

ANDIAMO

ITALIA

Antipasti

Suppli al Telefono

Italian Rice Balls

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

Carciofi alla Giudia

Artichoke Hearts

Crispy long-stem artichokes, extra virgin 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 sliced potatoes 19

Cocktail di Gamberoni

Shrimp Cocktail

Traditional cocktail sauce, fresh grated horseradish 6 each

Calamari Fritti

Calamari

Crispy Rhode Island squid, banana peppers, ammoglio, lemon 20

Portabella al Forno

Portabella Mushrooms & Tenderloin Tips

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

Formaggio Burrata

Burrata & Calabrese Hot Honey

Toasted pine nuts, basil, oregano, honeycomb, extra virgin olive oil, tomatoes, balsamic pearls, grilled bread 20

Soup

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, 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 19

Insalata Triata Moderna

Modern Chopped Salad

Gem lettuce, cucumber, red onion, fresh corn, pancetta, hard boiled egg, crispy chickpeas, tomato, gorgonzola dust, Italian emulsion 23

Insalata Raccolta

Steakhouse Salad

Romaine, arugula, sun-dried tomatoes, cucumbers, red onions, long stem artichokes, cherry peppers, Cajun beef tenderloin tips, blue cheese dressing 34

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 58

Filetto di Manzo

Filet Mignon

Charbroiled 8-ounce filet, Italian potatoes, roasted vegetables, Andiamo Signature Zip Sauce 56

Pollo Francese

Chicken in the Style of France

Lemon-caper butter sauce, parsley, 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 36

Anatra Arrosto

Maple Leaf Farms Duck

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

Costolette di Maiale

Pan Fried Pork Chop

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

Saltimbocca di Vitello

Veal Scaloppine

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

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

Gnocchi con Gamberoni

Gnocchi with Roasted Shrimp

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

Branzino al Mediterraneo

Pan Roasted Black Bass

Mediterranean sea bass, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce 48

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 38

Salmone Apulia

Salmon Influenced from the Coast of Puglia

Grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, butter 41

Pesce Bianco alla Siciliana

Sicilian Style Whitefish

Lightly breaded fillet, Italian potatoes, seasonal vegetables, ammoglio or almondine sauce 40

Frutti di Mare

Fruits of the Sea

Regional Italian stew, Manila clams, mussels, shrimp, calamari, tomato, fennel, scents of orange, chefs spice, fresh linguine 49

Handcrafted Pasta

Served with Minestrone Soup or Farmers' Greens Salad

Gnocchi all'Aldo

A Chef Aldo Classic

House specialty, handmade potato dumplings, creamy tomato palmina, Parmigiano Reggiano 28

Lasagna alla Bolognese

A Chef Aldo Classic

Layers of handmade pasta, mozzarella, Parmigiano Reggiano, bolognese and besciamella sauces 29

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

Fettucine Alfredo

Handmade fettuccine, cream, garlic,

Parmigiano Reggiano 30

Costine Brasate Con Strozzapreti

Braised Short Ribs of Beef with Strozzapreti Pasta

Pot roast style, strozzapreti pasta, onion brulé, spinach, amaretto carrots 42

Pollo ai Cinque Peperoni

Five Pepper Chicken

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

Mr. Aldo's Bolognese

An Andiamo Classic

Traditional preparation, pappardelle pasta 29

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

All tables are subject to an automatic gratuity for our hard working waitstaff.

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.

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