

## Antipasti

### Lumache e Polenta

#### Escargot and Polenta

Escargots, wine, butter, mustard, garlic, parmesan, semolina, tomato jam. 17

### Vongole Al Forno

#### "Federal Hill Style Stuffed Clams"

Narragansett Bay Cherry Stone Clams, Italian sausage, toasted breadcrumbs, garlic butter, Pecorino Romano, lemon. 16

### Melanzane Arrosto

#### Roasted Eggplant

Flavors of Caponata, Melagro apple condiment, honey, olive oil poached brown egg, golden raisins, pine nuts, tomatoes, garlic, parsley, grilled bread. 16

### Carciofi alla Giudia

#### Fried Artichoke Heats

Long-stem artichokes, fried in olive oil, garlic aioli, sea salt. 17

### Peperoni Ungherese alla Rustica

#### Joe's Italian Sausage and Peppers

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi-glace, rosemary Tuscan potatoes. 17

### Cocktail di Gamberoni

#### Shrimp Cocktail

Traditional cocktail sauce, fresh grated horseradish. 5 each

### Calamari Fritti

#### Fried Calamari

Tender squid, flash fried, banana peppers, Ammoglio, lemon wedge. 19

### Portabella al Forno

#### Roasted Portabella Mushrooms

Marinated, roasted portabella mushrooms, Andiamo zip sauce. 13

Add tenderloin tips. 13

## Soup & Salads

### Minestrone alla Milanese

#### Italian Vegetable Soup

Traditional mixed vegetables, greens, cranberry beans, tomato fillets. 7

### Zuppa di Cipolle Bianche

#### White Onion Soup

Blended onions, cream, potatoes, Fontina, scallions, crispy Pancetta, smoked sea salt, EVOO. 9

### Stracciatella alla Romana

#### Italian Chicken Soup

Olive oil poached egg, parmesan, semolina croutons, lemon, ribbons of kale, chicken brodo / poured tableside. 9

### Antipasto La Bresaola

#### Salted & Cured Beef

Air-dried, shaved Italian beef, petite arugula, Parmesan, olive tapenade, black garlic, heirloom tomatoes, webby bread. 18

### Asparagi all'Italiano

#### Asparagus the Italian Way

Golden potato salad, shaved radish, heirloom tomatoes, lemon aioli, truffle, hard cooked egg, toasted Italian style breadcrumbs, EVOO. 16

### Insalata di Cesare

#### Little Gem Caesar Salad

Three cheese flat bread, white anchovy, creamy Caesar dressing. 16

### Insalata Triata Moderna

#### Modern Chopped Salad

Cucumber, red onion, fresh corn, pancetta, gem lettuce, hard cooked egg, crispy chickpeas, tomato, Gorgonzola dust, Italian emulsione. 19

### Gorgonzola Carozz DOP

#### DOP Gorgonzola Cheese from Italy

Caramelized cheese, crisp toast, fresh figs, arugula, raisins on-the-vine, cherry tomatoes, balsamic pearls. 18

#### Add On:

Chicken 7 • Salmon 17 • Tenderloin tips 13 •  
Shrimp 5 ea • Italian Sausage 5 ea • Meatballs 3 ea

## Beef / Chicken / Duck / Pork / Veal

Served with Minestrone Soup or Farmers' Greens Salad

### Bistecca Grigliata

#### Char-Grilled Ribeye Steak

20-ounce, bone-in, wild mushroom ragu, dragoncello cream, Italian potatoes, roasted vegetables. 54

### Filetto di Manzo

#### Filet Mignon

Broiled 8-ounce filet, Tuscan potatoes, roasted vegetables, signature Zip sauce. 48

### Pollo Francese

#### Chicken in the Style of France

Lemon-caper butter sauce, parsley, fresh pea risotto, roasted vegetables. 30

### Pollo al Limone e Rosmarino

#### Lemon Rosemary Chicken

Brick Roasted semi-boneless chicken, fresh pea risotto, roasted vegetables. 32

### Pollo Olivia

#### Olivia's Chicken

Sautéed scaloppine of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto. 30

### Anatra Arrosto

#### Maple Leaf Farms Duck

Roasted, semi-boneless duck, grilled scallions, Venere black risotto, Kumquats, orange sauce. 38

### Costolette di Maiale

#### Pan Fried Pork Chops

Thin cut chops, sundried tomatoes, arugula, deli-style peppers & onions in vinegar, roasted potatoes. 35

