

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

V Suppli al Telefono

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

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

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

Salmone Rustica

Char-grilled salmon fillet, roasted corn, tomato fillets, olives, fennel-arugula, avocado toast, balsamic vinaigrette – 23.95

Gamberi Panzanella

Crisp eggplant, chick peas, heirloom tomatoes, roasted sweet peppers, citrus vinaigrette – 24.95

GF Manzo Rustica

Wild mushrooms, grilled onions, artichokes, grilled romaine heart, herbed vinaigrette – 26.95

ADD GRILLED:

chicken – 4 / steak – 9 / shrimp – 4ea / salmon – 8

SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

Lamb Khoresht

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

Honey Braised Beef Brisket

Black Angus beef brisket, apple cider, tupelo honey, rosemary – 33.95

Roman Alfredo Pasta Originale

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

Costelette Di Vitello Piedmontese

Strauss Free Raised veal rib chop, grilled and served with winter black truffles, Italian roasted chestnuts, demi-glace and Salsa Piedmontese – 45.95

Risotto Pescatore

Imported carnaroli rice, shrimp, scallops, clams, mussels, San Marzano tomato brodo – 36.95

Gamberi Nello Stile di Piccoli Ucelli

Grilled colossal shrimp, soft polenta, roasted long stem artichokes, pancetta, olives, roasted sweet pepper-tomato sauce – 36.95

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

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 – 24.95

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 – 25.95

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

Pollo Olivia

Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce – 25.95

MANZO E MAIALE

Filetto di Manzo

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

Maiale Milanese

Tender pork cutlets, Sicilian style bread crumbs, brussel sprouts, pancetta, caramelized onions, aged balsamic, risotto, shaved Parmigiano Reggiano – 28.95

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 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 agrodolce, fennel slaw – 31.95

Capesante Arrostito

Pan roasted George's Bank scallops, butternut squash puree, pumpkin gnocchi, kale, wild mushrooms, leeks, sage – 36.95

Mediterranean Branzino

Pan roasted, artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon thyme sauce – 39.95

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

WHITE

Sparkling by the Glass

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

White by the Glass

2003	Riesling - Bauer Haus Spätlese, Rheinhessen, Germany 2016	10/40
2004	Sauvignon Blanc - Matthew Fritz, Napa, CA 2017	12/48
2005	Trebbiano - Cà Maiol, Veneto, Italy 2017	12/48
2006	Pinot Grigio - Masianco, Veneto, Italy 2016	11/44
2007	Arneis - Michele Chiarlo, Roero Arneis, Italy 2014	12/48
2008	Rosé - Renaissance, Maremma, Italy 2017	11/44
2009	Chardonnay - Andiamo Cellars, California 2016	9/36
2010	Chardonnay - Pascal Renaud, Macon-Villages, France 2016	12/48
2011	Chardonnay - Ferrari-Carano, Sonoma, CA 2016	14/56

Sparkling by the Bottle

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

RED

Red by the Glass

2200	Lambrusco - Borgoleto, Emilia-Romagna, Italy <i>N/V</i>	11/44
2201	Barbera - San Silvestro <i>Ottone I</i> , Piedmont, Italy 2017	11/44
2202	Sangiovese - Castello di Albola, Chianti Classico, Italy 2015	11/44
2203	Pinot Noir - Lyric by Etude, Santa Barbara, California 2015	13/52
2204	Pinot Noir - Rainstorm, Willamette Valley, OR 2016	14/56
2205	Merlot - Celani Family <i>Robusto</i> , Napa, CA 2017	15/60
2206	Montepulciano - Cerulli Spinozzi, Abruzzo, Italy 2013	12/48
2207	Malbec - Piatelli Reserve, Mendoza, Argentina 2016	11/44
2208	Super Tuscan - Il Fauno di Arcanum, Tuscany, Italy 2014	18/72
2209	Cabernet Sauvignon - Andiamo Cellars, CA 2016	9/36
2210	Cabernet Sauvignon - Bonanno, Napa, CA 2014	13/52
2211	Red Blend - Roth Heritage, Sonoma County, California 2015	15/60
2212	Merlot/Cab Franc - Celani Family <i>Tenacious</i> , Napa, CA 2015	25/100

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 2012	86
2603	Sangiovese - Castiglion Bosco Brunello di Montalcino, Tuscany 2013	90
2604	Zinfandel/Primitivo - Altemura <i>Sasseo</i> , Puglia 2016	46
2605	Super Tuscan - Gaja Ca'Marcanda <i>Promis</i> , Tuscany 2015	108
2606	Super Tuscan - Brancaia <i>Ilatraia</i> , Tuscany 2012	96
2607	Nebbiolo - Vietti <i>Perbacco</i> , Piedmont 2014	66
2608	Barbaresco - Reversanti, Piedmont 2013	65
2609	Barolo - Marchesi di Barolo, Piedmont 2012	114
2610	Amarone Classico - Luigi Righetti, Veneto 2014	68
2611	Amarone Classico - Lorenzo Begali, Veneto 2013	108

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
2502	Falanghina - Vesevo, Campania 2015	48
2503	Pinot Grigio - Jermann, Friuli 2015	64
2504	Verdicchio - Marchetti, Marche 2015	52
2505	Grechetto/Trebbiano - Noemia <i>Noe</i> , Orvieto 2015	48

Other White by the Bottle

2300	Riesling - Dr. Bürklin Wolf "Wachenheimer", Pfalz, Germany, 2016	52
2301	Chenin Blanc - Sauvion, Vouvray, France 2017	45
2302	Sauvignon Blanc - Marlborough Estate, Marlborough, New Zealand 2017	48
2303	Sauvignon Blanc - Lurton <i>Bonnet</i> , Bordeaux, France 2016	48
2304	Fumé Blanc - Ferrari-Carano, Sonoma, CA 2017	40
2305	Pinot Gris - Laurentide, Leelanau Peninsula, MI 2016	48
2306	Viognier - K Vintners "Art Den Hoed", Yakima Valley, WA 2016	65
2307	Chardonnay - Morgan <i>Mettalico</i> , Monterey, CA 2015	59
2308	Chardonnay - The Calling, Sonoma Coast, CA 2016	70
2309	Chardonnay - Cakebread, Napa, CA 2016	88
2310	Chardonnay - Celani, Napa, CA 2015	90

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 2015	56
2707	Garnacha - Alto Moncayo <i>Veraton</i> , Campo de Borja, Spain 2014	62
2708	Red Blend - Paoletti Piccolo Cru, Napa, CA 2016	56
2728	Red Blend - Stag's Leap Wine Cellars <i>Hands of Time</i> , Napa Valley, CA 2016	65
2729	Red Blend - Cain Concept <i>The Benchland</i> , Napa, CA 2008	155
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
2712	Cabernet Sauvignon - Silver Totem, Horse Heaven Hills, WA 2014	54
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
2716	Cabernet Sauvignon - Peju Province, Napa, CA 2014	105
2719	Cabernet Sauvignon - Cakebread, Napa, CA 2015	148
2720	Cabernet Sauvignon - Groth, Napa, CA 2014	126
2721	Cabernet Sauvignon - Celani Family, Napa, CA 2015	150
2722	Cabernet Sauvignon - Silver Oak, Alexander Valley, CA 2013	136
2723	Cabernet Sauvignon - Silver Oak, Napa, CA 2012	188
2724	Cabernet Sauvignon - Darioush, Napa, CA 2014	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.