

ANDIAMO

PASTA + CHOPS

STARTERS

BURRATA & CALABRESE HOT HONEY

Toasted pine nuts, basil, olive oil, tomatoes, balsamic pearls, grilled bread — 19
Sancerre, Hubert Brochard, Loire Valley, France 20

CALAMARI

Crispy Rhode Island squid, banana peppers, ammoglio, lemon wedge — 17
Sauvignon Blanc, Yealands, Marlborough, NZ 12

JOE’S ITALIAN SAUSAGE & PEPPERS

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi-glace, rosemary Tuscan potatoes — 18
‘Sweet Red’, Serena, Piedmont, Italy 12

PORTABELLA MUSHROOMS & TENDERLOIN TIPS

Grilled beef tips, portabella mushrooms, Andiamo Signature Zip Sauce, crispy onions — 22
Pinot Noir, Averaen, Willamette Valley, Oregon 16

SHRIMP COCKTAIL

Three traditional Old Bay poached shrimp, cocktail sauce, grated horseradish — 15
Vermentino, ‘La Cala’, Sardinia 12

SUPPLI

Crisp Arborio rice, mozzarella cheese, pomodoro, pesto oil — 14
Rocca delle Macie Chianti Classico, Tuscany, Italy 13

MARYLAND CRAB CAKES

Jumbo lump crab, remoulade, arugula & fennel slaw — 22
Vermentino, ‘La Cala’, Sardinia 12

BRUSCHETTA

Roma tomatoes, roasted garlic, olive oil, basil — 14
Vermentino, ‘La Cala’, Sardinia, Italy 15

ANDIAMO MEATBALLS

Beef and pork, herbed ricotta, pomodoro — 15
Rocca delle Macie Chianti Classico, Tuscany, Italy 13

SOUP & SALAD

SOUP OF THE DAY

Chef’s daily recipe — 6

ITALIAN WEDDING SOUP

Brodo, root vegetables, meatballs, pepe pasta, greens — 6

MODERN CAESAR SALAD

Hearts of romaine, Parmigiano Reggiano, Sicilian muddica, white anchovy, grissini, creamy Caesar dressing — *sm 7 / lg 14*

SALMON SALAD

Chopped romaine, cucumbers, tomatoes, olives, banana peppers, red onion, chickpeas, creamy Italian dressing — 25

MEDITERRANEAN SHRIMP SALAD

Grilled romaine, chilled shrimp, beets, red onion, feta, citrus, tomatoes — 24

COMPLEMENT WITH:
Chicken 8 • Salmon 12 • Shrimp 5 ea
Tenderloin Tips 14

SIDES

Thick-Cut Onion Rings / Panko-breaded, horseradish cream — 10

Whipped Potatoes / Cream, butter, muddica — 9

Grilled Asparagus / Cipollini onions, aged balsamic — 14

Truffle Fries / Steak-cut, Parmigiano Reggiano, truffle oil, garlic aioli — 9

Wild Mushrooms / Seasonal blend, herbs, demi-glace — 12

Brussels Sprouts / Crispy, olive oil, garlic, herbs, white cheddar — 11

Artichoke Gratin / Artichoke hearts, kale, Parmigiano Reggiano cream — 14

Seasonal Squash / Roasted spaghetti squash, herb butter, pomodoro, Parmigiano Reggiano — 11

Risotto / Arborio rice, saffron, white wine, butternut squash, Parmigiano Reggiano, sage — 11

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CHICKEN & VEAL SCALOPPINE

Served with Chef’s Soup, Farmer’s Greens Salad, or Side Pasta

CHICKEN OLIVIA

Artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto — 28
Chardonnay, Ferrari-Carano, Sonoma Coast, CA 15

PICCATA

Choice of Chicken 23 or Veal 29
Capers, white wine lemon sauce
Sauvignon Blanc, The Colene, South Africa 15

MARSALA

Choice of Chicken 25 or Veal 29
Wild mushrooms, Marsala wine sauce
Pinot Noir, Averaen, Willamette Valley, Oregon 16

PARMIGIANA

Choice of Chicken 26 or Veal 29
Sicilian breadcrumbs, pomodoro, mozzarella, Parmigiano Reggiano
Rocca delle Macie Chianti Classico, Tuscany, Italy 13

SEAFOOD

Served with Chef’s Soup, Farmer’s Greens Salad, or Side Pasta

GREAT LAKES WALLEYE

Crusted walleye, salmoriglio sauce, pickled shallot, sun-dried tomatoes — 30
Pinot Grigio, Bertani ‘Velante’, Venenzie-Guilia, Italy 13

