



Fried Calamari

Tender squid, flash fried, banana peppers, ammoglio, lemon wedge 18

Joe's Sausage and Peppers

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

Shrimp Cocktail

Traditional old bay poached shrimp, cocktail sauce, fresh grated horseradish 5 per shrimp

Roasted Portabella Mushrooms

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

Suppli

Creamy rice, mozzarella filling, Pomodoro sauce, basil pesto, Parmigiano Reggiano 12

Andiamo Rustic Style Meatballs

House blend of beef and pork, Pomodoro sauce, Parmigiano Reggiano, whipped ricotta cheese 14

= Soup & Galads =

Pasta Fagioli

Traditional vegetables, sausage, beans & greens 7

Italian Wedding Soup

Hearty herbed broth, meatballs, greens, root vegetables, pasta 7

Seasonal Salmon Salad

Kale, spinach, red onion, feta, sugared walnuts, golden raisins, balsamic vinaigrette 25

Little Gem Caesar Salad

Herb crouton, white anchovy, creamy Caesar dressing 12

Add On:

Chicken 7 • Salmon 12 Tenderloin Tips 14 Shrimp 5 each

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.

Main Course

Served with Italian Wedding Soup or Farmers' Greens Salad or Upgrade Side Pasta 5

Andiamo House Chicken Dishes

Piccata: Olive oil, capers, white wine, lemon, butter 25

Marsala: Wild mushrooms, Marsala demi glaze, herbs, butter 25

Parmesan: Sicilian bread crumbs, pomodoro sauce, mozzarella and parmesan cheese 25

Olivia's Chicken

Sautéed scallopini of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto 29

USDA Prime Ribeye Steak

Smashed potato, roasted vegetables, signature zip sauce 54

Filet Mignon

Char-broiled 8-ounce filet, smashed potato, roasted vegetables, signature zip sauce 49

Andiamo House Veal Dishes

Piccata: Olive oil, capers, white wine, lemon, butter 32

Marsala: Wild mushrooms, Marsala demi glaze, herbs, butter 32

Parmesan: Sicilian bread crumbs, pomodoro sauce, mozzarella and parmesan cheese 32

Mediterranean-Style Salmon

Salmon fillet, grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, kale ribbons, EVOO, black risotto 34

Pan Roasted Scallops

Sweet potato puree, array of arugula, fennel, pine nuts, and wild mushrooms 42

Braised Short Rib of Beef with Polenta

Pot roast style, soft polenta, onion brulé, spinach, amaretto carrots 39



Available every Sunday. Limited quantities available. Grande Cut 44 • Piccola Cut 33

Slow roasted prime rib steak served with chef's potatoes and vegetable of the day.

Pasta =

Served with Italian Wedding Soup or Farmers' Greens Salad

Five Pepper Chicken

Crispy chicken cutlet, angel hair, assorted bell peppers, fresh herbs, pepperoncini cream 30

Joe's Rigatoni Pasta

Italian sausage, mushrooms, onions, spinach, tomato fillets, creamy Marsala sauce 25

Seasonal Ravioli

Seasonal cheese ravioli, red pepper

ricotta espuma, fava beans, shaved prosciutto, fried sage 25

Chef Aldo's Gnocchi

House specialty, handmade potato dumplings, creamy tomato palmina, Aosta Valley fontina 24

10 Layer Lasagna

Handmade pasta, mozzarella, parmigiano reggiano, bolognese, béchamel 25

Hand crafted with beef, veal and pork by Angelina, Tonya & Anna in a parmigiano reggiano sauce, wild mushrooms, parsley 26

Fettucine Alfredo

Guernsey cream, parmigiano reggiano, freshly milled pepper, touch of butter 19

Chef Aldo's Pasta and Sauces

Choice of Pasta: Angel Hair, Fettuccine, Rigatoni

Choice of Sauce:

Pomodoro, Bolognese, Marinara, Olive Oil & Garlic 19

Complement with:

Chicken 7 • Tenderloin Tips 14 Shrimp 5 each Italian Sausage 6 each Rustic Meatballs 5 each Wild Mushrooms 5 • Scallops 8 each

Several of our menu items can be prepared Vegetarian or Gluten Free. Please ask your server. All tables of 6 people or more are subject to an automatic gratuity for our hard working