

## 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

### 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

## 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

### Salmone Rustica

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

### V Quattro Stagioni

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

### 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

## 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, palma 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), 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



## SPECIALITA’ DELLA RISTORANTE

Accompanied with soup or farmers greens salad

### Ravioli di Costatine di Manzo

Braised beef short rib ravioli, cipollini onions, asparagus tips, porcini mushrooms, San Marzano tomato ragu – 24.95

### Salmone con Granchio

Lump crab stuffed salmon fillet, lemon crema, chef’s potatoes and seasonal vegetables – 31.95

### Melanzane Parmigiano

Sicilian style breaded eggplant, San Marzano Pomodoro sauce, mozzarella and parmesan cheeses, seasonal vegetables and pasta – 20.95

### Gnocchi Arrostito

Blackened beef tenderloin tips, roasted red peppers, mushrooms, onion, spinach, Marsala cream sauce, shaved parmesan – 25.95

## 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 agro-dolce, fennel slaw – 21.95

### Capesante Arrostito

Pan roasted George’s Bank scallops, butternut squash purée, 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.

**V** Vegetarian **GF** Ask your server about GF items available