

ANDIAMO

ITALIA

Antipasti

Suppli al 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 cherrystone 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, mixed olives 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, EV00 9

Formaggio Burrata

Burrata & Calabrese Hot Honey

Toasted pine nuts, fresh basil, oregano, honeycomb, EV00, little tomatoes, balsamic pearls, grilled bread 18

Insalata di Cesare

Modern Caesar Salad

Hearts of romaine, Parmigiano Reggiano, Sicilian muddica, white anchovy, grissini, creamy caesar dressing 17

Insalata Tritata Moderna

Modern Chopped Salad

Cucumber, red onion, fresh corn, pancetta, gem lettuce, hard cooked egg, crispy chickpeas, tomato, gorgonzola dust, Italian emulsion 20

Insalata Raccolta

Fall Harvest Salad

Baby spinach, arugula, gorgonzola dolce, candied walnuts, dried Michigan cherries, red onion, honey crisp & granny smith apples, maple-mustard vinaigrette 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 54

Pollo Francese

Chicken in the Style of France

Lemon-caper butter sauce, parsley, fresh pea risotto, roasted vegetables 32

Pollo al 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, 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, arugula, gremolata pesto, roasted lemon 54

Saltimbocca di Vitello

Veal Scaloppine

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

Torta di Manzo

Beef Pot Pie

Beef tenderloin tips, carrot, celery, onion, potato, red wine demi-glace, puff pastry 38

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, broccolini 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

Hand Crafted Homemade & 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 brûlé, spinach, amaretto carrots 40

Cacciatore Ragu di Vitello

Red or White Veal Ragu

Over-night veal breast, mushroom, mirepoix 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 27

Roman Alfredo Pasta Originale

Roman Style Pasta Alfredo

Homemade fettuccine, Parma butter, imported truffle, tableside flambé in a Parmigiano Reggiano wheel 38

Available on select days. Please inquire with your server.

Autunno Ravioli

Seasonal Ravioli

Roasted butternut squash filled ravioli, Prosciutto di Parma, local mushrooms, fresh sage, brown butter, Fontina Val D'Aosta, pepita 29

Gnocchi all'Aldo

A Chef Aldo Classic

House specialty, handmade potato dumplings, creamy tomato palmina, Parmigiano Reggiano 25

Gnocchi con Gamberoni

Gnocchi with Roasted Shrimp

Sweet shrimp, fresh sage, buttered broth, wild 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:

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Sides

Zucchini Friti

Fried zucchini, horseradish sauce and fra diavola sauce 11

Broccolini

Crushed red pepper, garlic, EV00 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.