

ANDIAMO

ITALIA

Antipasti

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

Suppli al Telefono
Italian Rice Balls
Italian risotto, mozzarella cheese filling, pomodoro sauce, basil pesto, Parmigiano Reggiano 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 18

Carciofi alla Giudia
Artichoke Hearts
Crispy long-stem artichokes, extra virgin olive oil, garlic aioli, sea salt 21

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 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 29

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 21

Insalata Estiva
Summer Salad
Baby spinach, blackened salmon, strawberries, raspberries, blueberries, blackberries, candied walnuts, gorgonzola, raspberry vinaigrette 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 58

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 38

Pollo Olivia
Olivia's Chicken
Sautéed scaloppine of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto 35

Anatra Arrosto
Maple Leaf Farms Duck
Roasted, semi-boneless duck, grilled scallions, Venere black risotto, orange sauce 44

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 59

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 39

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, asparagus Mkt price

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 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 48

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 32

Pollo al Limone
Lemon Chicken Pappardelle
Cajun diced chicken, pappardelle, asparagus, lemon preserves, tomato, cream, basil 35

Gnocchi con Gamberoni
Gnocchi with Roasted Shrimp
Sweet shrimp, fresh sage, buttered broth, wild mushrooms, Parmigiano Reggiano 36

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.

Baci Italiana
Italian Kisses
Pear and ricotta fiocchi, prosciutto, gorgonzola, butter 31

Gnocchi all'Aldo
A Chef Aldo Classic
House specialty, handmade potato dumplings, creamy tomato palmina, Parmigiano Reggiano 25

Mr. Aldo's Bolognese
An Andiamo Classic
Traditional old-world preparation, pappardelle pasta 27

Lasagna alla Bolognese
A Chef Aldo Classic
Layers of handmade pasta, mozzarella and parmesan cheeses, 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 31

Pasta all' Andiamo
House Made Pasta
Fresh cut fettuccine, San Marzano tomato sauce, basil, 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

Grilled Asparagus Cippolini onion, balsamic glaze 9

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.