

Antipasti

Calamari Fritti

Fried Calamari
Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge · 12.95

Peperoni Ungherese alla Rustica

Italian Sausage & Peppers
Hungarian hot peppers sautéed with housemade Italian sausage, rosemary, sliced potatoes, demi-glace · 12.95

Portabella al Forno

Roasted Portabella Mushroom
Marinated and char-grilled, Andiamo zip sauce · 10.95
Add tenderloin tips · 9.95

Suppli al Telefono

Italian Rice Balls
Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano · 9.95

Gamberi all' Andiamo

Colossal Shrimp Andiamo Style
Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini · 14.95

Ravioli Formaggio

Cheese Ravioli
Crisp ravioli, ricotta and mozzarella filling, spicy San Marzano tomato sauce, crispy kale · 9.95

Polpette Rustica

Rustic Style Meatballs
Homemade meatballs simmered in herbed tomato sauce, ricotta and parmesan cheeses · 9.95



Zuppe e Insalate

Zuppe del Giorno

Soup of the Day
Chef's seasonal offering · 5.95

Brodo di Pollo

Chicken Broth with Vegetables
Herbed chicken broth, root vegetables, spinach, cheese filled tortellini · 5.95

Insalata di Cesare

Caesar Salad
Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano · 12.95

Mozzarella e Pomodoro

Caprese
Tomatoes and Mozzarella Cheese
Vine-ripened tomatoes, imported mozzarella di bufala, fresh basil, extra virgin olive oil, aged balsamic · 14.95

Insalata Triata

Chopped Salad
Chopped greens, chicken, sopresata, bacon, tomatoes, hard cooked egg, olives, cucumber avocado, pepperoncini, gorgonzola, Italian emulsion · 19.95

Salmone Griglia

Grilled Salmon Salad
Grilled salmon, farmer's greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing · 19.95

Insalata con Gamberi

Shrimp and Mixed Greens
Chilled colossal shrimp, mixed baby field greens, corn, avocado, tomato, bacon, hard cooked egg · 19.95

Add Grilled Protein To Any of These Salads:
chicken 4 · steak 9 · salmon 8 · shrimp 4 ea

Andiamo



Pasta di Casa

Handmade Fresh In-House Daily

Accompanied with soup or farmers greens salad. Homemade Ravioli available upon request.

Tortellini alla Panna

Hand Made Pasta Specialty
Fresh pasta filled with beef, pork and veal, wild mushrooms, basil, mascarpone crème · 20.95

Capellini Con Pesto e Piselli

Angel Hair & Pesto Pasta
Homemade pasta, sweet pea pesto, fava beans, peas, pan roasted tomatoes, sweet corn, shaved Parmigiano · 18.95

Lasagna alla Bolognese

Lasagna with Meat Sauce
Handmade pasta layered with mozzarella, Bolognese and béchamel sauces · 20.95

Paglia e Fieno con Filetto di Pollo

Straw and Grass Pasta with Chicken
Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg, and spinach linguine · 22.95

Fettuccine Alfredo

Pasta in Parmesan Cream
Garlic, parmesan, light crème, homemade pasta · 18.95
With chicken tenderloins · 22.95
With salmon fillet or 2 colossal shrimp · 25.95

Gnocchi all' Aldo

Aldo's Potato Dumplings
Specialty of the house, handmade dumplings, creamy tomato Palmina sauce · 20.95

Linguine Capriciosa

Linguine in the Style of Capri
Olive oil, garlic, mixed tomatoes, mozzarella di bufala, fresh basil, vegetable broth, kale · 19.95

Frutti di Mare

Fruits of the Sea Pasta
Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta · 29.95

Pasta all' Andiamo · 16.95

Choice of Handmade or Imported Italian Pasta:
Capellini · Spaghetti · Rigatoni · Penne · Fettuccine · Linguine · Pappardelle · Whole Wheat · Gluten-Free

