

Antipasti

Calamari Fritti

Fried Calamari
Tender squid, flash fried, banana peppers, served with ammoglio, and lemon wedge · 10.95

Peperoni Ungherese alla Rustica

Italian Sausage & Peppers
Hungarian hot peppers sautéed with housemade Italian sausage, rosemary, sliced potatoes, demi-glacé · 11.95

Portabella al Forno

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

Polpetta Rustica

Rustic Style Meatballs
Homemade meatballs simmered in herbed tomato sauce, ricotta and parmesan cheeses · 6.95

Ravioli Formaggio

Cheese Ravioli
Crisp ravioli, ricotta and mozzarella filling, spicy San Marzano tomato sauce, crispy kale · 8.95



Zuppe e Insalate

Zuppe del Giorno

Soup of the Day
Chef's seasonal offering · 4.95

Brodo di Pollo

Chicken Broth with Vegetables
Herbed chicken broth, root vegetables, spinach, cheese filled tortellini · 4.95

Insalata di Cesare

Caesar Salad
Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano · 10.95

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 di Finocchio e Arancia

Arugula Salad with Fennel & Orange
Fennel and orange salad, arugula, kale, grapefruit, fresh herbs, almonds, sweet onion, balsamic vinaigrette · 14.95

Verdura Arrostito

Roasted Vegetable Salad
Baby carrots, peppers, asparagus, artichokes, hummus, farro, grilled crostini · 14.95

Insalata alla Forza

Power Bowl Salad
Red quinoa, farro, citrus segments, kale, Marcona almonds, pickled beets, garbanzo beans, charred orange vinaigrette · 14.95

Insalata Triata

Chopped Salad
Chopped greens, chicken, soppresata, bacon, tomatoes, hard cooked egg, olives, cucumber avocado, pepperoncini, gorgonzola, Italian emulsion · 16.95

Salmone Griglia

Grilled Salmon Salad
Grilled salmon, farmer's greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing · 17.95

Insalata con Gamberi

Shrimp and Mixed Greens
Chilled colossal shrimp, mixed baby field greens, corn, avocado, tomato, bacon, hard cooked egg · 15.95

Panzanella Rustica

Rustic Wedge Salad
Artisan romaine wedges, croutons, celery, tomatoes, cucumbers, red onion, pepperoncini, red wine vinaigrette · 13.95

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.

Capellini Con Pesto e Piselli

Angel Hair & Pesto Pasta
Homemade pasta, sweet pea pesto, fava beans, peas, pan roasted tomatoes, sweet corn, shaved Parmigiano · 13.95

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 · 17.95

Fettuccine Alfredo

Pasta in Parmesan Cream
Garlic, parmesan, light crème, homemade pasta · 15.95
With chicken tenderloins · 18.95
With salmon fillet or 2 colossal shrimp · 22.95

Linguine Capriciosa

Linguine in the Style of Capri
Olive oil, garlic, mixed tomatoes, mozzarella di bufala, fresh basil, vegetable broth, kale · 14.95

Lasagna alla Bolognese

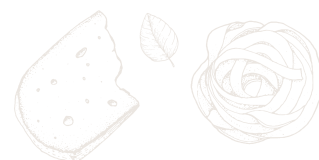
Lasagna with Meat Sauce
Handmade pasta layered with mozzarella, Bolognese, and béchamel sauces · 16.95

Pasta all' Andiamo · 12.95

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 >



*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.

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 6 oz. / 8 oz. filet mignon, Italian potatoes, seasonal vegetables, Andiamo zip sauce · 26.95 / 36.95

Scaloppine di Vitello alla Marsala

Veal in Marsala Wine Sauce
Wild mushrooms, Marsala reduction, herbs, demi-glacé · 17.95

Pollo Siciliana

Sicilian Style Chicken
Herbed breadcrumb crust, olive oil roasted tomatoes, baby arugula, shaved Parmigiano Reggiano, lemon aioli · 14.95

Pollo Olivia

Olivia's Chicken
Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce · 15.95

Portabella e Lenticchie Calabrese

Portabella Mushrooms with Lentil Cakes
Wild mushrooms, tomatoes, fresh basil, olives, arugula slaw · 16.95

Salmone Grigliato

Grilled Salmon Fillet
Grilled salmon fillet, farro, red quinoa and fava beans, sweet pea pesto glaze, garbanzo bean puree, herbed tomato-beet relish · 19.95

Trota Mediterranea

Mediterranean Style Rainbow Trout
Rainbow trout, pan roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce · 22.95

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 · 18.95

Vegan Pasta Peperonata

Italian vegetarian sausage, roasted red peppers, kale, extra virgin olive oil, spices and fresh herbs, aged balsamic, tender eggless pasta · 16.95

Panini

Accompanied with French fries or seasonal salad

Manzo Macinato Americano

American Style Cheeseburger
½ lb. USDA Prime patty, American cheese, lettuce, onion, bacon, tomato, 1000 Island dressing, brioche bun · 12.95

Piccolo di Pollo

Petite Chicken Sandwiches
Herb crusted chicken breast sliders, honey-dijon glaze, cheese curd, crispy kale · 12.95

Polpetta e Ravioli

Meatball Sliders
Housemade meatballs simmered in tomato sauce, crisp cheese ravioli, tomato arugula slaw · 10.95

Panini di Carciofi e Spinaci

Spinach Artichoke Melt
Multi-grain bread, portabella mushroom, spinach-artichoke crème, mozzarella and Fontina cheese, pressed and grilled · 12.95

Baguette con Salmone

Rustic Smoked Salmon Sandwich
Smoked salmon slices, mascarpone cheese, avocado, sweet red onion, arugula, tomato, and herbs · 14.95

Panini Piccoli di Salmone

Salmon Sliders
Southwestern salmon patties, lemon aioli, arugula slaw, avocado · 15.95