

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 · 15.95

Polpette Rustica

Rustic Style Meatballs
Homemade meatballs simmered in herbed tomato sauce, Ricotta and Parmesan cheeses · 9.95

Cocktail di Gamberoni

Shrimp Cocktail
Chilled colossal shrimp, fiery house cocktail sauce, lemon · 5 ea



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

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

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



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 >



Risotto con Verdure di Stagione

Seasonal Vegetable Risotto
Creamy Arborio rice, sweet potato crema, roasted vegetables, portabella mushroom-kale slaw · 21.95

Linguine con Puntini 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 · 22.95

Frutti di Mare

Fruits of the Sea Pasta
Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta · 33.95

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

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 · 39.95

Scaloppine di Vitello all' Andiamo

Andiamo's House Veal Dishes · 23.95
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 · 23.95

Petto di Pollo all' Andiamo

Andiamo's House Chicken 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

Trota Mediterranea

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

Bistecca Grigliata

Char-Grilled Ribeye Steak
Wild mushroom ragu, fingerling sweet potatoes, brussel sprouts, heirloom carrots · 36.95

Salmone Arrosto

Pan Roasted Salmon Fillet
Scottish salmon, apple-brussel sprout slaw, seasonal risotto, maple-chili agro-dolce · 24.95

Secondi

Capesante di Saronno

Seared Sea Scallops
Jumbo sea scallops, Peruvian potato puree, roasted carrots, brussel sprouts, toasted hazelnuts, herbed Amaretto sauce · 33.95

Gamberi Fra Diavola

Shrimp with Deviled Spices
Pan roasted colossal shrimp, creamy parmesan polenta, roasted vegetables, tomatoes, braised greens, Calabrian-sweet chili relish · 29.95

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 · 18.95

