



BLOOMFIELD RISTORANTE

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

Salumi e Formaggi

Meats and Cheeses

Imported artisan selections, crostini, dried stone fruits, truffle honey, Marcona almonds, olive tapenade 27

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 Egg Soup

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

Burrata di Bufala

Buffalo Burrata & Calabrese Hot honey

Toasted pinenuts, fresh basil, oregano, honeycomb, Frantoia EVOO, little tomatoes, balsamic pearls, grilled bread 15

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

Add On:

Chicken 8 • Salmon 14 • 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, fresh sage, spinach, Italian roasted potatoes, fontina, veal jus 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

Ragu Bianco di Vitello

White Veal Ragu

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:

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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

Branzino al Mediterraneo

Pan Roasted Black Bass

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

Linguine al Sugo di Vongole Rosse o Bianche

Linguini with Red or White Clam Sauce

Select clams, garlic, olive oil, red pepper flakes, flat leaf parsley 34

Salmone Apulia en Fata Paper

Salmon Influenced from the Coast of Puglia

Grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, butter 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.

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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.**

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