

# 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. House-made croutons, 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