Choose a Homemade Sauce:
Bolognese · Palmina · Basil Pesto Crème · Tomato-Basil · Garlic and Olive Oil · Arrabbiata · Pomodoro

Add Protein To an Above Pasta:
chicken 4 · tenderloin tips 9 · shrimp 4 ea · salmon 8 · sausage 3 · meatballs 2 ea

Our Freshest Ingredient is our Handmade Pasta

Our late Master Chef Aldo Ottaviani set a precedent for crafting our cuisine from scratch using the finest, freshest ingredients available. Our pasta ladies, Anna, Tanya, and Angelina have continued this tradition by making handmade pasta every day for more than 30 years. Discover more >



Secondi

We source premium ingredients from only the world's finest purveyors.*

Accompanied with soup or farmer's greens salad.

Filetto di Manzo

Filet Mignon
Char-broiled 8 oz. filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce · 36.95

Bistecca Fiorentina

Italian Style Ribeye Steak
Char-grilled 14 oz. boneless ribeye, aged over 30 days, heirloom tomatoes, asparagus, herbs, olive roasted sweet garlic · 33.95

Maiale Basilica

Bone-In Pork Chop
Char-grilled with fresh basil butter glaze, grilled vegetables, roasted potatoes, orange gastrique · 26.95

Vitello con Ravioli

Veal Tenderloin Marsala
Sautéed veal, handmade ricotta ravioli, marsala-wild mushroom sauce, heirloom carrot slaw · 23.95

Scaloppine di Vitello all' Andiamo

Andiamo's House Veal Dishes · 21.95
MARSALA · wild mushrooms, Marsala reduction, herbs, demi-glace
PICCATA · olive oil, capers, white wine, lemon, herbs
PARMIGIANO · homemade pomodoro sauce, Parmigiano, mozzarella

Pollo Olivia

Olivia's Chicken
Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce · 20.95

Petto di Pollo all' Andiamo

Andiamo's House Chicken Dishes · 18.95
MARSALA · wild mushrooms, Marsala reduction, herbs, demi-glace
PICCATA · olive oil, capers, white wine, lemon, herbs
PARMIGIANO · homemade pomodoro sauce, Parmigiano, mozzarella

Salmone Grigliato

Grilled Salmon Fillet
Grilled salmon fillet, farro, red quinoa and fava beans, sweet pea pesto glaze, garbanzo bean puree, herbed beet-tomato relish · 22.95

Capesante Primavera

Sea Scallops Spring Style
Pan seared sea scallops, charred orange sauce, angel hair pasta, spring pea crème, beet-tomato slaw · 29.95

Gamberi Arrostito

Pan Roasted Shrimp
Lemon-garlic butter sauce, roasted potatoes with radicchio, peas and asparagus · 26.95

Trota Mediterranea

Mediterranean Style Rainbow Trout
Rainbow trout, pan roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce · 24.95

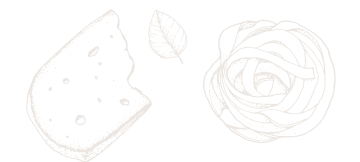
Our plant-based twist on Italian flavors. Served with a farmer's salad and choice of balsamic or raspberry vinaigrette.

Vegan Lentil Cakes

Parmesan-Style
Herbed lentil cakes crusted with sunflower seed breadcrumbs, roasted seasonal vegetables, tomato basil sauce, shredded vegan cheese · 19.95

Vegan Pasta Peperonata

Italian vegetarian sausage, roasted red peppers, kale, extra virgin olive oil, spices and fresh herbs, aged balsamic, tender eggless pasta · 18.95



*Sustainable seafood programs from Foley Fish, Boston Fish, Town Dock Fisheries, Premium Strauss Veal, Koch Fresh Poultry Farms, and Iowa Beef Packers. Our in-house team of artisans produce Italian sausage, meatballs, tortellini, ravioli, angel hair, fettuccine, linguine, spinach linguine, lasagna, gnocchi, aged steaks and chops butchered in-house, breads, and rolls.