

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

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

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, summer truffles – 35.95

Maccheroni alla Chitarra Primavera

Abruzzi's famous "Guitar" house-made fresh pasta with asparagus, Morel mushrooms, tomatoes, toasted basil "Olio De Santos" with slivers of Parmigiano Reggiano – 29.95

Costelette Di Vitello Guglielmo

Grilled Strauss veal chop, sautéed spring Morel mushrooms, grilled wild leeks, Heirloom tomatoes, finished in a fennel pollen scented demi-glace – 45.95

La Vignarola Risotto

Roman spring vegetable medley, baby artichokes, spring peas, wild leeks, fava beans, Parmigiano risotto, add crisp Guanciale or chicken tenderloins – 29.95

Capesante Gratinata

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

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

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

Salmone Rustica

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

Gamberi Panzanella

Colossal shrimp, crisp eggplant, chick peas, heirloom tomatoes, roasted sweet peppers, citrus vinaigrette – 24.95

GF Manzo Rustica

Char-grilled beef tenderloin tips, wild mushrooms, grilled onions, artichokes, grilled romaine heart, herbed vinaigrette – 26.95

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 – 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

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.