

# Andiamo

BLOOMFIELD RISTORANTE

## Antipasti

### Suppli ala Telefono

#### Italian Rice Balls

Italian risotto, mozzarella cheese filling, Pomodoro sauce, basil pesto, Parmigiano Reggiano 18

### Vongole Al Forno

#### "Federal Hill Style Stuffed Clams"

Narragansett Bay Cherry Stone Clams, Italian sausage, toasted breadcrumbs, garlic butter, Pecorino Romano, lemon 19

### Carciofi alla Giudia

#### Fried Artichoke Hearts

Long-stem artichokes, fried in olive oil, garlic aioli, sea salt 19

### Peperoni Ungherese alla Rustica

#### Joe's Italian Sausage and Peppers

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi-glace, rosemary Tuscan potatoes 19

### 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 20

### Portabella al Forno

#### Roasted Portabella Mushrooms

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

### Polpette Rustica

#### Andiamo Rustic Style Meatballs

Pomodoro, whipped ricotta cheese, Pecorino Romano 14

## Soup & Salads

### Minestrone alla Milanese

#### Italian Vegetable Soup

Traditional mixed vegetables, greens, cranberry beans, tomato fillets 8

### 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 20

### Insalata di Cesare

#### Little Gem Caesar Salad

Three cheese flat bread, white anchovy, creamy Caesar dressing 19

### Insalata Triata Moderna

#### Modern Chopped Salad

Cucumber, red onion, fresh corn, pancetta, gem lettuce, hard cooked egg, crispy chickpeas, tomato, Gorgonzola dust, Italian emulsione 23

#### 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 58

### Filetto di Manzo

#### Filet Mignon

Broiled 8-ounce filet, Tuscan potatoes, roasted vegetables, signature Zip sauce 52

### Pollo Francese

#### Chicken in the Style of France

Lemon-caper butter sauce, parsley, fresh pea risotto, roasted vegetables 33

### Pollo Olivia

#### Olivia's Chicken

Sautéed chicken scaloppine, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, pea risotto 34

### Anatra Arrosto

#### Maple Leaf Farms Duck

Roasted, semi-boneless duck, grilled scallions, Venere black risotto, kumquats, orange sauce 42

### Costolette di Maiale

#### Pan Fried Pork Chop

Bone-in pork chop, sundried tomatoes, arugula, deli-style peppers, and onions in vinegar, roasted potatoes 41

### Saltimbocca di Vitello

#### Veal Scaloppine

Prosciutto di Parma, fresh sage, spinach, Italian roasted potatoes, fontina, veal jus 40

## Seasonal Pastas

Served with Minestrone Soup or Farmers' Greens Salad

### Costine Brasate Con Strozzapreti

#### Braised Short Ribs of Beef wth Strozzapreti Pasta

Pot roast style, Strozzapreti pasta, onion brûlé, spinach, Amaretto carrots 42

### Pollo ai Cinque Peperoni

#### Five Pepper Chicken

Crispy chicken cutlet, al dente angel hair, fresh sage, pepperoncini cream 33

### Mr. Aldo's Bolognese

#### An Andiamo Classic

Traditional old-world preparation, pappardelle pasta, Pecorino Romano 29

## Hand Crafted Homemade Pastas

Served with Minestrone Soup or Farmers' Greens Salad

### Gnocchi all'Aldo

#### A Chef Aldo Classic

House specialty, handmade potato dumplings, creamy tomato Palmina, Aosta Valley Fontina 28

### Lasagna alla Bolognese

#### A Chef Aldo Classic

Layers of handmade pasta, Mozzarella and Parmesan cheeses, Bolognese and Besciamella sauces 29

### Gnocchi con Gamberoni

#### Gnocchi with Roasted Shrimp

Sweet shrimp, fresh sage, buttered broth, cremini mushrooms, Parmigiano Reggiano 39

### 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 30

### Pasta all' Andiamo

#### House Made Pasta

Fresh cut Fettuccine, San Marzano tomato sauce, basil, touch of butter 26

#### 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

### Zampe di Granchio Reale dell'Alaska

#### Alaskan King Crab Legs

Roasted asparagus, Tuscan potatoes, drawn butter Half Lb or Full Lb Mkt Price

### Salmone Apulia

#### Salmon Influenced from the Coast of Puglia

Grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, butter 40

### Branzino al Mediterraneo

#### Pan Roasted Black Bass

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

### Pesce Bianco alla Siciliana

#### Sicilian Style Whitefish

Lightly breaded fillet, Italian potatoes, seasonal vegetables, Ammoglio or Almandine sauce 38

### 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 40

### 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, red pepper pesto, fresh linguine 52

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.**