

## Antipasti

### Calamari Fritti

Fried Calamari  
Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge · 14.95

### Peperoni Ungherese alla Rustica

Italian Sausage & Peppers  
Hungarian hot peppers sautéed with housemade Italian sausage, rosemary, sliced potatoes, demi-glace · 13.95

### 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 · 11.95

### Gamberi all' Andiamo

Colossal Shrimp Andiamo Style  
Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini · 16.95

### Polpetta Rustica

Rustic Style Meatballs  
Homemade meatballs simmered in herbed tomato sauce, ricotta and Parmesan cheeses · 11.95

### Carciofi alla Giudia

Jerusalem Style Artichokes  
Long-stem artichokes, fried in olive oil, garlic aioli, sea salt · 15.95

### Salumi e Formaggi

Meats and Cheeses  
Imported artisan selections, crostini, dried stone fruits, truffle honey, Marcona almonds, mesclun olives · 21.95

### 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 · 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

BLOOMFIELD RISTORANTE



## Pasta di Casa

### Handmade Fresh In-House Daily

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

#### ★ Andiamo Signature Dish ★

##### Roman Alfredo Pasta Originale

Homemade fresh fettuccine and Parma butter flamed in a Parmigiano Reggiano wheel tableside, Prosciutto di Parma, imported truffle · 35.95

##### 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 · 21.95

##### 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

##### Gnocchi all' Aldo

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

##### Fettuccine Alfredo

Pasta in Parmesan Cream  
Garlic, Parmesan, light crème, homemade pasta · 19.95  
*With chicken tenderloins · 23.95*  
*With salmon fillet or 2 colossal shrimp · 26.95*

##### Risotto con Verdure di Stagione

Seasonal Vegetable Risotto  
Creamy Arborio rice, sweet potato crema, roasted vegetables, portabella mushroom-kale slaw · 24.95

##### 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 · 26.95

##### Frutti di Mare

Fruits of the Sea Pasta  
Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta · 39.95

##### Pasta all' Andiamo · 16.95

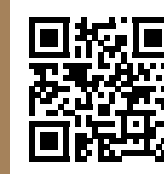
Choice of Handmade or Imported Italian Pasta:  
Capellini · Spaghetti · Rigatoni · Penne · Fettuccine · Linguine · Pappardelle · Whole Wheat · Gluten-Free

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 >



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 · 42.95

### Scaloppine di Vitello all' Andiamo

Andiamo's House Veal Dishes · 27.95  
MARSALA · wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA · olive oil, capers, white wine, lemon, herbs

PARMIGIANO · homemade pomodoro sauce, Parmigiano, Mozzarella

### Pollo Arrostito

Brick Roasted Chicken  
Semi-boneless, half roasted chicken, potatoes, mushrooms, roasted peppers, artichokes, tomato vinaigrette · 28.95

### Pollo Olivia

Olivia's Chicken  
Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce · 27.95

### Petto di Pollo all' Andiamo

Andiamo's House Chicken Dishes · 24.95  
MARSALA · wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA · olive oil, capers, white wine, lemon, herbs

PARMIGIANO · homemade pomodoro sauce, Parmigiano, Mozzarella

### Mediterranean Branzino

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

### Pesce Bianco alla Siciliana

Sicilian Style Whitefish  
Lightly breaded whitefish, Italian potatoes, seasonal vegetables, ammoglio or almandine · 26.95

### Bistecca Grigliata

Char-Grilled Ribeye Steak  
Wild mushroom ragu, fingerling sweet potatoes, brussel sprouts, heirloom carrots · 49.95

## Secondi

### Braciola di Maiale

Seasonal Pork Chop  
Bone-in rib chop, apple-maple butter glaze, braised cabbage, sweet potato gnocchi, roasted fennel, heirloom carrots · 32.95

### Filetto di Vitello en Crosta

Herb Crusted Veal Tenderloin  
Roasted and sliced veal tenderloin, sweet potato crema, wild mushroom risotto, braised cabbage, parsley oil, herbed slaw · 32.95

### Salmone Arrosto

Pan Roasted Salmon Fillet  
Scottish salmon, apple-brussel sprout slaw, seasonal risotto, maple-chili agro-dolce · 32.95

### Capesante di Saronno

Seared Sea Scallops  
Jumbo sea scallops, Peruvian potato puree, roasted carrots, brussel sprouts, toasted hazelnuts, herbed Amaretto sauce · 39.95

### Gamberi Fra Diavola

Shrimp with Deviled Spices  
Pan roasted colossal shrimp, creamy Parmesan polenta, roasted vegetables, tomatoes, braised greens, Calabrian-sweet chili relish · 36.95

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 · 21.95

