

# Andiamo

FENTON

## Appetizers

### Fried Calamari

Tender squid, flash fried, banana peppers, ammoglio, lemon wedge 18  
**Sauvignon Blanc, Yealands, Marlborough, New Zealand 12**

### 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  
**Barbera, Ricossa, Piedmont, Italy 15**

### Andiamo Rustic Style Meatballs

House blend of beef and pork, Pomodoro sauce, Parmigiano Reggiano, whipped ricotta cheese 14  
**Chianti Classico, Querceto, Tuscany, Italy 12**

### Burrata di Bufala

Toasted pine nuts, fresh basil, oregano, Frantoia EVOO, little tomatoes, capers, balsamic pearls, grilled bread 18  
**Sancerre, Hubert Brochard, Loire Valley, France 2022 20**

## 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, Ricossa, 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 Classico, Querceto, Tuscany, Italy 12**

### Mediterranean-Style Salmon

Salmon fillet, grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, kale ribbons, EVOO, black risotto 34  
**Pinot Noir, Averæan, Willamette Valley, Oregon 16**

### 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**

## 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, Ricossa, Piedmont, Italy 15**

### Seasonal Ravioli

Seasonal cheese ravioli, red pepper alfredo, ricotta espuma, fava beans, shaved prosciutto, fried sage 25  
**Sancerre, Hubert Brochard, Loire Valley, France 2022 20**

### Chef Aldo's Gnocchi

House specialty, handmade potato dumplings, creamy tomato palmina, Aosta Valley fontina 24  
**Chianti Classico, Querceto, Tuscany, Italy 12**

### 10 Layer Lasagna

Handmade pasta, mozzarella, parmigiano reggiano, bolognese, béchamel 25  
**Barbera, Ricossa, 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, Yealands, Marlborough, New Zealand 12**

### Chef Aldo's Pasta and Sauces

Choice of Pasta:  
Angel Hair, Fettuccine, Rigatoni

Choice of Sauce:  
Pomodoro, Bolognese, Marinara, Olive Oil & Garlic 19  
**Chianti Classico, Querceto, Tuscany, Italy 12**

### 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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