

# ANDIAMO

## PASTA + CHOPS

### STARTERS

#### BURRATA & CALABRESE HOT HONEY

Toasted pine nuts, basil, extra virgin olive oil, tomatoes, balsamic pearls, grilled bread — 19  
*Sparkling wine from the Alps, Ferrari ‘Brut’, Trento, Italy 20/80*

#### CALAMARI

Crispy Rhode Island squid, banana peppers, ammoglio, lemon wedge — 18  
*Pinot Grigio, Bertani ‘Velente’, Venenzie-Guila, Italy 13/52*

#### SWEET PEPPERS & ITALIAN SAUSAGE

Tri-colored bell peppers, extra virgin olive oil, garlic, rosemary potatoes — 18  
*Red Blend, Daou ‘Pessimist’, Paso Robles, California 15/56*

#### PORTABELLA MUSHROOMS & BEEF TIPS

Grilled beef tips, portabella mushrooms, Andiamo Signature Zip Sauce, crispy onions — 22  
*Pinot Noir, Diora, Monterey, California 15/56*

#### SHRIMP COCKTAIL

Three traditional Old Bay poached shrimp, cocktail sauce, grated horseradish — 15  
*Vermentino, ‘La Cala’, Sardinia, Italy 12/44*

#### SUPPLI

Crisp Arborio rice, mozzarella, pomodoro, pesto oil — 15  
*Chianti Classico, Rocca delle Macie, Tuscany, Italy 13/48*

#### MARYLAND CRAB CAKES

Jumbo lump crab, remoulade sauce, lemon — 22  
*Chardonnay, Sonoma Cutrer, Sonoma Coast, California 16/60*

#### BRUSCHETTA

Tomatoes, roasted garlic, extra virgin olive oil, basil — 14  
*Vermentino, ‘La Cala’, Sardinia, Italy 12/44*

#### ANDIAMO MEATBALLS

Beef and pork, herbed ricotta, pomodoro — 15  
*Chianti Classico, Rocca delle Macie, Tuscany, Italy 13/48*

#### ARTICHOKE GRATIN

Artichoke hearts, kale, Parmigiano Reggiano cream, crostini — 14  
*Sparkling wine from the Alps, Ferrari ‘Brut’, Trento, Italy 20/80*

### 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

**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

**Brussels Sprouts** / Garlic, herbs, extra virgin olive oil, white cheddar — 11

**Broccolini** / Shaved garlic, red pepper flakes, extra virgin olive oil — 9

**Seasonal Risotto** / Arborio rice, fava beans, basil, white wine, Parmigiano Reggiano — 11

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## CHICKEN & VEAL SCALOPPINE

*Served with choice of 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  
*Vermentino, ‘La Cala’, Sardinia, Italy 13/44*

#### PICCATA

*Choice of Chicken 23 or Veal 29*  
Capers, white wine lemon sauce  
*Sauvignon Blanc, David Frost ‘The Colene’, SA 15/56*

#### MARSALA

*Choice of Chicken 25 or Veal 29*  
Wild mushrooms, Marsala wine sauce  
*Pinot Noir, Diora, Monterey, California 15/56*

#### PARMIGIANA

*Choice of Chicken 26 or Veal 29*  
Sicilian breadcrumbs, pomodoro, mozzarella, Parmigiano Reggiano  
*Chianti Classico, Rocca delle Macie, Tuscany, Italy 13/48*

### SEAFOOD

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

#### WHITEFISH SICILIANO

Parmigiano Reggiano crusted Lake Superior whitefish, charred lemon, ammoglio — 35  
*Rosé, Peyrossol ‘La Croix’, France 13/48*

#### PAN-ROASTED SALMON

Wild mushrooms, leeks, white wine, cream, basil — 30  
*Pinot Noir, Averaæn, Willamette Valley, Oregon 16/60*

#### LOBSTER POT PIE

Fresh Maine lobster, aromatic vegetables, sauce américaine — 48  
*Chardonnay, Sonoma Cutrer, Sonoma, California 16/60*

#### ROCK LOBSTER TAIL

Whipped potatoes, asparagus, sherry butter — 55  
*Sparkling wine from The Alps, Ferrari ‘Brut’, Trento, IT 20/80*

