

ANDIAMO

ITALIA

Antipasti

Formaggio Burrata

Burrata & Calabrese Hot Honey

Toasted pine nuts, basil, oregano, honeycomb, extra virgin olive oil, tomatoes, balsamic pearls, grilled bread 18

Suppli al Telefono

Italian Rice Balls

Italian risotto, mozzarella cheese filling, pomodoro sauce, basil pesto, Parmigiano Reggiano 16

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

Artichoke Hearts

Crispy long-stem artichokes, extra virgin 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 sliced potatoes 18

Cocktail di Gamberoni

Shrimp Cocktail

Traditional cocktail sauce, fresh grated horseradish 6 each

Calamari Fritti

Calamari

Crispy Rhode Island squid, banana peppers, ammoglio, lemon 19

Portabella al Forno

Portabella Mushrooms & Tenderloin Tips

Fire-roasted beef tips, marinated portabella mushrooms, Andiamo Signature Zip Sauce, crispy onions 26

Salumi e Formaggi

Meats and Cheeses

Imported artisan selections, crostini, dried stone fruits, truffle honey, Marcona almonds, mixed olives 28

Soup

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, extra virgin olive oil 9

Salad

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

Gem lettuce, cucumber, red onion, fresh corn, pancetta, hard boiled egg, crispy chickpeas, tomato, gorgonzola dust, Italian emulsion 20

Insalata Raccolta

Steakhouse Salad

Romaine, arugula, sun-dried tomatoes, cucumbers, red onions, long stem artichokes, cherry peppers, Cajun beef tenderloin tips, blue cheese dressing 32

Add On:

Chicken 9 • Salmon 14 • Tenderloin Tips 14 • Shrimp 6 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

Charbroiled 8-ounce filet, Italian potatoes, roasted vegetables, Andiamo 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, artichokes, mushrooms, peppers 36

Pollo Olivia

Olivia's Chicken

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

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, sun-dried tomatoes, arugula, deli-style peppers and onions in vinegar, roasted potatoes 38

Braciola di Vitello alla Milanese

Prime Veal Chop

Full pound Sicilian breadcrumb crusted bone-in chop, butterflied with your choice of presentation 58

PARMIGIANA Pomodoro, burrata, basil

MILANESE Arugula, fennel, charred lemon

Saltimbocca di Vitello

Veal Scaloppine

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

Torta di Manzo

Beef Pot Pie

Beef tenderloin tips, carrot, celery, onion, potato, red wine demi-glace, puff pastry 36

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 almondine sauce 36

Frutti di Mare

Fruits of the Sea

Regional Italian stew, Manila clams, mussels, shrimp, calamari, tomato, fennel, scents of orange, chefs spice, fresh linguine 47

Handcrafted & 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

Pollo ai Cinque Peperoni

Five Pepper Chicken

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

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.

Inverno Ravioli

Seasonal Ravioli

Sausage-filled ravioli, ground sausage, chicken, peppers, onions, mushrooms, oregano, red wine tomato sauce 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:

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

Sides

Zucchini Friti

Crispy zucchini, horseradish sauce, fra diavola sauce 11

Broccolini

Crushed red pepper, garlic, extra virgin olive oil 8

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

Polpette Rustica Andiamo rustic style meatballs, pomodoro, 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.