

Antipasti

Vongole Al Forno

"Federal Hill Style Stuffed Clams"

narragansett bay cherry stone clams, italian sausage, toasted breadcrumbs, garlic butter, pecorino, lemon

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

Peperoni Ripieni Di Agnello

Lamb Stuffed Peppers

italian tapas of seasoned ground lamb, flavors of pumpernickel, piquillo peppers, olive gravel, salsa rosa, fontina

Calamari Fritti

Fried Calamari

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

Peperoni Ungherese alla Rustica

Joe's Sausage and Peppers

hungarian hot peppers sautéed with sweet italian sausage, tomato demi, rosemary sliced potatoes

Cocktail di Gamberoni

Shrimp Cocktail

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

Portabella al Forno

Roasted Portabella Mushrooms

marinated, roasted portabella mushrooms, andiamo zip sauce
add tenderloin tips

Soup & Salads

Pasta e Fagioli

Italian Bean & Pasta Soup

traditional vegetables, sausage, beans & greens

Zuppa di Cipolle Bianche

White Onion Soup

blended onions, cream, potatoes, fontina, scallions, crispy pancetta, smoked sea salt, evoo

Burrata di Bufala

Buffalo Burrata & Calabrese Hot Honey

toasted pine nuts, fresh basil, oregano, honeycomb, frantoia evoo, little tomatoes, capers, balsamic pearls, grilled bread

Insalata di Cesare

Little Gem Caesar Salad

three cheese flat bread, white anchovy, creamy caesar dressing

Insalata Triata Moderna

Modern Chopped Salad

cucumber, pancetta, gem lettuce, olives, banana peppers, chickpeas, soppressata, tomato, red onions, gorgonzola, egg, italian emulsion

Add On:

Chicken • Salmon • Tenderloin Tips
Shrimp • Italian Sausage • Meatballs

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

Filetto di Manzo

Filet Mignon

char-broiled 8-ounce filet, italian potatoes, roasted vegetables, signature zip sauce

Pollo Olivia

Olivia's Chicken

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

Anatra Arrosto

Maple Leaf Farms Duck

semi- boneless maple leaf farms long island duck, grilled scallions, venere black risotto, kumquats, orange sauce

Costolette di Maiale

Pan Fried Pork Chop

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

Vitello Alla Milanese

Veal Cutlet

lightly breaded veal cutlet, salad of shaved fennel, kumquats, arugula, gremolata pesto, roasted lemon

Saltimbocca di Vitello

Veal Scallopini

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

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

Ragù di Vitello Bianco

Braised White Veal Sauce with Pasta

overnight veal breast, mushroom, mirepoix of vegetables, fontina cheese fonduta, scents of nutmeg, open face pasta 'e mafaldine

Pollo ai Cinque Peperoni

Five Pepper Chicken

crispy chicken cutlet, al dente angel hair, assorted bell peppers, fresh herbs, peperoncini cream

Speziato Gamberoni con Bottarga di Tonno

Spicy Shrimp with Pasta & Essence of Tuna Roe

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

Mr. Aldo's Bolognese

Andiamo's House Specialty

our famous meat sauce served with pappardelle pasta

Pasta all' Andiamo

fresh cut fettuccine, san marzano tomato sauce, basil, touch of butter

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

Gnocchi all'Aldo

A Chef Aldo Classic

house specialty, handmade potato dumplings, creamy tomato palmina, aosta valley fontina

Gnocchi con Gamberoni

Hand crafted Potato Gnocchi with Roasted Shrimp

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

Lasagna alla Bolognese

Lasagna with Meat Sauce

handmade pasta, mozzarella, parmesan, bolognese, béchamel

Tortellini alla Panna

Emilia Romagna Pasta Specialty

hand crafted with beef, veal and pork by angelina, tonya & anna. parmigiano reggiano sauce, wild mushrooms, parsley

Fettuccine Alfredo

Fresh Fettuccine & Parmesan Cream

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

Add On:

Chicken • Salmon • Tenderloin Tips
Shrimp • Italian Sausage • Meatballs

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

Branzino Mediterranea

Mediterranean Style Branzino

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

Salmone Grigliato

Grilled Salmon

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

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

Sides

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

Zucchini Friti fried zucchini, horseradish sauce & fra diavolo sauce

Fungi Selcatici seasonal forest mushrooms, sherry, butter, herbs

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