

Andiamo

LIVONIA

Antipasti

Vongole Al Forno

"Federal Hill Style Stuffed Clams"

Narragansett Bay cherry stone clams, Italian sausage, toasted breadcrumbs, garlic butter, pecorino, lemon 17

Involtini di Melanzane

Eggplant Rolls

whipped ricotta, wild mushrooms, basil oil 16

Calamari Fritti

Fried Calamari

tender squid, flash fried, banana peppers, ammoglio, lemon wedge 18

Peperoni Ungherese alla Rustica

Joe's Sausage and Peppers

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi, rosemary sliced potatoes 17

Zucchini Fritti

Fried Zucchini

fra diavolo & horseradish sauces 14

Cocktail di Gamberoni

Shrimp Cocktail

three traditional old bay poached shrimp, cocktail sauce, fresh grated horseradish 15

Portabella al Forno

Roasted Portabella Mushrooms

marinated, roasted portabella mushrooms, andiamo zip sauce 14

Soup & Salads

Pasta e Fagioli

Italian Bean & Pasta Soup

traditional vegetables, sausage, beans & greens 7

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 pine nuts, fresh basil, oregano, honeycomb, Frantoia evoo, little tomatoes, capers, balsamic pearls, grilled bread 17

Insalata di Cesare

Little Gem Caesar Salad

three cheese flat bread, white anchovy, creamy caesar dressing 16

Insalata Triata Moderna

Modern Chopped Salad

cucumber, pancetta, gem lettuce, olives, banana peppers, chickpeas, soppresata, tomato, red onions, gorgonzola, egg, Italian emulsion 19

Add On:

Chicken 8 • Salmon 11 • Tenderloin tips 12
Shrimp 5 ea • Italian Sausage 5 ea
Meatballs 3 ea

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.

Beef / Chicken / Duck / Pork / Veal

Served with Pasta e Fagioli or Farmers' Greens Salad

Bistecca Grigliata

USDA Prime Ribeye Steak

wild mushroom ragu, dragoncello cream, Italian potatoes, roasted vegetables 52

Filetto di Manzo

Filet Mignon

truffled polenta cake, gorgonzola crust, spinach, chianti-demi reduction 48

Pollo Olivia

Olivia's Chicken

sautéed scallopini of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto 30

Anatra Arrosto

Maple Leaf Farms Duck

semi-boneless Maple Leaf Farms long island duck, grilled scallions, venere black risotto, kumquats, orange sauce 38

Costolette di Maiale

Pan Fried Pork Chop

bone-in pork chop, sundried tomatoes, arugula, deli-style peppers & onions in vinegar, roasted potatoes 36

Braciola di Vitello Arrosto

Roasted Veal Chop

cannellini bean ragout, herb puree, zucchini 52

Saltimbocca di Vitello

Veal Scallopini

prosciutto di parma, fresh sage, spinach, Italian roasted potatoes, fontina, veal jus 36

Seasonal Plates

Served with Pasta e Fagioli 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 39

Vitello alla Cacciatora

Cacciatore of Veal with Pasta

overnight-braised veal, mushrooms, mirepoix of vegetables, fontina cheese, open face pasta e mafaldine 34

Pollo ai Cinque Peperoni

Five Pepper Chicken

Crispy chicken cutlet, al dente angel hair, assorted bell peppers, fresh herbs, pepperoncini cream 29

Speziato Gamberoni con Bottarga di Tonno

Spicy Shrimp with Pasta & Essence of Tuna Roe

garlic roasted shrimp, pepperoncini, fresh linguini, black pepper, grated tuna roe, extra virgin olive oil 35

Mr. Aldo's Bolognese

Andiamo's House Specialty

our famous meat sauce served with pappardelle pasta 25

Pasta all' Andiamo

Fresh Cut Fettuccine

san marzano tomato sauce, basil, touch of butter 24

Hand Crafted Homemade Pastas

Served with Pasta e Fagioli or Farmers' Greens Salad

Ravioli di Stagione

Seasonal Ravioli

seasonal cheese ravioli, red pepper alfredo, ricotta espuma, fava beans, shaved prosciutto, 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

Hand Crafted Potato Gnocchi with Roasted Shrimp

sweet shrimp, fresh sage, buttered broth, mushrooms, parmigiano reggiano 34

Lasagna alla Bolognese

Lasagna with Meat Sauce

handmade pasta, mozzarella, parmigiano reggiano, bolognese, béchamel 26

Tortellini alla Panna

Emilia Romagna Pasta Specialty

hand crafted with beef, veal and pork by Angelina, Tonya & Anna in a parmigiano reggiano sauce, wild mushrooms, parsley 26

Fettuccine Alfredo

Fresh Fettuccine & Parmesan Cream

guernsey cream, parmigiano reggiano, freshly milled pepper, touch of butter 24

Add On:

Chicken 8 • Salmon 11 • Tenderloin tips 12
Shrimp 5 ea • Italian Sausage 5 ea • Meatballs 3 ea

Seafood

Served with Pasta e Fagioli or Farmers' Greens Salad

Merluzzo alla Milanese

Potato-Crusted Cod

belgium endive, radicchio, tartar sauce, chopped egg, persian pickles, lemon 26

Branzino Mediterranea

Mediterranean-Style Branzino

pan roasted, artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon thyme sauce 36

Salmone Grigliato

Grilled Salmon

Italian black risotto, grape tomatoes, white wine, lemon, caper berries, olives, artichokes, frutti sauce, evoo 36

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 linguini 46

Sides

Risotto Nero Italiano Venere mushrooms, parmesan, truffle oil, herbs, butter 10

Fungi Selcatici seasonal forest mushrooms, sherry, butter, herbs 12

Polpette Rustica Andiamo rustic-style meatballs, whipped ricotta cheese, pomodoro, pecorino 12

All tables of 6 people or more are subject to an automatic gratuity for our hard working waitstaff. { [@](#) [f](#) [t](#) andiamoitalia