

Antipasti

Calamari Fritti
Fried Calamari
Tender squid, flash fried, banana peppers, served with ammoglio, and lemon wedge . 15.95

Peperoni Ungherese alla Rustica
Italian Sausage & Peppers
Hungarian hot peppers sautéed with housemade Italian sausage, rosemary, sliced potatoes, demi-glace . 16.95

Portabella al Forno 
Roasted Portabella Mushroom
Marinated and char-grilled, Andiamo zip sauce . 12.95
Add tenderloin tips. 12.95

Carciofi alla Giudia 
Jerusalem Style Artichokes
Long-stem artichokes, fried in olive oil, garlic aioli, sea salt . 13.95

Polpette Rustica
Rustic Style Meatballs
Homemade meatballs simmered in herbed tomato sauce, Ricotta and Parmesan cheeses . 11.95

Salumi e Formaggi
Meats and Cheeses
Imported artisan selections, crostini, dried stone fruits, truffle honey, Marcona almonds, mesclun olives . 24.95

Cocktail di Gamberoni
Shrimp Cocktail
Chilled colossal shrimp, fiery house cocktail sauce, lemon . 5 ea



Zuppe e Insalate

Pasta e Fagioli
Soup of the Day
Tuscan white bean soup, Italian sausage, root vegetables, greens, tomatoes, herbed broth . 5.95

Minestrone alla Milanese 
Italian vegetable soup
Mixed vegetables, greens, cranberry beans, tomato fillets . 5.95

Insalata di Cesare
Caesar Salad
Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano . 13.95

Mozzarella e Pomodoro Caprese  
Tomatoes and Mozzarella Cheese
Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic . 15.95

Insalata Triata
Chopped Salad
Chopped greens, chicken, soppresata, bacon, tomatoes, hard cooked egg, olives, cucumber, avocado, pepperoncini, Gorgonzola, Italian emulsion . 20.95

Salmone Griglia
Grilled Salmon Salad
Grilled salmon, farmer’s greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing . 22.95

Gamberetti di Louis
Shrimp Louis Salad
Shredded romaine hearts, crisp potatoes, avocado, Thousand Island dressing, tomatoes, baby peppers, cucumbers . 23.95

Add Grilled Protein To Any of These Salads:
Chicken 6 • Steak 12 • Salmon 10 • Shrimp 5 ea



Pasta di Casa

Handmade Fresh In-House Daily

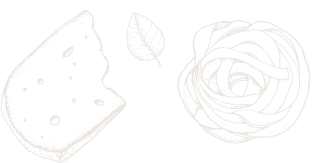
Accompanied with soup or farmers greens salad. Homemade Ravioli available upon request.

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 . 21.95

Fettuccine Alfredo
Pasta in Parmesan Cream
Garlic, Parmesan, light crème, homemade pasta . 18.95
With chicken tenderloins . add 6.00
With salmon fillet or 2 colossal shrimp . add 10.00

Lasagna alla Bolognese
Lasagna with Meat Sauce
Handmade pasta layered with Mozzarella, Bolognese, and béchamel sauces . 22.95

Frutti di Mare
Fruits of the Sea Pasta
Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta . 34.95



Risotto con Verdure di Stagione
Seasonal Vegetable Risotto
Creamy Arborio rice, sweet potato crema, roasted vegetables, portabella mushroom-kale slaw, herb oil . 21.95

Linguine con Punti di Manzo
Beef Tenderloin Tip Pasta
Peppercorn dusted beef tips, extra virgin olive oil, sweet roasted garlic, truffle infused Pecorino Romano cheese, baby peppers, braised greens . 24.95

Pasta all’ Andiamo . 18.95
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 6 • Tenderloin tips 12 • Shrimp 5 ea • Salmon 10 • Sausage 4 • Meatballs 3 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 >

All tables of 6 people or more are subject to an automatic gratuity for our hard working waitstaff.

*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 . 36.95 / 46.95

Scaloppine di Vitello alla Marsala
Veal in Marsala Wine Sauce
Wild mushrooms, Marsala reduction, herbs, demi-glace . 26.95

Pollo Siciliana
Sicilian Style Chicken
Herbed breadcrumb crust, olive oil roasted tomatoes, baby arugula, shaved Parmigiano Reggiano, lemon aioli . 24.95

Pollo Olivia
Olivia's Chicken
Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce . 26.95

Pesce Bianco alla Siciliana
Sicilian Style Whitefish
Lightly breaded whitefish, Italian potatoes, seasonal vegetables, ammoglio or almandine . 26.95



Mediterranean Branzino
Mediterranean Sea Bass
Pan roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce . 41.95

Salmone Arrosto
Pan Roasted Salmon Fillet
Scottish salmon, apple-brussel sprout slaw, seasonal risotto, maple-chili agro-dolce . 31.95

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

Piante e Cereali 
Plants and Grains
Herbed quinoa pilaf, grilled artichoke hearts, olive oil roasted tomatoes, roasted fennel, brussel sprouts . 20.95



Panini

Accompanied with French fries, farmers salad or soup

Manzo Macinato Americano
American Style Cheeseburger
½ lb. USDA Prime patty, American cheese, lettuce, onion, bacon, tomato, Thousand Island dressing, brioche bun . 16.95

Panini di Carciofi e Spinaci
Spinach Artichoke Melt
Multi-grain bread, portabella mushroom, spinach-artichoke crème, Mozzarella and Fontina cheese, pressed and grilled . 15.95

Panini Piccoli di Salmone
Salmon Sliders
Southwestern salmon patties, lemon aioli, arugula slaw, avocado . 19.95



Gamberetti Freddi
Chilled Shrimp Sliders
Herbed aioli, avocado, marinated tomatoes, lemon arugula slaw, sweet red onions . 18.95

Panini di Pollo Grigliato
Grilled Chicken Sandwich
Herbed focaccia, olive-pesto tapenade, ricotta cheese, tomatoes, Mozzarella di Bufala . 16.95

Polpette con Pane all’Aglio
Open Faced Meatball Sandwich
Crisp garlic toast, house-made meatballs, pomodoro sauce, baked with Mozzarella and Parmesan cheese, arugula slaw . 15.95