

ANTIPASTI

GF V Caprese Italiana!

Vine ripened tomato, imported D.O.P. certified bufala mozzarella, shaved fennel, balsamic, lemon oil, basil, arugula 15

V Andiamo Suppli

Crispy risotto, mozzarella filling, tomato sauce, pesto drizzle 12

V Ciao Portabello

Marinated & grilled, zip sauce, crispy onion 10 add beef tips 10

V Eggplant Rollatini

Lightly breaded, angel hair pasta, tomato sauce, basil pesto, parmigiano 12

Italian Wedding Soup 6

Herbed broth, meatballs, spinach, pasta

V Pasta Fagioli 6

Root vegetables, braised greens, cannellini and cranberry beans, tomato filet, vegetable brodo

Chef's Soup of the Day 6

Calamari Fritti

Flash fried calamari, banana peppers, Ammoglio, lemon-tarragon aioli, pepperoncini aioli 15

V Bruschetta

Char-grilled bread, fresh tomatoes, basil, parmigiana, aged balsamic 13

GF Colossal Shrimp Cocktail

3 poached shrimp, chilled, cocktail sauce 15 additional shrimp 4ea

Shrimp Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon, tomato sauce, garlic crostini 16

Sausage e Peppers

Housemade Italian sausage, potato, Hungarian hot peppers, demi-glace 14

Salumi e Formaggi

Artisanal cheese and cured meats, ciabatta, mixed fruits, marcona almonds (serves two-four) 18

Maryland Lump

Crab Cakes

Panko crusted crab cake, mango relish, avocado, cilantro aioli 16

INSALATA

V Hail Caesar

Romaine lettuce, creamy dressing, shaved parmigiano, croutons 14

GF Grilled Salmon Salad

Farmers greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing 20

GF Mamma's Chopped Salad

Romaine, kale, tomato, chicken, bacon, avocado, cucumber, banana peppers, soppressata, gorgonzola, egg, Italian emulsion 18

V Green Kale & Red Quinoa Salad

Tender shredded kale, chilled quinoa, butternut squash, marcona almonds, dried stone fruits, maple-raspberry vinaigrette 16

GF Roasted Apple-Brussels Sprouts Salad

Roasted fire apples, candied walnut, smoke blue cheese, dried fig, bacon vinaigrette 17

V Lemon Rocket & Roasted Sweet Potato Salad

Chilled chunks of candied sweet potatoes, honey glazed beets, Bulgarian feta cheese, pine nuts, lemon vinaigrette 16

Add Grilled: chicken 4 / steak 9 / shrimp 4ea / salmon 8

PASTA della CASA

accompanied with soup or farmers greens salad

Paglia e Fieno

Chicken, prosciutto, peas, white wine cream sauce, onions, egg & spinach liguine 22

Gnocchi Rustica

Pan roasted gnocchi, kale pesto, brussel sprout petals, roasted tomatoes, pine nuts, parmigiano-reggiano 27

V Gnocchi Palmina

Housemade potato dumplings, creamy tomato palmina sauce 22

Lasagna Bolognese

Housemade pasta, mozzarella cheese, bolognese & bechamel sauces 22

Linguine Picante

Pan roasted beef tenderloin tips, mushrooms, caramelized, onions, roasted bell peppers, spinach, spicy asiago cream sauce, handmade linguine pasta 29

Frutti di Mare

Housemade fettuccine, shrimp, scallops, mussels, calamari, garlic, white wine, tomato 36

Fettuccine Alfredo

Garlic, parmesan, light crème, homemade pasta 18 add chicken tenderloins 5

V Seasonal Risotto alla Andiamo

Rustic Arborio rice simmered with butternut squash, gold and striped beets, dried cranberries, aged parmesan cheese 23 add sauteed chicken breast 4

PASTA ANDIAMO!! - 17

Imported & Andiamo Housemade Pasta

Angel Hair - Spaghetti - Rigatoni - Penne Fettuccine - Linguine - Egg & Spinach Linguine Pappardelle - Whole Wheat - **GF Pasta**

Homemade Sauces

Bolognese - Palmina - Pomodoro Basil Pesto Crema - Marinara Garlic & Olive Oil - Arrabbiata

Protein

chicken 4 / steak 9 / shrimp 4 ea salmon 8 / sausage 3 / meatballs 2 ea

SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

Red Wine Braised Short Ribs

Beef short ribs, parsnip puree, shallot gremolata, sage demi 39

Char Grilled Swordfish

Center cut swordfish steak, pumpkin gnocchi, pickled beet slaw, tarragon beurre blanc 35

Lobster and Butternut Squash Ravioli

Butternut squash ravioli, brussel sprouts, fire roasted sweet corn, cold water lobster, roasted shellfish veloute 37

