



BLOOMFIELD RISTORANTE

Antipasti

Suppli ala Telefono

Italian Rice Balls
Italian risotto, mozzarella cheese filling, Pomodoro sauce, basil pesto, Parmigiano Reggiano 16

Vongole Al Forno

“Federal Hill Style Stuffed Clams”
Narragansett Bay Cherry Stone Clams, Italian sausage, toasted breadcrumbs, garlic butter, Pecorino Romano, lemon 18

Melanzane Arrosto

Roasted Eggplant
Flavors of Caponata, Melagro apple condiment, honey, olive oil poached brown egg, golden raisins, pine nuts, tomatoes, garlic, parsley, grilled bread 17

Carciofi alla Giudia

Fried Artichoke Hearts
Long-stem artichokes, fried in olive oil, garlic aioli, sea salt 18

Peperoni Ungherese alla Rustica

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

Cocktail di Gamberoni

Shrimp Cocktail
Traditional cocktail sauce, fresh grated horseradish 6 each

Calamari Fritti

Fried Calamari
Flash-fried tender squid, banana peppers, Ammoglio, lemon wedge 19

Portabella al Forno

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

Salumi e Formaggi

Meats and Cheeses
Imported artisan selections, crostini, dried stone fruits, truffle honey, Marcona almonds, olive tapenade 28

Soup & Salads

Minestrone alla Milanese

Italian Vegetable Soup
Traditional mixed vegetables, greens, cranberry beans, tomato fillets 7

Zuppa di Cipolle Bianche

White Onion Soup
Blended onions, cream, potatoes, Fontina, scallions, crispy Pancetta, smoked sea salt, EVOO 9

Burrata di Bufala

Buffalo Burrata & Calabrese Hot honey
Toasted pine nuts, fresh basil, oregano, honeycomb, Frantoia EVOO, little tomatoes, balsamic pearls, grilled bread 18

Insalata di Cesare

Little Gem Caesar Salad
Three cheese flat bread, white anchovy, creamy Caesar dressing 17

Insalata Triata Moderna

Modern Chopped Salad
Cucumber, red onion, fresh corn, pancetta, gem lettuce, hard cooked egg, crispy chickpeas, tomato, Gorgonzola dust, Italian emulsion 20

Add On:

Chicken 9 • Salmon 14 • Tenderloin tips 14 •
Shrimp 6 ea • Italian Sausage 6 ea • Meatballs 4 ea

Beef / Chicken / Duck / Pork / Veal

Served with Minestrone Soup or Farmers’ Greens Salad

Bistecca Grigliata

Char-Grilled Ribeye Steak
20-ounce, bone-in, wild mushroom ragu, dragoncello cream, Italian potatoes, roasted vegetables 56

Filetto di Manzo

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

Pollo Francese

Chicken in the Style of France
Lemon-caper butter sauce, parsley, fresh pea risotto, roasted vegetables 32

Pollo el Limone e Rosmarino

Lemon Rosemary Chicken
Brick roasted semi-boneless chicken, fresh pea risotto, roasted vegetables 34

Pollo Olivia

Olivia’s Chicken
Sautéed scaloppine of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto 32

Anatra Arrosto

Maple Leaf Farms Duck
Roasted, semi-boneless duck, grilled scallions, Venere black risotto, kumquats, orange sauce 40

Costolette di Maiale

Pan Fried Pork Chop
Bone-in pork chop, sundried tomatoes, arugula, deli-style peppers, and onions in vinegar, roasted potatoes 38

Braciola di Vitello alla Milanese

Breaded Veal Chop
Salad of shaved fennel, kumquats, arugula, gremolata pesto, roasted lemon 54

Saltimbocca di Vitello

Veal Scaloppine
Prosciutto di Parma, fresh sage, spinach, Italian roasted potatoes, fontina, veal jus 38

