

# Andiamo

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 Hearts

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

Flash-fried tender squid, 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 pine nuts, 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, 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, Prosciutto di Parma, red pepper Alfredo, Ricotta espuma, fava beans, shaved 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 8 • Salmon 14 • 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

### 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

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

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

**Polpette Rustica** Andiamo Rustic style meatballs, Pomodoro, whipped ricotta cheese, Pecorino Romano 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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