### Braciola di Vitello alla Milanese

#### Breaded Veal Chop

Salad of shaved fennel, kumquats, arugula, gremolata pesto, roasted lemon. 52

### Saltimbocca di Vitello

#### Veal Scaloppine

Prosciutto di Parma, rubbed sage, spinach, olive oil basted egg, cauliflower in the style of risotto. 36

## Seasonal Pastas

Served with Minestrone Soup or Farmers' Greens Salad

### Costine Brasate Con Strozzapreti

#### Braised Short Ribs of Beef with Strozzapreti Pasta

Pot roast style, Strozzapreti pasta, onion brulé, spinach, Amaretto carrots. 36

### Bolognese Bianco di Vitello

#### Braised White Veal Sauce with Pasta

Over-night veal breast, mushroom, mire-poix of vegetables, Fontina cheese fonduta, scents of nutmeg, open face pasta 'e Mafaldine. 34

### Pollo ai Cinque Peperoni

#### Five Pepper Chicken

Crispy chicken cutlet, al dente angel hair, fresh sage, pepperoncini cream. 27

### Gamberoni con Bottarga di Tonno

#### Pasta with Shrimp and Essence of Tuna Roe

Garlic Roasted shrimp, garlic oil, pepperoncini, black pepper, pasta, grated essence of Tuna Roe. 35

### Mr. Aldo's Bolognese

#### An Andiamo Classic

Traditional old-world preparation, pappardelle pasta, Pecorino Romano. 25

### Roman Alfredo Pasta Originale

#### Roman Style Pasta Alfredo

Homemade fettuccine, Parma butter flamed in a Parmigiano Reggiano wheel tableside, Prosciutto di Parma, imported truffle. 36

## Hand Crafted Homemade Pastas

Served with Minestrone Soup or Farmers' Greens Salad

### Ravioli di Stagione

#### Seasonal Ravioli

Cheese ravioli in spinach pasta, red pepper Alfredo, Ricotta espuma, fava beans, shaved Prosciutto di Parma, fried sage. 26

### Gnocchi all'Aldo

#### A Chef Aldo Classic

House specialty, handmade potato dumplings, creamy tomato Palmina, Aosta Valley Fontina. 24

### Gnocchi con Gamberoni

#### Gnocchi with Roasted Shrimp

Sweet shrimp, fresh sage, buttered broth, Cremini mushrooms, Parmigiano Reggiano. 34

### Lasagna alla Bolognese

#### A Chef Aldo Classic

Layers of handmade pasta, Mozzarella and Parmesan cheeses, Bolognese and Besciamella sauces. 25

### Tortellini alla Panna

#### Emilia Romagna Pasta Specialty with Creme

Hand crafted with beef, veal and pork by Angelina, Tonya & Anna, Parmigiano Reggiano sauce, wild mushrooms, fresh sage. 26

### Pasta all' Andiamo

#### House Made Pasta

Fresh cut Fettuccine, San Marzano tomato sauce, basil, touch of butter. 22

#### Add On:

Chicken 7 • Salmon 17 • Tenderloin tips 13 •  
Shrimp 5 ea • Italian Sausage 5 ea • Meatballs 3 ea

## Seafood

Served with Minestrone Soup or Farmers' Greens Salad

### Aragosta alla Hoffa

#### "Jimmy Hoffa Style Lobster"

Scampi Style South African lobster tail, garlic butter sauce, mushroom risotto, broccoli rabe. Mkt price

### Merluzzo Milanese

#### Potato Crusted Cod Fillets

Belgium endive, radicchio, white balsamic mayonnaise, chopped egg, Persian pickles. 26

### Branzino al Mediterraneo

#### Pan Roasted Black Bass

Mediterranean Sea Bass, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce. 46

### Salmone Apulia

#### Salmon Influenced from the Coast of Puglia

Ora King Salmon, grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, steamed in fata paper. 38

### Pesce Bianco alla Siciliana

#### Sicilian Style Whitefish

Lightly breaded fillet, Italian potatoes, seasonal vegetables, Ammoglio or Almandine sauce. 32

### Frutti di Mare

#### Fruits of the Sea

Regional Italian stew, Manila clams, mussels, shrimp, calamari, tomato, fennel, scents of orange, chefs spice, vermouth, grilled Italian bread, red pepper pesto, fresh linguine. 43

## Sides

**Zucchini Friti** Fried zucchini, horseradish sauce and fra-diavolo sauce. 8

**Cavolfiore Al Forno** Cauliflower florets, Guernsey's cream, Parmesan crumbs, chopped eggs, parsley. 10

**Rapini** Broccoli Rabe, crushed red pepper flakes, EVOO, garlic. 9

**Funghi Selvatici** Seasonal blend of wild forest mushrooms, sherry, butter, herbs. 12

**Polette Rustica** Andiamo Rustic style meatballs, Pomodora, whipped ricotta cheese, Pecorino Romana. 10

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

[@](#) [f](#) [t](#) andiamoitalia

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. Several of our menu items can be prepared Vegetarian or Gluten Free. Please ask your server.

