

Andiamo

WARREN

Antipasti

Vongole al Forno

"Federal Hill Style Stuffed Clams"

Narragansett Bay cherry stone clams, Italian sausage, toasted breadcrumbs, garlic butter, pecorino, lemon 18

Calamari Fritti

Fried Calamari

Tender squid, flash fried, banana peppers, ammoglio, lemon wedge 19

Peperoni Ungherese alla Rustica

Joe's Sausage and Peppers

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi, rosemary sliced potatoes 18

Cocktail di Gamberoni

Shrimp Cocktail

Three traditional old bay poached shrimp, cocktail sauce, fresh grated horseradish 16

Portabella al Forno

Roasted Portabella Mushrooms

Marinated, roasted portabella mushrooms, Andiamo signature zip sauce 14
Add tenderloin tips 28

Polpette Rustica

Andiamo Rustic Style Meatballs

House blend of beef and pork, pomodoro sauce, parmigiano reggiano, whipped ricotta cheese 12

Zucchini Fritti

Fried Zucchini

Fra diavolo & horseradish sauces 14

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

Soup & Salads

Pasta e Fagioli

Italian Bean & Pasta Soup

Traditional vegetables, sausage, beans & greens 8

Zuppa di Cipolle Bianche

White Onion Soup

Blended onions, cream, potatoes, fontina, scallions, crispy pancetta, smoked sea salt, evoo 10

Insalata di Cesare

Tableside Caesar

Two-guest minimum. Three cheese flat bread, white anchovy, creamy caesar dressing; prepared tableside 9 (per guest)

Insalata Triata Moderna

Modern Chopped Salad

Cucumber, pancetta, gem lettuce, olives, banana peppers, chickpeas, soppressata, tomato, red onions, gorgonzola, egg, Italian emulsion 20

Insalata di Salmone

Grilled Salmon Salad

Grilled salmon, farmer's greens, cucumber, radish, tomato, capers, basil, shaved fennel, balsamic dressing 27

Add On:

Chicken 9 • Salmon 12 • Tenderloin Tips 14
Shrimp 6 ea • Italian Sausage 6 ea
Meatballs 4 ea • Scallops 10 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 / Pork / Veal

Served with Pasta e Fagioli Soup or Farmers' Greens Salad
Upgrade to White Onion Soup 5 or a Side Modern Chopped Salad 6

Filetto di Manzo

Filet Mignon

Charbroiled 8-ounce filet, Italian potatoes, roasted vegetables, Andiamo signature zip sauce 49

Bistecca Grigliata

USDA Prime Ribeye Steak

Wild mushroom ragu, dragoncello cream, Italian potatoes, roasted vegetables 58

Bistecca in Crostata di Espresso

Espresso Encrusted New York Strip

12oz prime New York strip steak, espresso rub, peppercorn cognac glaze, roasted vegetables, potatoes 48

Costolette di Maiale

Pan Fried Pork Chop

Bone-in pork chop, sundried tomatoes, arugula, deli-style peppers & onions in vinegar, roasted potatoes 38

Scaloppine di Pollo all' Andiamo

Andiamo's House Chicken Dishes

Marsala- Wild mushrooms, Marsala reduction, herbs, demi-glace
Piccata- Olive oil, capers, white wine, lemon, herbs
Parmigiano- Homemade pomodoro sauce, parmigiano, mozzarella 30

Pollo Olivia

Olivia's Chicken

Sautéed scallopini of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto 32

Saltimbocca di Vitello

Veal That Jumps In Your Mouth

Prosciutto di Parma, fresh sage, spinach, Italian roasted potatoes, fontina, veal jus 36

Scaloppine di Vitello all' Andiamo

Andiamo's House Veal Dishes

Marsala- Wild mushrooms, Marsala reduction, herbs, demi-glace
Piccata- Olive oil, capers, white wine, lemon, herbs
Parmigiano- Homemade pomodoro sauce, parmigiano, mozzarella 36

Seasonal Pasta

Served with Pasta e Fagioli Soup or Farmers' Greens Salad
Upgrade to White Onion Soup 5 or a Side Modern Chopped Salad 6

Costine Brasate Con Strozzapreti

Braised Short Ribs of Beef with Strozzapreti Pasta

Pot roast style, strozzapreti pasta, onion brûlé, spinach, amaretto carrots 41

Bucatini all'Amatriciana

Bucatini in Amatrice-Style Sauce

Bucatini pasta, guanciale, pecorino Romano, San Marzano tomatoes 29

Pollo ai Cinque Peperoni

Five Pepper Chicken

Crispy chicken cutlet, al dente angel hair, assorted bell peppers, fresh herbs, pepperoncini cream 31

Pasta Pizzaiola

Beef Tenderloin Pasta

Beef tips, linguine, bell peppers, onions, garlic, evoo, tomato, toasted breadcrumb 38

Pasta alla Carbonara

Tableside Pasta Carbonara

Spaghetti, crispy pancetta, egg yolk, black pepper Parma butter flamed in a Parmigiano Reggiano wheel 38

Handcrafted Homemade Pasta

Served with Pasta e Fagioli Soup or Farmers' Greens Salad
Upgrade to White Onion Soup 5 or a Side Modern Chopped Salad 6

Ravioli di Stagione

Seasonal Ravioli

Seasonal cheese ravioli, red pepper alfredo, ricotta espuma, fava beans, shaved prosciutto, fried sage 28

Gnocchi con Gamberoni

Handcrafted Potato Gnocchi with Roasted Shrimp

Sweet shrimp, fresh sage, buttered broth, mushrooms, parmigiano reggiano 36

Lasagna alla Bolognese

Lasagna with Meat Sauce

Handmade pasta, mozzarella, parmesan, bolognese, béchamel 27

Paglia e Fieno con Filetto di Pollo

Straw and Grass Pasta with Chicken

Chicken, prosciutto, peas, white wine, cream sauce, onion, rosemary, egg and spinach linguine 32

Tortellini alla Panna

Emilia Romagna Pasta Specialty

Handcrafted with beef, veal and pork by Angelina, Tonya & Anna. Parmigiano reggiano sauce, wild mushrooms, parsley 27

Mr. Aldo's Pasta

Choice of Pasta:

Angel Hair, Linguine, Fettuccine, Pappardelle, Penne
Choice of Homemade Sauce:
Bolognese, Palmina, Tomato Basil, Alfredo, Garlic and Oil 21

Add On:

Chicken 9 • Salmon 12 • Tenderloin Tips 14
Shrimp 6 ea • Italian Sausage 6 ea • Meatballs 4 ea
Scallops 10 ea

Seafood

Served with Pasta e Fagioli Soup or Farmers' Greens Salad
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Branzino Mediterranea

Mediterranean Style Branzino

Pan-roasted, artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon thyme sauce 38

Salmone Grigliato

Grilled Salmon

Italian black risotto, grape tomatoes, white wine, lemon, caper berries, olives, artichokes, frutti sauce, evoo 38

Frutti di Mare

Fruits of the Sea

Regional Italian stew, scallops, mussels, shrimp, calamari, tomato, fennel, scents of orange, chefs spice, vermouth, grilled Italian bread, red pepper pesto, fresh linguini 48

Capesante Disaronno

Seared Sea Scallops

Seared scallops, pancetta, mushroom, fennel, spinach, amaretto cream sauce, marcona almonds, over sweet potato puree 46

Sides

Risotto Nero Italiano Venere Parmesan, herbs, butter 9

Pasta all' Andiamo Angel hair palmina 8

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

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