PAN-ROASTED SALMON

Wild mushrooms, leeks, white wine, basil, cream — 30
Pinot Noir, Averaen, Willamette Valley, Oregon 16

LOBSTER POT PIE

Fresh Maine lobster, aromatic vegetables, sauce américaine — 48
Chardonnay, Sonoma Cutrer, Sonoma, California 16

TRISTAN ROCK LOBSTER TAIL

Whipped potatoes, asparagus, sherry butter — 55
Vermentino, ‘La Cala’, Sardinia 12

ANDIAMO CLASSIC CUTS

Served with Chef’s potato and roasted vegetables. Choice of Chef’s Soup, Farmer’s Greens Salad, or Side Pasta.

FILET MIGNON

8 oz filet, Andiamo Signature Zip Sauce — 52
Cabernet Sauvignon, Skyfall, Washington State 16

NEW YORK STRIP STEAK

USDA Choice, boneless 12 oz strip steak, Andiamo Signature Zip Sauce — 39
Cabernet Blend, Daou ‘Pessimist’, Paso Robles, CA 15

PRIME CUTS + CHOPS

Served with Chef’s Soup, Farmer’s Greens Salad, or Side Pasta.

USDA PRIME RIBEYE

30-day aged, 18 oz bone-in — 69
Red Blend, Daou ‘Pessimist’, Paso Robles, California 15

GRECIAN STYLE LAMB CHOPS

Malted mint sauce, charred lemon, olive oil, spices — 48
Rosso Salento ‘Appassimento’, Puglia, Italy 13

BONE-IN PORK CHOP

French onion style rib chop, caramelized onions, mozzarella, fresh sage, zippy jus — 39
Pinot Noir, Averaen, Willamette Valley, Oregon 16

PRIME VEAL CHOP

Full pound Sicilian breadcrumb crusted bone-in chop, butterflied with your choice of presentation — 48

PARMIGIANA Pomodoro, burrata, arugula, basil
Rocca delle Macie Chianti Classico, Tuscany, Italy 13

MILANESE Arugula, fennel, charred lemon
Pinot Noir, Averaen, Willamette Valley, Oregon 16

ADD TO ANY ITEM:

Tristan Rock Lobster Tail 45 • Crab Cake 11 • Shrimp 5 ea
Horseradish Cream 4 • Bleu Cheese Gratin 4 • Red Wine Demi 4 • Mushrooms 5

HANDCRAFTED PASTA

Pasta made fresh daily by Anna, Tonya, & Angelina. Served with Chef’s Soup, Farmer’s Greens Salad, or Side Pasta.

FIVE PEPPER CHICKEN

Crispy chicken cutlet, angel hair, bell peppers, fresh herbs, pepperoncini cream — 27
Riesling, Bauer Haus ‘Spätlese’, Mosel, Germany 13

PAGLIA E FIENO

Chicken tenderloin, prosciutto, peas, onions, rosemary, white wine cream sauce, egg & spinach linguine — 27
Sauvignon Blanc, Yealands, Marlborough, NZ 12

FETTUCCINE ALFREDO

Handmade fettuccine, chicken, cream, garlic, Parmigiano Reggiano — 26
Chardonnay, Sonoma Cutrer, Sonoma, California 16

GNOCCHI PALMINA

Handmade potato dumplings, creamy tomato palmina sauce, fontina — 25
Rocca delle Macie Chianti Classico, Tuscany, Italy 13

BRISKET PAPPARDELLE

Braised brisket, caramelized onion, cherry tomatoes, spinach, pappardelle, smoky cream sauce — 28
Rosso Salento ‘Appassimento’ [primitivo, negroamaro], Puglia, Italy 13

LASAGNA “50” STRATI

(Revisited Chef Aldo Classic)
Fifty layers of crispy handcrafted pasta, mozzarella, Parmigiano Reggiano, bolognese & béchamel sauces — 27
Rosso Salento ‘Appassimento’, Puglia, Italy 13

FRUTTI DI MARE

Littleneck clams, shrimp, calamari, tomato, fennel, dry vermouth, linguine — 34
Peyrassol La Croix Rosé, Provence, France 15

CHEF ALDO’S PASTA & SAUCES

Choice of Pasta: Spaghetti, Angel Hair, Fettuccine, Rigatoni
Choice of Sauce: Pomodoro, Bolognese, Marinara, Palmina, Olive Oil & Garlic — 22

COMPLEMENT ANY PASTA WITH:
Italian Sausage 4 ea • Rustic Meatballs 4 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.