

Andiamo

CARRYOUT

APPETIZER, SOUP, AND SALAD

Suppli al Telefono

(Italian Rice Balls)

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 11.95

Roasted Portabella Mushroom

Marinated and char-grilled, Andiamo zip sauce – 10.95

Add tenderloin tips 9.95

Chef's Daily Soup Preparations

Ask when placing your order for today's offerings – 5.95

Chopped Salad

Chopped greens, chicken, soppressata, bacon, tomatoes, hard cooked egg, olives, cucumber, avocado, pepperoncini, Gorgonzola, Italian emulsion – 22.95

PASTA

Accompanied with house salad, pasta fagioli, or chicken brodo.

Tortellini

Handmade pasta filled with beef, pork and veal, wild mushrooms, basil, Mascarpone crème – 20.95

Ravioli

Handmade pasta filled with meat OR spinach and cheese, choice of tomato sauce, meat sauce, or Palmina sauce – 21.95

Lasagna

Thin delicate layers of homemade pasta, besciamella and Bolognese sauces, Mozzarella, and Parmesan cheeses – 21.95

Chicken and Prosciutto Pasta

Chicken, Prosciutto, peas, white wine cream sauce, onions, rosemary, egg and spinach linguine – 22.95

Caesar Salad

Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano – 12.95

Grilled Salmon Salad

Char-grilled salmon, farmers greens, basil, fennel, capers, tomatoes, cucumbers, avocado, radish, balsamic vinaigrette – 23.95

ADD GRILLED PROTEIN TO ANY OF THE ABOVE SALADS: chicken – 4 / steak – 9 shrimp – 4 ea / salmon – 8

Gnocchi

A specialty of the house. Handmade potato dumplings, creamy tomato Palmina sauce – 20.95

Fettuccine Alfredo

Garlic, Parmesan, light crème, tender pasta strands – 19.95

With chicken tenderloins – 23.95

With salmon fillet or 2 colossal shrimp – 26.95

Pasta Andiamo – 16.95

CHOOSE PASTA:

Spaghetti, Penne, Gluten-Free

CHOOSE HOMEMADE SAUCE:

Meat Sauce, Palmina, Tomato-Basil (V), Tomato (V)

CHOOSE PROTEIN:

chicken 4 / tenderloin tips 9.95

shrimp 4 ea / salmon 8 / sausage 3

meatballs 2 ea

CHICKEN

Accompanied with house salad, pasta fagioli, or chicken brodo.

Chicken Olivia

Breasts of chicken, artichoke hearts, heirloom tomatoes, toasted basil, lemon zest, white wine sauce – 26.95

Chicken Marsala

Wild mushrooms, Marsala reduction, herbs, demi-glace – 23.95

Chicken Piccata

Olive oil, capers, white wine, lemon, herbs – 23.95

Chicken Parmesan

Homemade Pomodoro sauce, Parmigiano, Mozzarella – 23.95

BEEF AND VEAL

Accompanied with house salad, pasta fagioli, or chicken brodo.

Filet Mignon

Char-broiled 8 oz. filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 39.95

Veal Marsala

Wild mushrooms, Marsala reduction, herbs, demi-glace – 25.95

Veal Piccata

Olive oil, capers, white wine, lemon, herbs – 25.95

Veal Parmesan

Homemade Pomodoro sauce, Parmigiano, Mozzarella – 25.95

SEAFOOD

Accompanied with house salad, pasta fagioli, or chicken brodo.

Pan Roasted Salmon

Scottish salmon, apple-brussel sprout slaw, seasonal risotto, maple chili agro-dolce – 32.95

Seared Sea Scallops

Jumbo sea scallops, Peruvian purple potato puree, brussel sprouts, hazelnuts, amaretto sauce – 36.95

V Vegetarian

GF Ask your server about GF items available

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.