Seasonal Pastas

Served with Minestrone Soup or Farmers’ Greens Salad

Costine Brasate Con Strozzapreti

Braised Short Ribs of Beef with Strozzapreti Pasta
Pot roast style, Strozzapreti pasta, onion brulé, spinach, Amaretto carrots 40

Cacciatore Ragu di Vitello

Red or White Veal Ragu
Over-night veal breast, mushroom, mire-poix of vegetables, Fontina cheese, strangolapreti 36

Pollo ai Cinque Peperoni

Five Pepper Chicken
Crispy chicken cutlet, al dente angel hair, fresh sage, pepperoncini cream 30

Gamberoni con Bottarga di Tonno

Pasta with Spicy Shrimp and Grated Tuna Roe
Garlic roasted shrimp, extra virgin olive oil, pepperoncini, black pepper, fresh linguini, grated Tuna Roe 37

Mr. Aldo’s Bolognese

An Andiamo Classic
Traditional old-world preparation, pappardelle pasta, Pecorino Romano 27

Roman Alfredo Pasta Originale

Roman Style Pasta Alfredo
Homemade fettuccine, Parma butter flamed in a Parmigiano Reggiano wheel tableside, imported truffle 38

Hand Crafted Homemade Pastas

Served with Minestrone Soup or Farmers’ Greens Salad

Ravioli di Stagione

Seasonal Ravioli
Cheese ravioli in spinach pasta, Prosciutto di Parma, red pepper Alfredo, Ricotta espuma, fava beans, shaved fried sage 27

Gnocchi all’Aldo

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

Gnocchi con Gamberoni

Gnocchi with Roasted Shrimp
Sweet shrimp, fresh sage, buttered broth, cremini mushrooms, Parmigiano Reggiano 36

Lasagna alla Bolognese

A Chef Aldo Classic
Layers of handmade pasta, Mozzarella and Parmesan cheeses, Bolognese and Besciamella sauces 27

Tortellini alla Panna

Emilia Romagna Pasta Specialty with Creme
Hand crafted with beef, veal and pork by Angelina, Tonya & Anna, Parmigiano Reggiano sauce, wild mushrooms, fresh sage 28

Pasta all’ Andiamo

House Made Pasta
Fresh cut Fettuccine, San Marzano tomato sauce, basil, touch of butter 24

Add On:

Chicken 9 • Salmon 14 • Tenderloin tips 14 •
Shrimp 6 ea • Italian Sausage 6 ea • Meatballs 4 ea

Seafood

Served with Minestrone Soup or Farmers’ Greens Salad

Aragosta alla Hoffa

“Jimmy Hoffa Style Lobster”
Scampi-style South African lobster tail, garlic butter sauce, mushroom risotto, broccoli rabe Mkt price

Branzino al Mediterraneo

Pan Roasted Black Bass
Mediterranean Sea Bass, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce 46

Linguine al Sugo di Vongole Rosse o Bianche

Linguini with Red or White Clam Sauce
Select clams, garlic, olive oil, red pepper flakes, flat leaf parsley 36

Salmone Apulia

Salmon Influenced from the Coast of Puglia
Grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, butter 38

Pesce Bianco alla Siciliana

Sicilian Style Whitefish
Lightly breaded fillet, Italian potatoes, seasonal vegetables, Ammoglio or Almandine sauce 34

Frutti di Mare

Fruits of the Sea
Regional Italian stew, Manila clams, mussels, shrimp, calamari, tomato, fennel, scents of orange, chefs spice, vermouth, grilled Italian bread, fresh linguine 47

Sides

Zucchini Friti Fried zucchini, horseradish sauce and fra-diavolo sauce 11

Rapini Broccoli rabe, crushed red pepper flakes, EVOO, garlic 8

Funghi Selvatici Seasonal blend of wild forest mushrooms, sherry, butter, herbs 13

Polpette Rustica Andiamo Rustic style meatballs, Pomodoro, whipped ricotta cheese, Pecorino Romano 13

All tables of 6 people or more are subject to an automatic gratuity for our hard working waitstaff.

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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.**