

Andiamo

WARREN

Antipasti

Vongole Al Forno

"Federal Hill Style Stuffed Clams"

Narragansett Bay Cherry Stone Clams, Italian sausage, toasted breadcrumbs, garlic butter, Pecorino Romano, lemon 15

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

Calamari Fritti

Fried Calamari

Tender squid, flash fried, banana peppers, Ammoglio, lemon wedge 16

Soup & Salads

Pasta e Fagioli

Italian Bean & Pasta Soup

Traditional vegetables, sausage, beans, greens 5

Zuppa di Cipolle Bianche

White Onion Soup

Blended onions, cream, potatoes, Fontina, scallions, crispy Pancetta, smoked sea salt, EVOO 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 15

Insalata Triata Moderna

Modern Chopped Salad

Cucumber, red onion, fresh corn, pancetta, gem lettuce, hard cooked egg, crispy chickpeas, tomato, Gorgonzola dust, Italian emulsion 18

Add On:

Chicken 8 • Salmon 14 •
Tenderloin tips 13 • Shrimp 5 ea

Pastas

Served with Pasta e Fagioli or farmers greens salad

Mr. Aldo's Bolognese

An Andiamo Classic

Traditional old-world preparation, pappardelle pasta, Pecorino Romano 19

Pollo ai Cinque Peperoni

Five Pepper Chicken

Crispy chicken cutlet, al dente angel hair, fresh sage, pepperoncini cream 24

Ravioli di Stagione

Seasonal Ravioli

Cheese ravioli in spinach pasta, red pepper Alfredo, Ricotta espuma, fava beans, shaved Prosciutto di Parma, fried sage 23

Gnocchi con Gamberoni

Gnocchi with Roasted Shrimp

Sweet shrimp, fresh sage, buttered broth, Cremini mushrooms, Parmigiano Reggiano 31

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 32

Tortellini

Hand Made Pasta Specialty

Fresh pasta filled with beef, pork and veal, wild mushrooms, basil, Mascarpone crème 23

Add On:

Chicken 8 • Salmon 14 • Tenderloin tips 13 •
Shrimp 5 ea • Italian Sausage 5 ea • Meatballs 3 ea

Secondi

Served with Pasta e Fagioli or farmers greens salad

Filetto di Manzo

Filet Mignon

Char-broiled 6 oz. / 8 oz. filet mignon, Italian potatoes, seasonal vegetables, Andiamo zip sauce 36/46

Pollo Olivia

Olivia's Chicken

Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce 27

Costolette di Maiale

Pan Fried Pork Chops

Bone in pork chop, sundried tomatoes, arugula, delistyle peppers & onions in vinegar, roasted potatoes 32

Salmone Apulia

Salmon Influenced from the Coast of Puglia

Ora King Salmon, grape tomatoes, caper berries, select Sicilian olives, white wine, lemon 32

Veal Saltimbocca

Veal Scallopini

Prosciutto di Parma, fresh sage, spinach, Italian roasted potatoes, Fontina, veal jus 30

Panini

Served with Pasta e Fagioli or farmers greens salad and french fries

Cotoletta Di Pollo

Chicken Cutlet

Burrata, balsamic glaze, sun dried tomato, vinegar peppers, arugula, ciabatta 18

Schiacciare l'hamburger

Smash Burger

Finished with braised short rib, fried egg, Fontina, garlic aioli, brioche bun 19

Baccalà alla Milanese

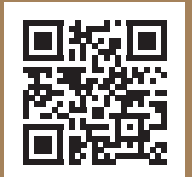
Cod as Milanese

Potato flake crispy cod, tartar sauce, American cheese, shredded lettuce, Parsian pickles, tomato, malt vinegar, brioche bun 18

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 >



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

*Sustainable seafood programs from Foley Fish, Boston Fish, Town Dock Fisheries, Premium Strauss Veal, Koch Fresh Poultry Farms, and Iowa Beef Packers. Our in-house team of artisans produce Italian sausage, meatballs, tortellini, ravioli, angel hair, fettuccine, linguine, spinach linguine, lasagna, gnocchi, aged steaks and chops butchered in-house, breads, and rolls.

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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