

Antipasti

Calamari Fritti

Fried Calamari

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge. 18.95

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

Suppli al Telefono

Italian Rice Balls

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano. 13.95

Gamberi all' Andiamo

Colossal Shrimp Andiamo Style

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini. 19.95

Polpetta Rustica

Rustic Style Meatballs

Homemade meatballs simmered in herbed tomato sauce, ricotta and Parmesan cheeses. 13.95

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. 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. 6.95

Minestrone alla Milanese

Italian vegetable soup

Mixed vegetables, greens, cranberry beans, tomato fillets. 6.95

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. 16.95



Add Grilled Protein To Any of These Salads:

Chicken 6 · Steak 12 · Salmon 10 · Shrimp 5 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. 36.95

Tortellini alla Panna

Hand Made Pasta Specialty

Fresh pasta filled with beef, pork and veal, wild mushrooms, basil, Mascarpone crème. 24.95

Lasagna alla Bolognese

Lasagna with Meat Sauce

Handmade pasta layered with Mozzarella, Bolognese and béchamel sauces. 24.95

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. 26.95

Gnocchi all' Aldo

Aldo's Potato Dumplings

Specialty of the house, handmade dumplings, creamy tomato Palmina sauce. 23.95

Fettuccine Alfredo

Pasta in Parmesan Cream

Garlic, Parmesan, light crème, homemade pasta. 21.95

With chicken tenderloins add 6.00

With salmon fillet or

2 colossal shrimp add 10.00

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. 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. 28.95

Frutti di Mare

Fruits of the Sea Pasta

Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta. 42.95

Pasta all' Andiamo . 20.95

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 ea · Meatballs 3 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. 46.95

Scaloppine di Vitello all' Andiamo

Andiamo's House Veal Dishes . 32.95

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. 29.95

Pollo Olivia

Olivia's Chicken

Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce. 29.95

Petto di Pollo all' Andiamo

Andiamo's House Chicken 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

Mediterranean Branzino

Mediterranean Sea Bass

Pan roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce. 44.95

Pesce Bianco alla Siciliana

Sicilian Style Whitefish

Lightly breaded whitefish, Italian potatoes, seasonal vegetables, ammoglio or almandine. 28.95

Bistecca Grigliata

Char-Grilled Ribeye Steak

Wild mushroom ragu, fingerling sweet potatoes, brussel sprouts, heirloom carrots. 52.95

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. 36.95

Salmone Arrosto

Pan Roasted Salmon Fillet

Scottish salmon, apple-brussel sprout slaw, seasonal risotto, maple-chili agro-dolce. 34.95

Capesante di Saronno

Seared Sea Scallops

Jumbo sea scallops, Peruvian potato puree, roasted carrots, brussel sprouts, toasted hazelnuts, herbed Amaretto sauce. 42.95

Gamberi Fra Diavola

Shrimp with Deviled Spices

Pan roasted colossal shrimp, creamy Parmesan polenta, roasted vegetables, tomatoes, braised greens, Calabrian-sweet chili relish. 38.95

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. 22.95

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

