

Andiamo

BLOOMFIELD RISTORANTE

Antipasti

Lumache e Polenta

Escargot and Polenta

Escargots, wine, butter, mustard, garlic, parmesan, semolina, tomato jam 19

Vongole Al Forno

"Federal Hill Style Stuffed Clams"

Narragansett Bay Cherry Stone Clams, Italian sausage, toasted breadcrumbs, garlic butter, Pecorino Romano, lemon 19

Carciofi alla Giudia

Fried Artichoke Hearts

Long-stem artichokes, fried in olive oil, garlic aioli, sea salt 19

Peperoni Ungherese alla Rustica

Joe's Italian Sausage and Peppers

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi-glace, rosemary Tuscan potatoes 19

Cocktail di Gamberoni

Shrimp Cocktail

Traditional cocktail sauce, fresh grated horseradish 6 each

Calamari Fritti

Fried Calamari

Flash-fried tender squid, banana peppers, ammoglio, lemon wedge 20

Portabella al Forno

Roasted Portabella Mushrooms

Marinated, roasted portabella mushrooms, Andiamo zip sauce 14
Add tenderloin tips 14

Polpette Rustica

Andiamo Rustic Style Meatballs

Pomodoro, whipped ricotta cheese, Pecorino Romano 14

Soup & Salads

Minestrone alla Milanese

Italian Vegetable Soup

Traditional mixed vegetables, greens, cranberry beans, tomato fillets 8

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, balsamic pearls, grilled bread 20

Insalata di Cesare

Little Gem Caesar Salad

Three cheese flat bread, white anchovy, creamy Caesar dressing 19

Insalata Triata Moderna

Modern Chopped Salad

Cucumber, red onion, fresh corn, pancetta, gem lettuce, hard cooked egg, crispy chickpeas, tomato, Gorgonzola dust, Italian emulsione 23

Add On:

Chicken 9 • Salmon 14 • Tenderloin tips 14 •
Shrimp 6 ea • Italian Sausage 6 ea
Meatballs 4 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 58

Filetto di Manzo

Filet Mignon

Broiled 8-ounce filet, Tuscan potatoes, roasted vegetables, signature Zip sauce 52

Pollo Francese

Chicken in the Style of France

Lemon-caper butter sauce, parsley, fresh pea risotto, roasted vegetables 33

Pollo Olivia

Olivia's Chicken

Sautéed chicken scaloppine, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, pea risotto 34

Anatra Arrosto

Maple Leaf Farms Duck

Roasted, semi-boneless duck, grilled scallions, Venere black risotto, kumquats, orange sauce 42

Costolette di Maiale

Pan Fried Pork Chop

Bone-in pork chop, sundried tomatoes, arugula, deli-style peppers, and onions in vinegar, roasted potatoes 41

Saltimbocca di Vitello

Veal Scaloppine

Prosciutto di Parma, fresh sage, spinach, Italian roasted potatoes, fontina, veal jus 40

Seasonal Pastas

Served with Minestrone Soup or Farmers' Greens Salad

Costine Brasate Con Strozzapreti

Braised Short Ribs of Beef wth Strozzapreti Pasta

Pot roast style, Strozzapreti pasta, onion brûlé, spinach, Amaretto carrots 42

Pollo ai Cinque Peperoni

Five Pepper Chicken

Crispy chicken cutlet, al dente angel hair, fresh sage, pepperoncini cream 33

Mr. Aldo's Bolognese

An Andiamo Classic

Traditional old-world preparation, pappardelle pasta, Pecorino Romano 29

Hand Crafted Homemade Pastas

Served with Minestrone Soup or Farmers' Greens Salad

Gnocchi all'Aldo

A Chef Aldo Classic

House specialty, handmade potato dumplings, creamy tomato Palmina, Aosta Valley Fontina 28

Lasagna alla Bolognese

A Chef Aldo Classic

Layers of handmade pasta, Mozzarella and Parmesan cheeses, Bolognese and Besciamella sauces 29

Gnocchi con Gamberoni

Gnocchi with Roasted Shrimp

Sweet shrimp, fresh sage, buttered broth, cremini mushrooms, Parmigiano Reggiano 39

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 30

Pasta all' Andiamo

House Made Pasta

Fresh cut Fettuccine, San Marzano tomato sauce, basil, touch of butter 26

Add On:

Chicken 9 • Salmon 14 • Tenderloin tips 14 •
Shrimp 6 ea • Italian Sausage 6 ea • Meatballs 4 ea

Seafood

Served with Minestrone Soup or Farmers' Greens Salad

Zampe di Granchio Reale dell'Alaska

Alaskan King Crab Legs

Roasted asparagus, Tuscan potatoes, drawn butter Half Lb or Full Lb Mkt Price

Salmone Apulia

Salmon Influenced from the Coast of Puglia

Grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, butter 40

Branzino al Mediterraneo

Pan Roasted Black Bass

Mediterranean Sea Bass, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce 46

Pesce Bianco alla Siciliana

Sicilian Style Whitefish

Lightly breaded fillet, Italian potatoes, seasonal vegetables, Ammoglio or Almandine sauce 38

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 40

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 52

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

   andiamoitalia

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.**