

(Antipasti

Vongole al Forno

"Federal Hill Style Stuffed Clams" Narragansett Bay cherry stone clams, Italian sausage, toasted breadcrumbs, garlic butter, pecorino romano, lemon 13

Peperoni Ungherese alla Rustica

Joe's Italian Sausage and Peppers Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi-glace, rosemary Tuscan potatoes 16

Calamari Fritti

Fried Calamari Tender squid, flash fried, banana peppers, ammoglio, lemon wedge 14

Zucchini Fritti

Fried Zucchini Fra diavolo & horseradish sauces 12

Suppli al Telefono

Italian Style Rice Balls Creamy rice, mozzarella filling, Pomodoro sauce, basil pesto, Parmigiano Reggiano 13

= Gonp & Galads =

Pasta e Fagioli Italian Bean & Pasta Soup Traditional vegetables, sausage, beans, greens 5

Zuppa di Cipolle Bianche

White Onion Soup Blended onions, cream, potatoes, fontina, scallions, crispy pancetta, smoked sea salt, evoo 7

Burrata di Bufala

Buffalo Burrata & Calabrese Hot Honey Toasted pinenuts, fresh basil, oregano, honeycomb, Frantoia evoo, little tomatoes, balsamic pearls, grilled bread 14

Insalata di Cesare

Little Gem Caesar Salad Three cheese flat bread, white anchovy, creamy caesar dressing 14

Insalata Triata Moderna Modern Chopped Salad

Cucumber, red onion, pancetta, gem lettuce, hard boiled egg, crispy chickpeas, tomato, gorgonzola dust, Italian emulsion 18

Insalata di Salmone

Pasta

Served with Pasta e Fagioli or Farmers' Greens Salad

Lasagna alla Bolognese

Lasagna with Meat Sauce Handmade pasta, mozzarella, parmesan, bolognese, béchamel 21

Tortellini

Hand Made Pasta Specialty Fresh pasta filled with beef, pork and veal, wild mushrooms, basil, mascarpone crème 21

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 18

Add On: Chicken 6 • Salmon 9 • Tenderloin Tips 10 • Shrimp 4 ea • Italian Sausage 4 ea • Meatballs 3 ea • Scallops 8 ea

Gecondi

Served with Pasta e Fagioli or Farmers' Greens Salad

Filetto di Manzo

Pollo ai Cinque Peperoni

linguine, toasted breadcrumb 24

mushrooms, parmigiano reggiano 26

Gnocchi con Gamberoni

Gnocchi with Roasted Shrimp

Crispy chicken cutlet, al dente angel hair, fresh sage,

Beef tips, bell peppers, onions, garlic, evoo, tomato,

Sweet shrimp, fresh sage, buttered broth, cremini

Five Pepper Chicken

Pizzaiola

pepperoncini cream 21

Beef Tenderloin Pasta

Filet Mignon Char-broiled 6 oz. / 8 oz. filet mignon, Italian potatoes, seasonal vegetables, Andiamo zip sauce 32/42

Pollo Olivia

Olivia's Chicken Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce 24

Salmone Grigliato

Grilled Salmon Italian black risotto, grape tomatoes, white wine, lemon, caper berries, olives, artichokes, frutti sauce, evoo 28

Veal Saltimbocca

Veal That Jumps In Your Mouth Prosciutto di Parma, fresh sage, spinach, Italian roasted potatoes, fontina, veal jus 28

Petto di Pollo all' Andiamo

Andiamo's House Chicken Dishes 22 Marsala- Wild mushrooms, Marsala reduction, herbs, demi-glace Piccata- Olive oil, capers, white wine, lemon, herbs Parmigiano- Homemade pomodoro sauce, parmigiano, mozzarella

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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 14

Schiacciare L'hamburger

Smash Burger

Braised short rib, fried egg, American cheese, sweet pickle aioli, brioche bun, lettuce, tomato, red onion 18

Manzo Macinato Americano

American Burger 1/3 pound USDA prime burger, American cheese, lettuce, onion, bacon, tomato, 1000 island dressing, brioche bun 15

Panino con Bistecca alla Griglia

Grilled Steak Sandwich Blackened beef tenderloin cutlet, bacon, caramelized onion, gorgonzola cheese, topped with a creamy horseradish sauce 22

Grilled Salmon Salad

Grilled salmon, farmers' greens, cucumber, radish, tomato, capers, basil, shaved fennel, balsamic dressing 22

Add On: Chicken 6 • Salmon 9 • Tenderloin Tips 10 • Shrimp 4 ea • Scallops 8 ea

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, angel hair, fettuccine, 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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