

# 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

### Peperoni Ungherese alla Rustica

Joe's Italian Sausage and Peppers

hungarian hot peppers sautéed with sweet italian sausage, tomato demi-glace, rosemary tuscan potatoes

### Calamari Fritti

Fried Calamari

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

## 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 pinenuts, fresh basil, oregano, honeycomb, frantoia evoo, little tomatoes, 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, red onion, pancetta, gem lettuce, hard cooked egg, crispy chickpeas, tomato, gorgonzola dust, italian emulsione

Add On:

Chicken • Salmon •  
Tenderloin Tips • Shrimp

## 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

### Pollo ai Cinque Peperoni

Five Pepper Chicken

crispy chicken cutlet, al dente angel hair, fresh sage, pepperoncini cream

### Ravioli di Stagione

Seasonal Ravioli

cheese ravioli in spinach pasta, red pepper alfredo, ricotta espuma, fava beans, shaved prosciutto di parma, fried sage

### Gnocchi con Gamberoni

Gnocchi with Roasted Shrimp

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

### Fettuccine Alfredo

Fresh Fettuccine & Parmesan Cream

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

### Tortellini

Hand Made Pasta Specialty

fresh pasta filled with beef, pork and veal, wild mushrooms, basil, mascarpone crème

Add On:

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

## 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

### Pollo Olivia

Olivia's Chicken

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

### Costolette di Maiale

Pan Fried Pork Chops

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

### Salmone Grigliato

Grilled Salmon

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

### Veal Saltimbocca

Veal Scallopini

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

## 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

### Schiacciare l'hamburger

Crushed Burger

braised short rib, fried egg, american cheese, sweet pickle aioli, brioche bun, lettuce, tomato, red onion

### Baccalà alla Milanese

Cod as Milanese

potato flake crispy cod, tartar sauce, american cheese, shredded lettuce, persian pickles, tomato, malt vinegar, brioche bun

## 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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