Champagne - Veuve Clicquot Yellow, France NV	112

Italian White by the Bottle

2500	Vermentino - Argiolas, Sardegna 2017	45
2506	Cortese - Regali Principessa, Gavi 2016	48
2501	Garganega - Pasqua <i>Romeo & Juliet</i> , Veneto 2016	48
2503	Pinot Grigio - Jermann, Friuli 2015	64
2504	Verdicchio - Marchetti, Marche 2015	52
2505	Grechetto/Trebbiano - Noemia Noe, Orvieto 2015	48

Other White by the Bottle

2312	Dry Riesling - Verterra, Leelanau Peninsula, MI 2017	45
2301	Chenin Blanc - Sauvion, Vouvray, France 2017	45
2303	Sauvignon Blanc - Lurton <i>Bonnet</i> Bordeaux, France 2016	48
2311	Sauvignon Blanc - Duckhorn, Napa, CA 2017	60
2304	Fumé Blanc - Ferrari-Carano, Sonoma, CA 2017	40
2315	Pinot Gris - Schlumberger <i>Les Princes Abbés</i> , Alsace, France 2015	54
2314	Chardonnay - Starmont, Carneros, CA 2015	50
2308	Chardonnay - The Calling, Sonoma Coast, CA 2016	70
2309	Chardonnay - Cakebread, Napa, CA 2016	88
2310	Chardonnay - Celani, Napa, CA 2015	90

Italian Red by the Bottle

2600	Barbera - Hilberg, Piedmont 2014	60
2612	Dolcetto - Ceretto "Rossana", Piedmont 2015	48
2601	Sangiovese - La Fornace Rosso di Montalcino Tuscany 2016	52
2602	Sangiovese - Ruffino "Ducale Oro" Gran Selezione, Chianti Classico Riserva 2014	86
2615	Sangiovese - Argiano Brunello di Montalcino, Tuscany 2013	99
2604	Zinfandel/Primitivo - Altemura Sasseo Puglia 2016	46
2605	Super Tuscan - Gaja Ca'Marcanda <i>Promis</i> Tuscany 2015	108
2606	Super Tuscan - Brancaia <i>Ilatraia</i> Tuscany 2013	96
2607	Nebbiolo - Vietti <i>Perbacco</i> , Piedmont 2015	66
2613	Barbaresco - San Guiliano, Piedmont 2014	85
2614	Barolo - Elvio Cogno Ravera, Piedmont 2014	120
2610	Amarone Classico - Luigi Righetti, Veneto 2014	68
2611	Amarone Classico - Lorenzo Begali, Veneto 2014	108

Other Red by the Bottle

2700	Pinot Noir - Deloach, Russian River Valley, CA 2016	60
2701	Pinot Noir - Beckon "Bien Nacido", Santa Barbara, California 2016	75
2702	Pinot Noir - Joseph Phelps <i>Freestone</i> , Sonoma, CA 2015	90
2703	Pinot Noir - Elk Cove, Willamette, OR 2015	62
2704	Pinot Noir - Patricia Green "Freedom Hill", Willamette, OR 2015	84
2705	Pinot Noir - Archery Summit <i>Premier Cuvee</i> , Willamette, OR 2015	99
2706	Sangiovese Blend - Ferrari-Carano <i>Siena</i> , Sonoma, CA 2016	56
2707	Garnacha - Alto Moncayo <i>Veraton</i> , Campo de Borja, Spain 2015	62
2736	Cabernet Franc - Catena "San Carlos", Mendoza, Argentina 2016	56
2708	Red Blend - Paoletti Piccolo Cru, Napa, CA 2016 (Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Petit Verdot)	56
2709	Malbec - Trivento <i>Golden Reserve</i> , Mendoza, Argentina 2016	52
2710	Syrah Blend - Emiliana <i>Coyam</i> , Colchagua Valley, Chile 2013	76
2718	Syrah - Goedhart "Bel Villa", Red Mountain, Washington 2013	58
2711	Tempranillo - Numanthia <i>Termes</i> , Toro, Spain 2015	59
2730	Merlot - Flora Springs, Napa, CA 2015	65
2737	Zinfandel Blend - Ridge Three Valleys, Sonoma County, CA 2016	61
2712	Cabernet Sauvignon - Silver Totem, Horse Heaven Hills, WA 2015	54
2734	Cabernet Sauvignon - Volunteer, Napa 2016	68
2714	Cabernet Sauvignon - Worthy <i>Sophia's</i> , Napa, CA 2012	70
2715	Cabernet Sauvignon - Fisher <i>Unity</i> , Sonoma/Napa, CA 2016	90
2713	Cabernet Sauvignon - Burgess, Napa, CA 2014	115
2732	Cabernet Sauvignon - Provenance, Rutherford 2015	95
2716	Cabernet Sauvignon - Peju Province, Napa, CA 2014	105
2720	Cabernet Sauvignon - Groth, Napa, CA 2014	126
2721	Cabernet Sauvignon - Celani Family, Napa, CA 2016	190
2722	Cabernet Sauvignon - Silver Oak, Alexander Valley, CA 2014	136
2731	Cabernet Sauvignon Reserve - Snowden, Napa, CA 2008	175
2724	Cabernet Sauvignon - Darioush, Napa, CA 2015	172
2725	Cabernet Sauvignon - Caymus, Napa, CA 2016	162

EACH CATEGORY IS ORGANIZED LIGHTEST TO FULLEST

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