

# Andiamo

## Starters

### FEDERAL HILL STYLE STUFFED CLAMS

Narragansett Bay cherry stone clams, Italian sausage, toasted breadcrumbs, garlic butter, pecorino, lemon – 15

### FRIED CALAMARI

Flash-fried Rhode Island squid, banana peppers, ammoglio, lemon – 15

### JOE'S ITALIAN SAUSAGE & PEPPERS

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi, rosemary sliced potatoes – 17

### SHRIMP COCKTAIL

Three traditional old bay poached shrimp, cocktail sauce, fresh grated horseradish – 12

### ROASTED PORTABELLA MUSHROOMS

Marinated, roasted portabella mushrooms, Andiamo Signature Zip Sauce – 12  
Add tenderloin tips – 22

### ITALIAN STYLE RICE BALLS

Creamy rice, mozzarella filling, Pomodoro sauce, basil pesto, Parmigiano Reggiano – 13

### FRIED ZUCCHINI

Fra diavolo & horseradish sauces – 10

### BUFFALO BURRATA & CALABRESE HOT HONEY

Toasted pine nuts, fresh basil, oregano, honeycomb, Frantoia evoo, little tomatoes, capers, balsamic pearls, grilled bread – 13

## Soup & Salad

### PASTA E FAGIOLI

*Italian Bean and Pasta Soup*  
Traditional vegetables, sausage, beans, greens – 6

### WHITE ONION SOUP

Blended onions, cream, potatoes, fontina, scallions, crispy pancetta, smoked sea salt, EVOO – 8

### TABLESIDE CAESAR

Two-guest minimum. House-made croutons, white anchovy, creamy caesar dressing; prepared tableside – 8 per guest

### MODERN CHOPPED SALAD

Cucumber, pancetta, gem lettuce, olives, banana peppers, chickpeas, soppressata, tomato, red onions, gorgonzola, egg, Italian emulsion – 16

### GRILLED SALMON SALAD

Grilled salmon, farmer's greens, cucumber, radish, tomato, capers, basil, shaved fennel, balsamic dressing – 24

### ADD ONS:

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

## Sides

### BLACK RISOTTO

Parmesan, herbs, butter – 6

### PASTA ANDIAMO

Angel hair, palmina – 6

## Beef / Chicken / Veal

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

### SALTIMBOCCA DI VITELLO

*Veal That Jumps In Your Mouth*  
Prosciutto di Parma, fresh sage, spinach, Italian roasted potatoes, fontina, veal jus – 32

### FILET MIGNON

Charbroiled 8-ounce filet, Italian potatoes, roasted vegetables, Andiamo Signature Zip Sauce – 46

### USDA PRIME RIBEYE STEAK

Wild mushroom ragu, dragoncello cream, Italian potatoes, roasted vegetables – 52

### ESPRESSO ENCRUSTED NEW YORK STRIP

12oz prime New York strip steak, espresso rub, peppercorn cognac glaze, roasted vegetables, potatoes – 44

### MARSALA

Wild mushrooms, Marsala reduction, herbs, demi-glace  
Veal – 29 / Chicken – 23

### PICCATA

Olive oil, capers, white wine, lemon, herbs  
Veal – 29 / Chicken – 19

### PARMESAN

Homemade pomodoro sauce, parmigiano, mozzarella  
Veal – 31 / Chicken – 25

### OLIVIA'S CHICKEN

Sautéed scallopini of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto – 26

## 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

### BRAISED SHORT RIBS OF BEEF WITH STROZZAPRETI PASTA

Pot roast style, strozzapreti pasta, onion brulé, spinach, amaretto carrots – 34

### BUCATINI IN AMATRICIANA-STYLE SAUCE

Bucatini pasta, guanciale, pecorino Romano, San Marzano tomatoes – 24

### FIVE PEPPER CHICKEN

Crispy chicken cutlet, al dente angel hair, assorted bell peppers, fresh herbs, pepperoncini cream – 25

### BEEF TENDERLOIN PASTA

Beef tips, linguine, bell peppers, onions, garlic, evoo, tomato, toasted breadcrumb – 29

### TABLESIDE PASTA CARBONARA

Spaghetti, crispy pancetta, egg yolk, black pepper Parma butter flamed in a Parmigiano Reggiano wheel – 29

## 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

### SEASONAL RAVIOLI

Seasonal cheese ravioli, red pepper alfredo, ricotta espuma, fava beans, shaved prosciutto, fried sage – 25

### HANDCRAFTED POTATO GNOCCHI WITH ROASTED SHRIMP

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

### LASAGNA WITH MEAT SAUCE

Handmade pasta, mozzarella, parmesan, bolognese, béchamel – 24

### 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 – 25

### TORTELLINI ALLA PANNA

*Emilia Romagna Pasta Specialty*  
Handcrafted with beef, veal and pork by Angelina, Tonya & Anna. Parmigiano Reggiano sauce, wild mushrooms, parsley – 26

### 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 ONS:

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

## Seafood

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

### MEDITERRANEAN STYLE BRANZINO

Pan-roasted, artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon thyme sauce – 31

### GRILLED SALMON

Italian black risotto, grape tomatoes, white wine, lemon, caper berries, olives, artichokes, fruttii sauce, EVOO – 29

### 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 – 45

### SEARED SEA SCALLOPS

Seared scallops, pancetta, mushroom, fennel, spinach, amaretto cream sauce, marcona almonds, over sweet potato puree – 42

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.