# By The Glass

## BUBBLES

Prosecco, Casa Farive, Extra Dry, Valdobbiadene	10
Sparkling Rosé, Grand Courtage, Brut, Burgundy	14 (split)
Champagne, Nicholas Feuillate, Brut	25 (split)

## WHITES & ROSÉ

Pinot Grigio, Bertani, Veneto	12
Vermentino, 'La Cala', Sardinia	11
Sauvignon Blanc, Sancerre, Le Garenne, Loire Valley	15
Sauvignon Blanc, The Colene, SA	14
Sauvignon Blanc, Marlborough Estate, Marlborough	13
Chardonnay, Andiamo, CA	11
Chardonnay, Tiefenbrunner, Alto Adige, Italy	12
Chardonnay, Ferrari-Carano, Sonoma	14
Rosé of Pinot Nero, Masca del Tacco, Puglia	14

# Bottle Selections

## BUBBLES

2012 Prosecco, Casa Farive, Valdobbiadene, Extra Dry, nv	40
2004 Sparkling Wine, Ferrari Brut, Trentino, nv	60
2104 Champagne, Waris-Hubert 'Lilyale', Grand Cru, Blanc de Blancs, Zéro Dosage, nv	130
2101 Champagne, Veuve Cliquot 'Yellow Label', Brut, nv	150

## WHITES & ROSÉ

2315 Pinot Grigio, Elena Walch, Alto Adige, 2021	45
2006 Pinot Grigio, Bertani 'Valente', Veneto, 2021	48
2301 Vermentino, 'La Cala', Sardinia, 2020	44
2311 Sancerre, Le Garenne, Loire Valley, France 2020	60
2014 Sauvignon Blanc, The Colene by David Frost, SA, 2020	56
2013 Sauvignon Blanc, Marlborough Estate, Marlborough, 2021	52
2009 Chardonnay, Andiamo, California	44
2010 Chardonnay, Tiefenbrunner, Alto Adige, Italy 2021	48
2011 Chardonnay, Ferrari-Carano, Sonoma, 2019	56
2313 Chardonnay, Sonoma-Cutrer, 'Russian River Valley Ranches', 2020	75
2310 Chardonnay, Celani Family Vineyards, Napa, 2020	99
2309 Chardonnay, Cakebread, Napa, 2020	105
2008 Rose of Pinot Nero, Masca del Tacco, Puglia, 2020	56

## FRUITY

2005 Riesling 'Semi-Dry', Chateau Grand Traverse, Michigan, 2020	39
2003 Riesling, Bauer Haus 'Spatlese', Mosel, 2020	48
2002 Moscato, La Perlina, Italy, nv	44
1499 Brachetto, Serena 'Sweet Red', Piedmont, 2020	44

## FRUITY WINES

Moscato, La Perlina, Piedmont	11
Riesling, Bauer Haus 'Spatlese', Mosel	12
Serena 'Sweet Red', Piedmont	11

## REDS

Lambrusco (dry), Villa di Corlo, Emilia-Romagna	13
Pinot Noir, Pike Road, Willamette Valley	12
Pinot Noir, Diora 'La Petite Grace', Monterey	13
Chianti Classico, Castello di Albola, Tuscany	12
Chianti, Bindi Sergardi, 'Al Canapo', Tuscany	14
Barbera, Fontanafredda, Piedmont	12
Merlot, Ramsay, Napa	13
Merlot, Celani 'Robusto', Napa	20
Malbec, Proemio Reserve, Mendoza	12
Cabernet, Andiamo, California	11
Cabernet, Gravel Bar, Washington	15
Cabernet, Oberon, Napa	18
Red Blend, Daou 'Pessimist', Paso Robles	13
Amarone, Luigi Righetti, Veneto	18

