

# Andiamo

BLOOMFIELD RISTORANTE

## ANTIPASTI

### Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 12.95

### Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glacé – 12.95

### 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 – 4 each

### V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 10.95

### Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 14.95

### V Carciofi alla Giudia

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

### Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 12.95

## 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 – 13.95

### 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 – 19.95

### Insalata Vecchio Amico

Black kale, bell pepper, red onion, heirloom tomato, caper berries, roasted potato, oregano vinaigrette – 15.95

### Salmone Griglia

Grilled salmon, farmer's greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing – 19.95

### Manzo Gorganzola

Char grilled beef tenderloin tips, sweet cipolini, roasted heirloom tomato, gorgonzola dolce, pine nuts, avocado vinaigrette – 24.95

### 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

### Fettuccine Limone con Asparagi, Gamberi e Capesante

Lemon scented fettuccine, asparagus, mascarpone cream, served with grilled shrimp and scallop – 29.95

### Risotto Corona

Forest mushrooms, seasonal vegetables, toasted basil, served in a Parmigiano Reggiano crown – 21.95

### Costolette di Vitello Boca di Cardinale

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

### 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 – 17.95

### Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 16.95

### Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 19.95

### Paglia e Fieno con Filetto di Pollo

Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 18.95

### Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 16.95  
With chicken tenderloins – 20.95  
With salmon fillet or 2 colossal shrimp – 23.95

### Gnocchi all' Aldo

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

### Lasagna Viso Aperto

Fresh spinach pasta layered with Basil Ricotta, heirloom tomatoes, mozzarella cheese, grilled summer zucchini ribbons – 20.95

### Frutti di Mare

Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta – 32.95

### 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 4 ea / salmon 8 / sausage 3 / meatballs 2 ea

## PANINI

### Manzo Macinato Americano

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

### Panini Piccoli di Salmone

Southwestern salmon patties, lemon aioli, arugula slaw, avocado – 17.95

### Piccolo Filetto di Manzo

2 char-grilled petite filets, portabella mushrooms, watercress gremolata, zip sauce, crisp onions, brioche slider buns, truffle fries – 19.95

### Pollo Caprese

Grilled chicken breast, bufala mozzarella, heirloom tomato, basil, balsamic glaze – 16.95

## SECONDI

Accompanied with soup or farmers greens salad

## POLLO

### Petto di Pollo alla Andiamo – 18.95

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

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 – 21.95

## MANZO

### Filetto di Manzo

Char-broiled 6 or 8 oz filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 32.95 / 39.95

## 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 – 24.95

Scaloppine di Vitello all' Andiamo – 23.95

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

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 – 23.95

### Salmone Apulia

Grilled salmon, roast grape tomato, caperberries, cerignola olives, virgin olive oil, oregano insalatini – 26.95

### Mediterranean Branzino

Pan roasted, artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon thyme sauce – 33.95

### Capesante Gratinata

Pan seared jumbo sea scallops, topped with garlic herb bread crumbs, grilled asparagus, crisp Guanciale, tarragon mascarpone cream sauce – 29.95

V Vegetarian GF Ask your server about GF items available

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

# WINE LIST

## GLASS

### Sparkling by the Glass

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

### White by the Glass

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

### Red by the Glass

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

## BOTTLE

### Sparkling by the Bottle

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

### Italian White by the Bottle

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

### Other White by the Bottle

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

### Italian Red by the Bottle

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

### Other Red by the Bottle

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