Grilled Lamb Chops

Dijon pesto glaze, dauphinoise potato, char grilled asparagus, caramelized onion coulis 46

Pan Roasted Duck Breast

Pan roasted duck breast, butternut squash and risotto cake. braised red cabbage, orange gastrique, crispy carrots 31

SECONDI

accompanied with soup or farmers greens salad

POLLO

Chicken Marsala

Wild mushrooms, marsala reduction, demi-glace, herbs 24

Chicken Piccata

Capers, lemon juice, white wine, brodo, parsley 24

Chicken Parmesan

Pomodoro sauce, parmigiano, mozzarella, herbs 24

Pan Roasted Airline Chicken

Red Quinoa roast vegetables array finished with bacon argo-dolce lemon rocket slaw 27

Brick Chicken Thighs

Boneless thighs, pan roasted, potatoes, peppers mushrooms, artichokes, roasted tomato, arugula slaw 29

MANZO, VITELLO, AGNELLO E MAIALE

featuring Strauss Free-Raised veal

8 oz Char-broiled Filet Andiamo ~ or ~ Gorgonzola Crusted

Italian style potatoes, seasonal vegetables, signature zip sauce 39

20 oz Bone-In Ribeye

Char-grilled, chef's potato, zip sauce or cipollini balsamic jus 45

Char Grilled New York Strip Steak

16oz New York strip steak, chef's potato, vegetable of the day, Zip Sauce 45

Char Grilled Pork Chop

Mashed sweet potatoes, caramelized apples, braised white wine crème cabbage, aged balsamic 29

Veal Marsala

Wild mushrooms, marsala reduction, demi-glace, herbs 32

Veal Piccata

Capers, lemon juice, white wine brodo, parsley 32

Veal Parmesan

Pomodoro sauce, parmigiano, mozzarella, herbs 32

PESCE

Pan Roasted Salmon

Red quinoa, besciamella, roasted vegetables, tomato confit 32

Olive Oil Seared Branzino

Artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon-thyme sauce 32

GF Seared Sea Scallops

pumpkin gnocchi array, brown butter-sage sauce, preserved tomatoes, greens, wild mushrooms, sweet potato puree 36

*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.

WINE LIST



Rustic Italian cuisine is healthy and satisfying. Add to that a warm and inviting atmosphere, a great bottle of hand selected wine, and you have the ingredients for a perfect meal.

We strive to be that place for you at Andiamo. Where you can truly leave your cares at the door, because our only goal is to wine you, dine you, and send you home happy. In Vino Veritas!

WHITE WINE

SPARKLING BY THE GLASS

Spumanti – Martini & Rossi, Asti, Italy N/V	11(Split)
Brachetto – Banfi “Rosa Regale”, Acqui, Italy N/V	12(Split)
Prosecco – Sentio, Treviso, Italy, NV	12/55
Sparkling – Mumm’s, California, NV	12(Split)
Moscato – Tre Donne, Asti, Italy, 2016	12/55

WHITE BY THE GLASS

Riesling – Chateau Grand Traverse, Michigan 2015	11/50
Riesling – Bauer House, Rheinhessen, Germany 2015	11/50
Cortese – Regali Principessa, Gavi, Italy 2016	13/60
Falanghina – Vesevo, Campania, Italy 2015	13/60
Sauvignon Blanc – Marlborough Estate, New Zealand 2016	13/60
Sauvignon Blanc – St. Supery, Napa Valley, CA 2016	16/70
Pinot Grigio – Benvolio, Friuli, Italy 2015	11/50
Pinot Grigio – Monteflor “Velio”, Veneto, Italy 2016	13/60
Arneis – Michele Chiarlo, Roero Arneis, Italy 2015	13/60
Viognier – Fess Parker, Santa Barbara, CA 2014	13/60
Chardonnay – Andiamo Cellars, California 2015	10/45
Chardonnay – Falesco Tellus, Umbria, Italy 2015	13/60
Chardonnay – Ferrari-Carano, Sonoma, CA 2015	14/65

SPARKLING BY THE BOTTLE

1200 Prosecco – Borgoluce “Lampo”, Treviso, Italy NV	51
1203 Sparkling – Domaine Chandon Brut, California N/V	50
1250 Blanc De Blancs Brut – Pierre Delize, Burgundy, France NV	69
1204 Champagne – Moet & Chandon “Imperial”, France N/V	85
1202 Champagne – Veuve Cliquot “Yellow”, France NV (375ML)	55
1201 Champagne – Veuve Cliquot “Yellow”, Reims, France NV	115
1206 Champagne – Moet & Chandon “Dom Perignon”, Fr 2006	275

