

Andiamo

FENTON

Appetizers

Fried Calamari

Tender squid, flash fried, banana peppers, ammoglio, lemon wedge 18
Sauvignon Blanc, Echo Bay, Marlborough, New Zealand VG 13

Joe's Sausage and Peppers

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi, rosemary sliced potatoes 18
'Sweet Red', Serena, Piedmont, Italy 12

Shrimp Cocktail

Traditional old bay poached shrimp, cocktail sauce, fresh grated horseradish 5 per shrimp
Vermentino, 'La Cala', Sardinia 12

Roasted Portabella Mushrooms

Marinated, roasted portabella mushrooms, Andiamo zip sauce 14
Add tenderloin tips 14
Pinot Noir, Averæan, Willamette Valley, Oregon 16

Suppli

Creamy rice, mozzarella filling, Pomodoro sauce, basil pesto, Parmigiano Reggiano 12
Chianti Classico, Castello D'albola, Tuscany, Italy VG 13

Andiamo Rustic Style Meatballs

House blend of beef and pork, Pomodoro sauce, Parmigiano Reggiano, whipped ricotta cheese 14
Chianti Senesi, Bindi Sergardi 'Al Canapo', Tuscany, Italy

Burrata di Bufala

Toasted pine nuts, fresh basil, oregano, Frantoia EVOO, little tomatoes, capers, balsamic pearls, grilled bread 18

Soup & Salads

Pasta Fagioli

Traditional vegetables, sausage, beans & greens 7

Italian Wedding Soup

Hearty herbed broth, meatballs, greens, root vegetables, pasta 7

Seasonal Salmon Salad

Kale, spinach, red onion, feta, sugared walnuts, golden raisins, balsamic vinaigrette 25

Little Gem Caesar Salad

Herb crouton, white anchovy, creamy Caesar dressing 12

Add On:

Chicken 7 • Salmon 12

Tenderloin Tips 14

Shrimp 5 each

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.

Main Course

Served with Italian Wedding Soup or Farmers' Greens Salad
or Upgrade Side Pasta 5

Andiamo House Chicken Dishes

Piccata: Olive oil, capers, white wine, lemon, butter 25
Sauvignon Blanc, The Colene, South Africa 15

Marsala: Wild mushrooms, Marsala demi glaze, herbs, butter 25
Chardonnay, Sonoma Cutrer, Russian River Valley, California 18

Parmesan: Sicilian bread crumbs, pomodoro sauce, mozzarella and parmesan cheese 25
Barbera, Fontanafredda, Piedmont, Italy 15

Olivia's Chicken

Sautéed scallopini of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto 29
Chardonnay, Ferrari-Carano, Sonoma Coast, California 15

USDA Prime Ribeye Steak

Smashed potato, roasted vegetables, signature zip sauce 54
Amarone, Luigi Righetti, Veneto, Italy VG 20

Filet Mignon

Char-broiled 8-ounce filet, smashed potato, roasted vegetables, signature zip sauce 49
Cabernet Sauvignon, Gravel Bar, Washington State 16

Andiamo House Veal Dishes

Piccata: Olive oil, capers, white wine, lemon, butter 32
Peyrossol La Croix Rose, Provence, France 15

Marsala: Wild mushrooms, Marsala demi glaze, herbs, butter 32
Pinot Noir, Averæan, Willamette Valley, Oregon 16

Parmesan: Sicilian bread crumbs, pomodoro sauce, mozzarella and parmesan cheese 32
Chianti Senesi, Bindi Sergardi 'Al Canapo', Tuscany, Italy

Mediterranean-Style Salmon

Salmon fillet, grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, kale ribbons, EVOO, black risotto 34

Pan Roasted Scallops

Sweet potato puree, array of arugula, fennel, pine nuts, and wild mushrooms 42
Vermentino, 'La Cala', Sardinia 12

Braised Short Rib of Beef with Polenta

Pot roast style, soft polenta, onion brulé, spinach, amaretto carrots 39
Daou 'Pessimist', Paso Robles, California 15

Prime Rib

Available every Sunday.
Limited quantities available.

Grande Cut 44 • Piccola Cut 33

Slow roasted prime rib steak served with chef's potatoes and vegetable of the day.

Pasta

Served with Italian Wedding Soup or Farmers' Greens Salad

Five Pepper Chicken

Crispy chicken cutlet, angel hair, assorted bell peppers, fresh herbs, pepperoncini cream 30
Riesling, Bauer Haus 'Spatlese', Mosel, Germany 13

Joe's Rigatoni Pasta

Italian sausage, mushrooms, onions, spinach, tomato fillets, creamy Marsala sauce 25
Barbera, Fontanafredda, Piedmont, Italy 15

Seasonal Ravioli

Seasonal cheese ravioli, red pepper alfredo, ricotta espuma, fava beans, shaved prosciutto, fried sage 25
Sancerre [sauvignon blanc] Le Garenne, Loire Valley, France 18

Chef Aldo's Gnocchi

House specialty, handmade potato dumplings, creamy tomato palmina, Aosta Valley fontina 24
Chianti Classico, Castello D'albola, Tuscany, Italy VG 13

10 Layer Lasagna

Handmade pasta, mozzarella, parmigiano reggiano, bolognese, béchamel 25
Barbera, Fontanafredda, Piedmont, Italy 15

Tortellini

Hand crafted with beef, veal and pork by Angelina, Tonya & Anna in a parmigiano reggiano sauce, wild mushrooms, parsley 26
Pinot Noir, Averæan, Willamette Valley, Oregon 16

Fettucine Alfredo

Guernsey cream, parmigiano reggiano, freshly milled pepper, touch of butter 19
Sauvignon Blanc, Echo Bay, Marlborough, New Zealand VG 13

Chef Aldo's Pasta and Sauces

Chianti Classico, Castello D'albola, Tuscany, Italy VG 13

Choice of Pasta:

Angel Hair, Fettuccine, Rigatoni

Choice of Sauce:

Pomodoro, Bolognese, Marinara, Olive Oil & Garlic 19

Frutti di Mare

Regional Italian stew, scallops, mussels, shrimp, calamari, tomato, fennel, scents of orange, chefs spice, vermouth, grilled Italian bread, red pepper pesto, fresh linguini 48
Peyrossol La Croix Rose, Provence, France 15

Complement with:

Chicken 7 • Tenderloin Tips 14 • Shrimp 5 each • Italian Sausage 6 each
Rustic Meatballs 5 each • Wild Mushrooms 5 • Scallops 8 each

Several of our menu items can be prepared Vegetarian or Gluten Free. Please ask your server. All tables of 6 people or more are subject to an automatic gratuity for our hard working waitstaff.

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