

ANTIPASTI

Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 10.95

Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glace – 11.95

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 – 12.95
Additional shrimp – 3.95 each

V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 8.95

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 – 11.95

V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 12.95

V Quattro Stagioni

Tender kale, charred brussel sprouts, roasted butternut squash, seasonal fruits, ricotta salata, pinenuts, raspberry-pomegranate vinaigrette – 14.95

Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 11.95

Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 13.95

V Melanzane Napoleone

Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 10.95

Salumi e Formaggi

Selection of Artisan Italian meats and cheeses, olives, peppers, almonds, crostini (serves 2) – 14.95

Granchio Saporito

Lump crab cakes, sweet corn-brussel sprout ragu, lemon aioli, pickled red onion – 15.95

Salmone Rustica

Char-grilled salmon fillet, roasted corn, tomato fillets, olives, fennel-arugula, avocado toast, balsamic vinaigrette – 17.95

Gamberi Panzanella

Colossal shrimp, crisp eggplant, chick peas, heirloom tomatoes, roasted sweet peppers, citrus vinaigrette – 18.95

GF Manzo Rustica

Char-grilled beef tenderloin tips, wild mushrooms, grilled onions, artichokes, grilled romaine heart, herbed vinaigrette – 19.95

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

SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

Pollo e Fontina Fusione

Tosca battered Asiago bread, grilled chicken, fontina cheese, lemon caper sauce, artichoke and parmesan tossed cappellini pasta – 14.95

Mahi-Mahi con Seme di Zucca

Pumpkin seed crust mahi-mahi fillet, seasonal squash, braised greens, pumpkin seed vinaigrette – 28.95

Fettuccine con Gamberi e Bisonte Salsiccia

Colossal shrimp, smoked bison sausage, bell peppers, Bermuda onions, Bufala mozzarella, roasted garlic-white wine sauce – 26.95

Insalata di Spinaci con Mela

Baby spinach leaves, honey crisp apple, roasted squash, pumpkin seeds, Prosciutto di Parma, caramelized shallot vinaigrette – 14.95

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 – 16.95

Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 15.95

Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 16.95

Paglia e Fieno con Filetto di Pollo

Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 17.95

Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 15.95
With *chicken tenderloins* – 19.95
With *salmon or 2 colossal shrimp* – 23.95

Gnocchi all' Aldo

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

Rigatoni Giuseppe

Italian sausage, onions, mushrooms, marinated tomatoes, spinach, Marsala, rosemary-demi glace, shaved Asiago – 17.95

Vongole Val d'Aosta

Littleneck clams, white wine, pancetta, bell pepper-casino butter, handmade linguine – 17.95

V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 16.95
With *chicken tenderloins* – 20.95

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), Arrabiata (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

PANINI

Manzo Macinato Americano

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

Torta del Granchio

Blue crab meat sliders, avocado, pickled red onion, arugula, lemon aioli, parmesan fries – 17.95

Piccolo Filetto di Manzo

2 char-grilled petite filets, portabella mushrooms, watercress gremolata, zip sauce, crisp onions, brioche slider buns, truffle fries – 18.95

Tonno alla Toscana

Olive oil tuna, heirloom tomatoes, capers, fresh basil, celery hearts, whole grain bread, rustic kale salad – 15.95

Pollo Trentino

Spice-grilled chicken breast, green apple slaw, mozzarella cheese, mustard aioli – 15.95

SECONDI

Accompanied with soup or farmers greens salad

POLLO

Petto di Pollo con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 17.95

Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 17.95

Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 17.95

Petto di Pollo all' Andiamo – 16.95

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

PICCATA – olive oil, capers, white wine, lemon, herbs

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

MANZO

Filetto di Manzo

Char-broiled 6 or 8 oz. filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 26.95 / 34.95

VITELLO

Featuring Strauss Free Raised® Veal, The Way Nature Intended

Scaloppine di Vitello all' Andiamo – 19.95

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 – 19.95

GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 21.95

Salmone alla Griglia

Char-grilled Scottish salmon, balsamic brussel sprouts, sweet potato-garbanzo bean hash, pomegranate agrodolce, fennel slaw – 21.95

Capesante Arrostito

Pan roasted George's Bank scallops, butternut squash puree, pumpkin gnocchi, kale, wild mushrooms, leeks, sage – 26.95

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.

WINE LIST

GLASS POURS

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 La Perlina, 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 - Masiatico, 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 2015	13/52
2204	Pinot Noir - Rainstorm, Oregon 2017	14/56
2202	Sangiovese - Castello di Albola Chianti Classico, Italy 2015	11/44
2214	Valpolicella Ripasso - Giuliano Rosati, Veneto, Italy 2015	14/56
2206	Montepulciano - Cerulli Spinozzi, Abruzzo, Italy 2013	12/48
2207	Malbec - Piattelli Reserve, Mendoza, Argentina 2016	11/44
2205	Merlot - Celani Family <i>Robusto</i> , Napa, CA 2017	15/60
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 <i>Tenacious</i> , Napa, CA 2015	25/100

BOTTLE

Sparkling by the Bottle

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 2016	64
2504	Verdicchio - Marchetti, Marche 2014	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 Les Princes Abbés, 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

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 <i>Sasseo</i> , Puglia 2016	46
2605	Super Tuscan - Gaja Ca'Marcanda <i>Promis</i> , Tuscany 2015	108
2606	Super Tuscan - Brancaia <i>Iltraia</i> , Tuscany 2012	96
2607	Nebbiolo - Vietti <i>Perbacco</i> , Piedmont 2014	66
2613	Barbaresco - San Giuliano, 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 2014	90
2703	Pinot Noir - Elk Cove, Willamette, OR 2015	62
2704	Pinot Noir - Patricia Green "Freedom Hill", Willamette, OR 2016	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 (Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Petit Verdot)	56
2710	Syrah Blend - Emiliana <i>Coyam</i> , Colchagua Valley, Chile 2013	76
2718	Syrah - Goedhart "Bel Villa", Red Mountain, Washington 2013	54
2709	Malbec - Trivento <i>Golden Reserve</i> , Mendoza, Argentina 2016	52
2711	Tempranillo - Numanthia <i>Termes</i> , Toro, Spain 2014	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, CA 2016	68
2714	Cabernet Sauvignon - Worthy <i>Sophia's</i> , Napa, CA 2012	70
2733	Cabernet Sauvignon - Hanna, Alexander Valley, CA 2014	85
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, CA 2015	95
2716	Cabernet Sauvignon - Peju Province, Napa, CA 2014	105
2720	Cabernet Sauvignon - Groth, Napa, CA 2014	126
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.