WHITE BY THE BOTTLE

1302 Fume Blanc – Ferrari-Carano, Sonoma, CA 2015	50
1350 Sauvignon Blanc – Pighin, Friuli, Italy 2015	55
1351 Vermentino – Argiolas, Sardegna, Italy 2015	51
1352 Chenin Blanc – Sauvion, Vouvray, France 2015	51
1303 Pinot Grigio – Alois Lageder, Alto Adige, Italy 2015	52
1304 Pinot Grigio – Jermann, Friuli, Italy, 2015	65
1353 Garganega – La Capuccino, Soave, Italy 2015	50
1354 Viognier – K Vintners “Art Den Hoe”, Yakima Valley, WA 2016	71
1451 Chardonnay – Morgan “Mettalico”, Monterey, CA 2015	65
1450 Chardonnay – Jean Paul Et Benoit Droin, Chablis, France 2014	61
1404 Chardonnay – Cakebread, Napa Valley, CA 2014	90
1405 Chardonnay – Celani Family, Napa Valley, CA 2014	95
1406 Chardonnay – Shafer “Red Shoulder Ranch, Napa, CA 2014	116

RED WINE

RED BY THE GLASS

Dolce Rosso – Cascina Pian d’ Or “Serena”, Italy	12/55
Lambrusco – Borgoletto, Italy NV	12/55
Rose – Clementine, Provence, France 2015	13/60
Sangiovese – Dievole, Chianti, Italy 2014	12/55
Sangiovese – Piccini, Chianti Classico, Italy 2014	15/65
Barbera – San Silvestro “Ottone I”, Piedmont, Italy 2015	12/55
Pinot Noir – Meiomi, California 2015	13/60
Pinot Noir – Rainstorm, Willamette Valley, OR 2015	15/65
Rhone Blend – Chateau De Trignon, Rhone, France 2015	13/60
Merlot – Josh Cellars, California 2015	14/65
Merlot – Celani Family “Robusto”, Napa Valley, CA 2016	15/70
Montepulciano – Cerulli Spinozzi, Abruzzo, Italy 2014	13/60
Malbec – Domaine Bousquet, Mendoza, Argentina 2014	13/60
Barbaresco – Reversanti, Piedmont, Italy 2013	18/75
Sangiovese/Merlot – Altesina, Tuscany, Italy 2014	16/70
Super Tuscan – Il Fauno Di Arcanum, Tuscany, Italy 2014	18/75
Cabernet Sauvignon – Andiamo Cellars, California 2015	10/45
Cabernet Sauvignon – Bonnano, Napa Valley, CA 2015	15/65
Cabernet Sauvignon – Martin Ray, Napa Valley, CA 2015	17/70
Amarone Classico – Luigi Righetti, Veneto, Italy 2013	15/70
Merlot/Cab Franc – Celani Family “Tenacious”, Napa, CA 2013	25/115

