

Antipasti

Taleggio al Forno

Baked Taleggio
Imported Taleggio cheese, baked, Calabrian chili honey, peach jam, crostini 18

Gamberetti di Andiamo

Shrimp Andiamo
Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, toasted sourdough 19

Suppli al Telefono

Chef Aldo's Roman Style Rice Balls
Italian risotto, Mozzarella filling, Pomodoro sauce, basil pesto, Parmigiano-Reggiano 17

Calamari Fritti

Fried Calamari
Tender squid, flash fried, banana peppers, ammoglio, lemon wedge 20

Portabella al Forno

Roasted Portabella Mushrooms
Marinated, roasted portabella mushrooms, Andiamo Zip sauce 14
With tenderloin tips 28

Peperoni Ungherese alla Rustica

Joe's Sausage and Peppers
Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi, rosemary Tuscan potatoes 18

Soup & Salads

Minestrone alla Milanese

Italian Vegetable Soup
Traditional mixed vegetables, greens, cranberry beans, tomato fillets 8

Pasta e Fagioli

Italian Bean and Pasta Soup
White beans, sausage, tomatoes, root vegetables, greens 8

Burrata di Bufala

Buffalo Burrata & Calabrese Hot Honey
Toasted pine nuts, fresh basil, oregano, honeycomb, Frantoia EVOO, little tomatoes, balsamic pearls, capers, grilled bread 19

Insalata di Cesare

Caesar Salad
Romaine lettuce, creamy Caesar dressing, herbed croutons, shaved Parmigiano Reggiano 17

Insalata Triata Moderna

Modern Chopped Salad
Cucumber, pancetta, gem lettuce, olives, banana peppers, chickpeas, soppressata, tomato, shallots, gorgonzola, egg, Italian emulsion 20

Add On:

Chicken 9 • Salmon 14 • Tenderloin tips 14
Shrimp 6 ea • Italian Sausage 6 ea
Meatballs 3 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 / Lamb / Duck / Veal

Choice of Soup or Farmers' Greens Salad

Bistecca Grigliata

Grilled Ribeye Steak
Wild mushroom ragu, tarragon cream, Italian potatoes, roasted vegetables 56

Filetto di Manzo

Filet Mignon
Broiled 8-ounce filet, Italian potatoes, roasted vegetables, signature Zip sauce 50

Pollo Olivia

Olivia's Chicken
Sautéed scallopini of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce 32

Costolette Di Agnello

Lamb Chops
Marinated rib chops, smoked tomato coulis, Brussels sprouts, rustic potatoes, parsley oil 54

Confit d'Anatra

Duck Confit
Crisp, cured duck, couscous with smoked tomato coulis, salsa verde, braised broccolini 40

Scaloppine di Vitello al Marsala

Veal Marsala
Veal scallopini, wild mushrooms, Marsala reduction, herbs, demi-glace 41

Petto di Pollo alla Parmigiano

Chicken Parmesan
Lightly breaded chicken cutlet, topped with homemade Pomodoro sauce, Burrata cheese, gnocchi, arugula, fresh basil 38

Vitello alla Francese

Veal in the Style of France
Scallopini of veal, parmesan-egg batter, lemon and white wine butter sauce 38

Seasonal Plates

Choice of Soup or Farmers' Greens Salad

Costine Brasate di Manzo

Braised Beef Short Ribs
Rustic mashed potatoes, roasted carrots, charred broccolini, Sicilian Muddica 42

Pollo ai Cinque Peperoni

Five Pepper Chicken
Crispy chicken cutlet, al dente angel hair, assorted bell peppers, fresh herbs, pepperoncini cream 28

Pesto & Salsiccia

Pesto and Sausage Pasta
Fennel sausage, fennel, heirloom tomatoes, pistachio Pesto sauce, ceppo pasta, fresh Mozzarella 29

Penne con Gamberoni

Penne and Shrimp Pasta
Sautéed shrimp, roasted peppers, shallots, garlic in a paprika, cream sauce 36

Pasta all' Andiamo

Fresh cut fettuccine, San Marzano tomato sauce, basil, touch of butter 25

Hand Crafted Homemade Pastas

Choice of Soup or Farmers' Greens Salad

Gnocchi all'Aldo

A Chef Aldo Classic
House specialty, handmade potato dumplings, creamy tomato Palmina, Aosta Valley Fontina 25

Fettuccine Limone e Granchio

Lemon and Crab Fettucine
Fresh cut fettuccine, lemon cream sauce, baby leeks, Calabrian chili butter, lump crab meat 38

Lasagna alla Bolognese

Lasagna with Meat Sauce
Handmade pasta, Mozzarella, Parmigiano Reggiano, Bolognese, Béchamel 26

Tortellini alla Panna

Emilia Romagna Pasta Specialty
Hand crafted with beef, veal and pork by Angelina, Tonya & Anna. Parmigiano Reggiano sauce, wild mushrooms, parsley 27

Fettuccine Alfredo

Fresh Fettuccine & Parmesan Cream
Guernsey cream, Parmigiano Reggiano, freshly milled pepper, touch of butter 25

Add On:

Chicken 9 • Salmon 14 • Tenderloin tips 14
Shrimp 6 ea • Italian Sausage 6 ea • Meatballs 3 ea

Seafood

Choice of Soup or Farmers' Greens Salad

Capesante di Saronno

Spice Crusted Sea Scallops
Porcini dusted jumbo Sea Scallops, sweet potato-beet array, white bean puree, Bulgarian Feta, EVOO 44

Coda di Aragosta

Tristan Lobster Tail
Broiled or Scampi-style South African lobster tail, lemon-butter sauce, herbs, Italian potatoes Mkt price

Salmon Apulia

Salmon Influenced from the Coast of Puglia
Pan seared salmon, couscous with wild leek pesto, fennel and heirloom tomato, Parmigiano Reggiano 38

Frutti di Mare

Fruits of the Sea
Regional Italian stew, diver scallops, mussels, shrimp, calamari, tomato, fennel, scents of orange, chefs spice, vermouth, red pepper pesto, fresh linguini 45

Mediterranean Branzino

Mediterranean Sea Bass

Pan roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, broccolini, lemon thyme sauce 48

Sides

Rapini Broccoli Rabe crushed red pepper flakes, extra virgin olive oil, garlic 10

Fungi Selcatici Seasonal forest mushrooms, sherry, butter, herbs 13

Polpetta Rustica Two Andiamo rustic-style meatballs, whipped ricotta cheese, Pomodoro, pecorino, grilled bread 11

Cavolini di Bruxelles Sautéed Brussels sprouts, garlic, Herbs d' Provence 11

Couscous Italiano Pearl couscous, battuto, Parmigiano-Reggiano 13

A 20% service charge is added to all checks for the hardworking staff that makes all of this possible. No separate checks for parties of 8 or more.