

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-glace – 12.95

V Portabella al Forno

Marinated & char-grilled, Andiamo zip sauce 10.95
Add tenderloin tips – 9.95

GF Cocktail di Gamberi

Three chilled, colossal shrimp, served with our signature cocktail sauce – 13.95
Additional shrimp – 3.95 each

V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 9.95

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 – 13.95

V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 13.95

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 – 18.95

Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palma or meat sauce – 17.95

Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 18.95

Paglia e Fieno con Filetto di Pollo

Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 20.95

Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 18.95
With chicken tenderloins – 22.95
With salmon or 2 colossal shrimp – 26.95

Gnocchi all’ Aldo

A specialty of the house. Handmade potato dumplings, creamy tomato Palmina sauce – 18.95

Frutti di Mare

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

Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 13.95

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) – 17.95

Granchio Saporito

Lump crab cakes, sweet corn-brussel sprout ragu, lemon aioli, pickled red onion – 18.95

Salmone Rustica

Char-grilled salmon fillet, roasted corn, tomato fillets, olives, fennel-arugula, avocado toast, balsamic vinaigrette – 21.95

Gamberi Panzanella

Colossal shrimp, crisp eggplant, chick peas, heirloom tomatoes, roasted sweet peppers, citrus vinaigrette – 22.95

GF Manzo Rustica

Char-grilled beef tenderloin tips, wild mushrooms, grilled onions, artichokes, grilled romaine heart, herbed vinaigrette – 23.95

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

Rigatoni Giuseppe

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

Vongole Val d’Aosta

Littleneck clams, white wine, pancetta, bell pepper-casino butter, handmade linguine – 20.95

V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 19.95
With chicken tenderloins – 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 3.95 ea. / salmon 7.95
meatballs 1.95 each / Italian sausage link 2.95 each

Andiamo
WARREN

SPECIALITA’ DELLA RISTORANTE

Accompanied with soup or farmers greens salad

Gambo dell’Agnello

Savory braised lamb shank, herbed soft polenta, San Marzano tomato-red wine sauce, hint of citrus and rosemary, gremolata – 40.95

Ravioli Stagionale

Crispy beef short rib ravioli, cipollini onion, asparagus, porcini mushrooms, savory tomato-beef jus – 26.95

Costata di Manzo

20 oz bone in ribeye, cipollini onion-balsamic reduction, fire roasted asparagus, Italian potatoes – 48.95

Manzo e Frutti di Mare Misto

Petite char-grilled NY Strip steak, lump crab cake, grilled shrimp and scallop, fire roasted asparagus, tomato-braised leek sauce – 46.95

Salmone con Il Granchio

Crab stuffed Scottish salmon fillet, lemon crema, Italian potatoes and vegetables – 36.95

Gamberi Alto Adige

Pan roasted colossal shrimp, white bean ragu, mushrooms, leeks, spinach, house pancetta, onions, garlic, bell peppers, crisp polenta – 36.95

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 – 21.95

Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 21.95

Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 20.95

Petto di Pollo all’ Andiamo – 20.95

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 – 34.95

Maiale Milanese

Tender pork cutlets, Sicilian style bread crumbs, brussel sprouts, pancetta, caramelized onions, aged balsamic, risotto, shaved Parmigiano Reggiano – 24.95

Bistecca di Lombo New York

12 oz boneless New York strip steak, aged in house, char-grilled, Italian potatoes, zip sauce, seasonal vegetables – 29.95

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 – 29.95

Vitello e Gamberi al Funghi

Tenderloin of veal, colossal shrimp, portabella mushrooms, herbed cheese, signature zip sauce – 34.95

Scaloppine di Vitello all’ Andiamo – 25.95

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 sauce or almandine style – 22.95

GF Gamberi alla Buongustaia

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

Salmone alla Griglia

Char-grilled Scottish salmon, balsamic brussel sprouts, sweet potato-garbanzo bean hash, pomegranate agro-dolce, fennel slaw – 24.95

Capesante Arrostito

Pan roasted George’s Bank scallops, butternut squash purée, pumpkin gnocchi, kale, wild mushrooms, leeks, sage – 33.95

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