

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 16

Peperoni Ungherese alla Rustica

Joe's Italian Sausage and Peppers

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi-glace, rosemary Tuscan potatoes 18

Calamari Fritti

Fried Calamari

Tender squid, flash fried, banana peppers, ammoglio, lemon wedge 17

Zucchini Fritti

Fried Zucchini

Fra diavolo & horseradish sauces 14

Soup & Salads

Pasta e Fagioli

Italian Bean & Pasta Soup

Traditional vegetables, sausage, beans, greens 6

Zuppa di Cipolle Bianche

White Onion Soup

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

Burrata di Bufala

Buffalo Burrata & Calabrese Hot Honey

Toasted pinenuts, fresh basil, oregano, honeycomb, Frantoia evoo, little tomatoes, balsamic pearls, grilled bread 16

Insalata di Cesare

Little Gem Caesar Salad

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

Insalata Triata Moderna

Modern Chopped Salad

Cucumber, red onion, pancetta, gem lettuce, hard cooked egg, crispy chickpeas, tomato, gorgonzola dust, Italian emulsion 20

Insalata di Salmone

Grilled Salmon Salad

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

Add On:

Chicken 9 • Salmon 12 •

Tenderloin Tips 14 • Shrimp 6 ea • Scallops 10 ea

Pasta

Served with Pasta e Fagioli or Farmers' Greens Salad

Pollo ai Cinque Peperoni

Five Pepper Chicken

Crispy chicken cutlet, al dente angel hair, fresh sage, pepperoncini cream 25

Pizzaiola

Beef Tenderloin Pasta

Beef tips, bell peppers, onions, garlic, evoo, tomato, linguine, toasted breadcrumb 33

Gnocchi con Gamberoni

Gnocchi with Roasted Shrimp

Sweet shrimp, fresh sage, buttered broth, cremini mushrooms, parmigiano reggiano 33

Lasagna alla Bolognese

Lasagna with Meat Sauce

Handmade pasta, mozzarella, parmesan, bolognese, béchamel 23

Tortellini

Hand Made Pasta Specialty

Fresh pasta filled with beef, pork and veal, wild mushrooms, basil, mascarpone crème 24

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

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 38/48

Pollo Olivia

Olivia's Chicken

Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce 28

Salmone Grigliato

Grilled Salmon

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

Veal Saltimbocca

Veal That Jumps In Your Mouth

Prosciutto di Parma, fresh sage, spinach, Italian roasted potatoes, fontina, veal jus 32

Petto di Pollo all' Andiamo

Andiamo's House Chicken Dishes 30

Marsala- Wild mushrooms, Marsala reduction, herbs, demi-glace

Piccata- Olive oil, capers, white wine, lemon, herbs

Parmigiano- Homemade pomodoro sauce, parmigiano, mozzarella

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 19

Schiacciare L'hamburger

Crushed Burger

Braised short rib, fried egg, American cheese, sweet pickle aioli, brioche bun, lettuce, tomato, red onion 22

Manzo Macinato Americano

American Burger

1/2 pound USDA prime burger, American cheese, lettuce, onion, bacon, tomato, 1000 island dressing, brioche bun 18

Panino con Bistecca alla Griglia

Grilled Steak Sandwich

Blackened beef tenderloin cutlet, bacon, caramelized onion, gorgonzola cheese, topped with a creamy horseradish sauce 25

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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