## ITALIAN REDS

2208 Lambrusco (dry), Villa di Corlo, Emilia Romagna, nv	52
2204 Barbera, Fontanafredda, Briccotondo, Piedmont, 2019	48
2606 Montepulciano d' Abruzzo, Marramiero 'Incanto', Abruzzo, 2018	45
2202 Chianti, Bindi Sergardi 'Al Canapo', Tuscany, 2020	56
2215 Chianti Classico, Castello di Albola, Tuscany 2016	56
2602 Chianti Classico, Ruffino 'Ducale Gold', Tuscany, 2017	89
2609 Super Tuscan, Il Palagio 'Roxanne', Tuscany, 2019	48
2605 Super Tuscan, Col d' Orcia 'Nearco', Tuscany, 2016	95
2610 Amarone, Valpolicella Classico, Luigi Righetti, Veneto, 2016	72
2607 Amarone, Valpolicella Classico, Bertani, Veneto, 2017	135
2214 Monferatto Rosso, Tenuta la Pergola, Piedmont, 2020	45
2613 Barbaresco, Ricossa, Piedmont, 2015	90
2614 Barolo, Andrea Oberto, Piedmont, 2016	105
2616 Barolo, Vietti 'Castiglione', Piedmont, 2018	135

## THE ISLANDS

2612 Etna Rosso 'Alta Mora' Nero Mascalese, Mt. Etna, Sicily	75
2617 Super Sardinian, Sella & Mosca 'Tanca Farra', Sardinia, 2016	45

## WORLD REDS

2201 Pinot Noir, Pike Road by Elk Cove, Willamette, 2020	48
2203 Pinot Noir, Diora 'La Petite Grace', Monterey, 2020	52
2701 Pinot Noir, The Calling by Jim Nance, Russian River, 2019	75
2206 Merlot, Ramsay, Napa, 2020	52
2205 Merlot, Celani Family Vineyards 'Robusto', Napa, 2019	80
2611 Malbec, Proemio Reserve, Argentina, 2018	48
2732 Syrah, Stolpman, 'Para Maria' Santa Barbara, 2018	45
2718 Red Blend 'Pessimist', Paso Robles, 2019	52
2737 Red Blend, Dunham Cellars 'Trutina', Columbia Valley, 2018	65
2706 Red Blend, Ferrari Carano 'Tresor', Sonoma, 2017	108
2212 Red Blend, Celani 'Tenacious', Napa, 2019	125
2209 Cabernet Sauvignon, Andiamo, California	44
2704 Cabernet Sauvignon, Gravel Bar, Washington, 2019	60
2716 Cabernet Sauvignon, Oberon, Napa, 2019/20	72
2731 Cabernet Sauvignon, Clos du Val, Napa, 2019	115
2717 Cabernet Sauvignon, Trefethen, Napa, 2018	120
2715 Cabernet Sauvignon, Fisher Vineyards 'Unity', Sonoma/Napa, 2019	150
2725 Cabernet Sauvignon, Caymus, Napa, 2020	190
2721 Cabernet Sauvignon, Celani Family Vineyards, Napa, 2019	199
2714 Cabernet Sauvignon, Philip Togni, Napa, 2018	275

# Signature Craft Cocktails

## Un-fig-ettable

Light and Refreshing	13
Tito's Handmade Vodka, house made fig and vanilla bean mix, freshly squeezed lemon juice and fresh thyme	

## Dolce Vita

Floral and Bright	12
Tito's Handmade Vodka, Creme de Violette, St. Germain Elderflower liqueur, freshly squeezed lemon juice and house made blueberry mix	

## Graceful Orchid Martini

Layered and Beautiful	12
Stoli Vanil, a house made lavender mix, freshly squeezed lemon juice and hibiscus	

## Tropical Cruise

Enticing and Exotic	12
Cruzan Coconut Rum, Captain Morgan Spiced Rum, Velvet Falernum, freshly squeezed lime juice and a house made banana mix	

## Belle Isle Breeze

Lively and Delightful	12
Pyrat XO Reserve Rum, Cruzan Coconut Rum, pineapple juice and grenadine topped with Lamarca Prosecco	

## Hoffa Old Fashioned

Unexpected and Unique	14
Two James J. Riddle Peated Bourbon, peach and Angostura orange bitters	

## Social Status

Colorful and Vivacious	13
El Mayor Tequila Blanco, house made hibiscus mix, fresh squeezed lime juice and pineapple juice	

## Green Ghost

Spicy and Refreshing	14
Ghost Blanco Spicy Tequila, Chateau Aloe Liqueur, Midori Melon Liqueur, freshly squeezed lime juice, agave, fresh cucumbers and cilantro	

## Rick and Lorrie

Calm and Confident	14
Hendrick's Gin, house made kiwi mix, freshly squeezed lime juice and fresh basil	

## Augustus' Tempting Bullet

Bold and Boozy	13
Bulleit Bourbon, Amaro Averna, Tuaca Liqueur and Angostura bitters	