### ANDIAMO CLASSIC CUTS

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

#### FILET MIGNON

8 oz filet, Andiamo Signature Zip Sauce — 52  
*Cabernet Sauvignon, Justin Vineyards, Paso Robles, California 18/68*

#### NEW YORK STRIP STEAK

USDA Choice, boneless 12 oz strip steak, Andiamo Signature Zip Sauce — 39  
*Malbec, Michael Franzese, Armenia 15/56*

### PRIME CUTS + CHOPS

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

#### USDA PRIME RIBEYE

30-day aged, 18 oz bone-in — 69  
*Super Sardinian, Tanca Farra, Sardinia, Italy 85/bottle*

#### GRECIAN STYLE LAMB CHOPS

Broccolini, extra virgin olive oil, garlic, lemon, oregano — 48  
*Red Blend Orin Swift ‘Abstract’, Paso Robles, CA 98/bottle*

#### BONE-IN PORK CHOP

French onion style rib chop, caramelized onions, mozzarella, fresh sage, zippy jus — 39  
*Pinot Noir ‘The Calling’ by Jim Nance, Russian River Valley, California 80/bottle*

#### PRIME VEAL CHOP

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

**PARMIGIANA** Pomodoro, burrata, arugula, basil  
*Super Tuscan ‘Grattamacco’, Tuscany 82/bottle*

**MILANESE** Arugula, fennel, charred lemon  
*Nebbiolo, Vietti ‘Perbacco’, Piedmont, Italy 75/bottle*

#### ADD TO ANY ITEM:

*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 choice of Chef’s Soup or Farmer’s Greens Salad.*

#### FIVE PEPPER CHICKEN

Crispy chicken cutlet, angel hair, bell peppers, fresh herbs, pepperoncini cream — 29  
*Riesling, Ars Vitis ‘Lighthouse’, Rheinhessen, Germany 12/44*

#### PAGLIA E FIENO

Chicken tenderloin, prosciutto, peas, onions, rosemary, white wine cream sauce, egg & spinach linguine — 29  
*Sauvignon Blanc, Yealands, Marlborough, NZ 12/44*

#### RED PEPPER LINGUINE

Linguine, creamy roasted red pepper sauce, carmelized shallot, garlic, Parmigiano Reggiano, burrata, balsamic glaze, fresh herbs — 27  
*Sauvignon Blanc, The Colene by David Frost, SA 15/56*

#### BRISKET PAPPARDELLE

Braised brisket, caramelized onion, cherry tomatoes, spinach, pappardelle, smoky cream sauce — 32  
*Cabernet Sauvignon, Justin Vineyards, Paso Robles, CA 18/68*

#### ROMAN STYLE LASAGNA

Handcrafted pasta, mozzarella, Parmigiano Reggiano, bolognese and bechamel sauces — 27  
*Rosso Salento ‘Appassimento’, Puglia, Italy 13/48*

#### SHRIMP BUCATINI

Shrimp, asparagus, pesto, garlic, extra virgin olive oil, cured egg yolk, Parmigiano Reggiano — 26  
*Sparkling wine from The Alps, Ferrari ‘Brut’, Trento, IT 20/80*

### BUILD YOUR OWN PASTA

Served with choice of Chef’s Soup or Farmer’s Greens Salad.  
**Starting at \$17**

#### 1. CHOOSE YOUR PASTA

**IMPORTED**  
Rigatoni • Spaghetti • Penne  
Bucatini

**HANDMADE +4**  
Linguine • Fettucine • Angel Hair  
Pappardelle

**HOMEMADE GNOCCHI +6**

#### 2. CHOOSE YOUR SAUCE

**CLASSIC**  
Pomodoro • Aglio e Olio

**SIGNATURE +2**  
Alfredo • Bolognese • Pesto  
Truffle Cream • Palmina  
Lemon Caper Butter

#### 3. ADD TOPPINGS

**ADD-ONS +2 ea**  
Spinach • Mushrooms • Bell Peppers  
Banana Peppers • Artichokes  
Caramelized Onion • Tomatoes • Broccoli

**PROTEINS**  
Italian Sausage 4 ea • Meatball 4 ea  
Shrimp 5 ea • Chicken 8 • Salmon 12  
Tenderloin Tips 14

**BAKED MOZZARELLA +3**

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.