

ANDIAMO

ITALIA

Antipasti

Formaggio Burrata
Burrata & Calabrese Hot Honey
Toasted pine nuts, fresh basil, oregano, honeycomb, olive oil, little tomatoes, balsamic pearls, grilled bread 17

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

Calamari Fritti
Calamari
Crispy tender squid, banana peppers, ammoglio, lemon 17

Suppli al Telefono
Italian Rice Balls
Italian risotto, mozzarella filling, pomodoro sauce, basil pesto, Parmigiano Reggiano 16

Portabella al Forno
Portabella Mushrooms & Tenderloin Tips
Fire-roasted beef tips, marinated portabella mushrooms, Andiamo Signature Zip Sauce, crispy onions 26

Soup & Salads

Minestrone alla Milanese
Italian Vegetable Soup
Traditional mixed vegetables, greens, cranberry beans, tomato fillets 6

Zuppa di Cipolle Bianche
White Onion Soup
Blended onions, cream, potatoes, fontina, scallions, crispy pancetta, smoked sea salt, extra virgin olive oil 10

Insalata di Cesare
Modern Caesar Salad
Hearts of romaine, Parmigiano Reggiano, Sicilian muddica, white anchovy, grissini, creamy Caesar dressing 16

Insalata Tritata Moderna
Modern Chopped Salad
Gem lettuce, cucumber, red onion, fresh corn, pancetta, hard boiled egg, crispy chickpeas, tomato, gorgonzola dust, Italian emulsion 19

Insalata Estiva
Summer Salad
Baby spinach, blackened salmon, strawberries, raspberries, blueberries, blackberries, candied walnuts, gorgonzola, raspberry vinaigrette 30

Add On:
Chicken 9 • Salmon 14
Tenderloin Tips 14 • Shrimp 6 ea

Pastas

Served with Minestrone Soup or Farmers Greens Salad

Frutti di Mare
Fruits of the Sea Pasta
Regional Italian stew, Manila clams, mussels, shrimp, calamari, tomato, fennel, orange, chef’s spice, vermouth, linguine 37

Pollo ai Cinque Peperoni
Five Pepper Chicken
Crispy chicken cutlet, angel hair, bell peppers, fresh sage, pepperoncini cream 25

Pollo al Limone
Lemon Chicken Pappardelle
Cajun diced chicken, pappardelle, asparagus, lemon preserves, tomato, cream, basil 32

Baci Italiana
Italian Kisses
Pear and ricotta fiocchi, prosciutto, gorgonzola, butter 29

Mr. Aldo’s Bolognese
An Andiamo Classic
Traditional old-world preparation, pappardelle 22

Gnocchi con Gamberoni
Gnocchi with Roasted Shrimp
Sweet shrimp, fresh sage, buttered broth, wild mushrooms, Parmigiano Reggiano 33

Gnocchi all’Aldo
A Chef Aldo Classic
Handmade potato dumplings, creamy tomato palmina, Parmigiano Reggiano 23

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

Secondi

Served with Minestrone Soup or Farmers Greens Salad

Filetto di Manzo
Filet Mignon
Char-broiled 6 oz. / 8 oz. filet mignon, Italian potatoes, seasonal vegetables, Andiamo Signature Zip sauce 41/51

Pollo Olivia
Olivia’s Chicken
Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce 34

Costolette di Maiale
Pan Fried Pork Chop
Bone-in pork chop, sun-dried tomatoes, arugula, deli-style peppers and onions in vinegar, roasted potatoes 34

Salmone Apulia
Salmon Influenced from the Coast of Puglia
Grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, butter 34

Pesce Bianco alla Siciliana
Sicilian Style Whitefish
Lightly breaded whitefish, Italian potatoes, seasonal vegetables, ammoglio or almondine 32

Scaloppine di Vitello al Marsala
Veal Marsala
Veal loin, mushroom blend, Marsala, veal demi-glace, seasonal vegetables, Italian potatoes 36

Panini

Served with Minestrone Soup or Farmers Greens Salad and French Fries

Bistecca Fra Diavolo
Spicy Steak Sandwich
Beef tenderloin cutlet, cipollini onions, Hungarian banana peppers, mozzarella, rosemary demi-glace 20

Manzo Macinato Americano
American Style Cheeseburger
½ lb. USDA Prime beef patty, American cheese, bacon, lettuce, tomato, onion, Thousand Island dressing, brioche bun 18

Pollo Caprese
Chicken Sandwich
Marinated and grilled breast, mozzarella, tomatoes, basil aioli, arugula slaw, aged balsamic 18

Our Freshest Ingredient is our Handmade Pasta

Our late Master Chef Aldo Ottaviani set a precedent for crafting our cuisine from scratch using the finest, freshest ingredients available. Our pasta ladies, Anna, Tanya, and Angelina have continued this tradition by making handmade pasta every day for more than 30 years.

Discover more >



All tables of 6 people or more 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. Please ask your server.**

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