RED BY THE BOTTLE

1504 Barbera – Hilberg, Piedmont, Italy 2014	65
1701 Pinot Noir – Deloach, Russian River Valley, CA 2014	65
1750 Pinot Noir – Chalk Hill, Sonoma Coast, CA 2014	65
1705 Pinot Noir – Joseph Phelps “Freestone”, Sonoma, CA 2014	90
1751 Pinot Noir – Ponzi “Tavola”, Willamette Valley, OR 2015	71
1702 Pinot Noir – Elk Cove, Willamette Valley, OR 2014	60
1704 Pinot Noir – Patricia Green “Freedom Hill”, Oregon 2014	84
1752 Pinot Noir – Archery Summit “Premier Cuvee”, Oregon 2014	99
1550 Sangiovese – Antico Colle, Chianti, Italy 2015	61
4159 Sangiovese – Antinori “Pian Delle Vigne”, Brunello Di Montalcino, IT 2008	150
1507 Sangiovese – Ruffino “Ducale Oro”, Chianti Classico, Italy 2012	92
1508 Sangiovese – Castiglione Bosco, Brunello Di Montalcino, IT 2012	90
1852 Tempranillo – Vina Otano Reserva, Rioja, Spain 2009	65
1806 Garnacha – Alto Moncayo “Veraton”, Spain 2014	65
1803 Red Blend – Paoletti “Piccolo Cru”, Napa Valley, CA 2014	55
4108 Merlot – Darioush, Napa Valley, CA 2012	183
4116 Merlot – Plumpjack, Napa Valley, CA 2015	139
1501 Zinfandel – Altemura “Sasseo”, Puglia, Italy 2014	52
1804 Sangiovese Blend – Ferrari-Carano “Siena”, Sonoma, CA 2014	60
1802 Malbec – Trivento “Golden Reserve”, Mendoza, Argentina 2014	57
1801 Malbec/Bonarda – Catena Alma Negra “M”, Lujan De Coyo, Argentina	48
1800 Monastrell/Cab Sauv. – Gordo, Yecla, Spain 2012	47
1808 Syrah Blend – Emiliana “Coyam”, Colchagua Valley, Chile	76
1853 Petite Sirah/Grenache – Orin Swift “Machete”, California 2015	122
1511 Super Tuscan – Gaja Ca’ marcanda “Promis”, Tuscany, Italy 2014	108
1509 Super Tuscan – Brancaia “Ilatraia”, Tuscany, Italy 2012	102
4153 Super Tuscan – Tenuta San Guido “Sassicaia”, Bolgheri, IT 2014	425
4151 Super Tuscan – Antinori “Tignanello”, Tuscany, IT 2013/2014	325
4150 Super Tuscan – Terrabianca “Campaccio”, Tuscany, IT 2009	185
1551 Barbaresco – Castello Di Neive, Piedmont, Italy 2014	96
4156 Barbaresco – Gaja, Piedmont, Italy 2013	395
4157 Barbaresco – Gaja “Sori San Lorenzo”, Piedmont, IT 2009	675
1552 Barbaresco – Ceretto, Piedmont, Italy 2013	116
1505 Nebbiolo – Vietti “Perbacco”, Piedmont, Italy 2013	72
1553 Barolo – Rocche Costamagna “Annunziata”, Piedmont, Italy 2014	91
1512 Barolo – Marchesi Di Barolo, Piedmont, Italy 2014	114
1502 Corvina/Rondinella/Sangiovese – Allegrini “Palazzo Della Torre”, Veneto, Italy 2013	60
1510 Amarone Classico – Lorenzo Begali, Veneto, Italy 2012	108
4161 Amarone Classico – Masi “Campolongo Di Torbe”, Italy 2007	275
1513 Amarone Riserva – Zenato, Veneto, Italy 2008	145
4162 Amarone Classico – Speri, Veneto, Italy 2010	205
1951 Bordeaux – Chateau German Marbuzet, Sainte-Estephe, France 2010	89
4118 Red Blend – Opus One, Napa Valley, CA 2011	425
4119 Red Blend – Flora Springs “Trilogy”, Napa Valley, CA 2012	195
1901 Cabernet Sauvignon – Oberon, Napa Valley, CA 2014	54
4103 Cabernet Sauvignon – Celani Family “Ardore”, Napa, CA 2014	325
1902 Cabernet Sauvignon – Worthy “Sophia’s”, Napa, CA 2012	75
1906 Cabernet Sauvignon – Fisher “Unity” Sonoma/Napa, CA 2014	90
1907 Cabernet Sauvignon – Honig, Napa Valley, CA 2014	100
1905 Cabernet Sauvignon – Donati “Ezio”, Central Coast, CA 2012	84
4102 Cabernet Sauvignon – Far Niente, Napa Valley, CA 2014	295
4112 Cabernet Sauvignon – Cade, Napa Valley, CA 2014	155
4114 Cabernet Sauvignon – Quintessa, Napa Valley, CA 2012	295
1910 Cabernet Sauvignon – Stag’s Leap “Artemis”, Napa, CA 2014	130
1908 Cabernet Sauvignon – Regusci, Napa Valley, CA 2014	125
1913 Cabernet Sauvignon – Cakebread, Napa Valley, CA 2014	160
1911 Cabernet Sauvignon – Groth, Napa Valley, CA 2014	140
4106 Cabernet Sauvignon – Heitz “Marthas Vineyard”, Napa, CA 2005	455
4106 Cabernet Sauvignon – Heitz “Marthas Vineyard”, Napa, CA 2006	435
4106 Cabernet Sauvignon – Heitz “Marthas Vineyard”, Napa, CA 2010	395
4109 Cabernet Sauvignon – Caymus “Special Select”, Napa, CA 2013	375
1914 Cabernet Sauvignon – Celani Family, Napa Valley, CA 2014	150
4100 Cabernet Sauvignon – Silver Oak, Napa Valley, CA 2012	208
4101 Cabernet Sauvignon – Plumpjack, Napa Valley, CA 2011 /2014	218
1916 Cabernet Sauvignon – Darioush, Napa Valley, CA 2013/2014	172
1915 Cabernet Sauvignon – Caymus, Napa Valley, CA 2014	162
1918 Cabernet Sauvignon – Buccella, Napa Valley, CA 2012	298
4115 Cabernet Sauvignon – Joseph Phelps “Insignia”, Napa Valley, CA 2012	385

*Some Vintages are subject to change

*Please ask your Server or Bartender about our “Reserve Wine Cellar” wines and “Cordials” list

*Wine Dinners are held several times a year; please inquire with a manager on dates