

## Antipasti

### Formaggio Burrata

**Burrata & Calabrese Hot Honey**  
Toasted pine nuts, basil, extra virgin olive oil, tomatoes, balsamic pearls, grilled bread – 19

### Gamberetti di Andiamo

**Shrimp Andiamo**  
Three colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, toasted sourdough – 19

### Suppli al Telefono

**Italian Rice Balls**  
Arborio rice, mozzarella cheese filling, pomodoro sauce, pesto oil – 17

### Calamari

**Rhode Island Calamari**  
Crispy Rhode Island squid, banana peppers, ammglio, lemon – 20

### Portabella al Forno

**Roasted Portabella Mushrooms**  
Marinated, roasted portabella mushrooms, Andiamo Signature Zip sauce – 14  
With tenderloin tips – 28

### Peperoni Ungherese alla Rustica

**Joe's Italian Sausage & Peppers**  
Hungarian hot peppers, sweet Italian sausage, demi-glace, rosemary sliced potatoes – 18

## Soup & Salad

### Minestrone alla Milanese

**Italian Vegetable Soup**  
Traditional mixed vegetables, greens, cranberry beans, tomato fillets – 8

### Pasta e Fagioli

**Italian Bean and Pasta Soup**  
White beans, sausage, tomatoes, root vegetables, greens – 8

### Insalata di Cesare

**Caesar Salad**  
Romaine lettuce, caesar dressing, herbed croutons, shaved Parmigiano Reggiano – 17

### Insalata Tritata Moderna

**Modern Chopped Salad**  
Gem lettuce, cucumber, pancetta, olives, banana peppers, chickpeas, soppressata, tomato, red onions, gorgonzola, egg, Italian emulsion – 20

#### Add On:

Chicken 9 • Salmon 14 • Tenderloin Tips 14  
Shrimp 6 ea • Italian Sausage 6 ea  
Meatballs 3 ea

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.

## Beef / Chicken / Lamb / Veal

Choice of Soup or Farmers' Greens Salad

### Bistecca Grigliata

**Grilled Ribeye Steak**  
20-ounce, bone-in, wild mushroom ragù, dragoncello cream, Italian potatoes, roasted vegetables – 56

### Filetto di Manzo

**Filet Mignon**  
Charbroiled 8-ounce filet, Italian potatoes, roasted vegetables, Andiamo Signature Zip Sauce – 50

### Pollo Olivia

**Olivia's Chicken**  
Sautéed scallopini of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce – 32

### Costolette di Agnello

**Lamb Chops**  
Marinated rib chops, smoked tomato coulis, Brussels sprouts, rustic potatoes, balsamic reduction – 54

### Scaloppine di Vitello al Marsala

**Veal Marsala**  
Wild mushrooms, Marsala wine sauce – 41

### Petto di Pollo alla Parmigiano

**Chicken Parmesan**  
Chicken cutlet, spicy pomodoro sauce, burrata cheese, gnocchi, arugula, fresh basil – 38

## Seasonal Plates

Choice of Soup or Farmers' Greens Salad

### Costine Brasate di Manzo

**Braised Beef Short Ribs**  
Potato purée, roasted carrots, charred broccolini, Sicilian muddica – 42

### Pollo ai Cinque Peperoni

**Five Pepper Chicken**  
Crispy chicken cutlet, angel hair, bell peppers, fresh herbs, pepperoncini cream – 28

### Penne con Gamberoni

**Penne and Shrimp Pasta**  
Sautéed shrimp, roasted peppers, shallots, garlic, paprika-cream sauce – 36

### Pasta all' Andiamo

Fresh cut fettuccine, San Marzano tomato sauce, basil, touch of butter – 25

## Handcrafted Pasta

Choice of Soup or Farmers' Greens Salad

### Gnocchi all'Aldo

**A Chef Aldo Classic**  
House specialty, handmade potato dumplings, palmina sauce, Fontina Valle d'Aosta – 25

### Lasagna alla Bolognese

**Lasagna with Meat Sauce**  
Handcrafted pasta, mozzarella, Parmigiano Reggiano, bolognese and bechamel sauces – 26

### Tortellini alla Panna

**Emilia Romagna Pasta Specialty**  
Hand crafted with beef, veal and pork by Angelina, Tonya & Anna. Parmigiano Reggiano sauce, wild mushrooms, parsley – 27

### Fettuccine Alfredo

**Fresh Fettuccine & Parmesan Cream**  
Guernsey cream, Parmigiano Reggiano, freshly milled pepper, touch of butter – 25

#### Add On:

Chicken 9 • Salmon 14 • Tenderloin Tips 14  
Shrimp 6 ea • Italian Sausage 6 ea • Meatballs 3 ea

## Seafood

Choice of Soup or Farmers' Greens Salad

### Capesante di Saronno

**Spice Crusted Sea Scallops**  
Porcini-dusted jumbo sea scallops, sweet potatoes, beets, white bean puree, Bulgarian feta, extra virgin olive oil – 44

### Coda di Aragosta

**Tristan Lobster Tail**  
Broiled or scampi-style South African lobster tail, lemon-butter sauce, herbs, Italian potatoes – Mkt price

### Salmon Apulia

**Salmon Influenced by the Coast of Puglia**  
Pan seared salmon, couscous with wild leek pesto, fennel and heirloom tomato, Parmigiano Reggiano – 38

### Frutti di Mare

**Fruits of the Sea**  
Regional Italian stew, diver scallops, mussels, shrimp, calamari, tomato, fennel, scents of orange, chefs spice, vermouth, fresh linguini – 45

### Mediterranean Branzino

#### Mediterranean Sea Bass

Pan roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, broccolini, lemon thyme sauce – 48

## Sides

**Rapini** Broccoli rabe, crushed red pepper flakes, extra virgin olive oil, garlic – 10

**Polpette Rustica** Two Andiamo rustic-style meatballs, whipped ricotta cheese, pomodoro, pecorino, grilled bread – 11

**Cavolini di Bruxelles** Sautéed Brussels sprouts, garlic, Herbes de Provence – 11

**Dauphinois-Style Potatoes** Slices of potato baked with herbed broth, onions, Parmigiano Reggiano – 14

**Couscous Italiano** Pearl couscous, battuto, Parmigiano Reggiano – 13

A 20% service charge is added to all checks for the hardworking staff that makes all of this possible. No separate checks for parties of 8 or more.