



Our philosophy was created over 22 years ago by Master Chef Aldo Ottaviani: “Buy the freshest seasonal ingredients and prepare them from scratch each and every day.”

This belief resonates today and is carried on by Corporate Executive Chef Jim Oppat, who is instilled with this same philosophy.

Our passion is quality products. When great food is paired with excellent service and atmosphere, lasting memories are created. From our family to yours, thank you for dining with us. We are honored to serve you.

Bon Appetito,  
Joe Vicari

## ANTIPASTI

### Andiamo Suppli

Seasoned Italian risotto rolled and filled with mozzarella cheese and topped with tomato sauce **11**

### Portabella Mushrooms

Marinated and char-grilled portabella mushroom caps, signature zip sauce **10**  
Add char-grilled beef tenderloin tips **9**

### Calamari Fritti

Baby squid lightly floured, fried and served with lemon wedges and ammoglio sauce or tossed Spezziate style in spicy tomato sauce **13**

### Banana Peppers and Sausage

Hungarian hot peppers sautéed with homemade sausage and sliced potatoes in a tomato rosemary demi glaze sauce **14**

### Sauteed Shrimp Andiamo

Three cold water shrimp sautéed with leeks, white wine and lemon in a light tomato sauce over toast points **14**

### Shrimp Cocktail

Colossal cold water shrimp poached in aromatic court bouillon, served chilled with a house cocktail sauce **4 each**

### Jumbo Lump Crab Cakes

Pan seared crab cake, corn relish, sun-dried tomato remoulade sauce **7 each**

### Meats and Cheeses

Chef’s selection of imported meats, cheeses, olives and roasted peppers **14**

### Mediterranean Grilled Vegetables

Asparagus, bell peppers, portabella mushroom and seasonal items in pesto vinaigrette **12**

### Grande Meatball

Handmade, tomato sauce, ricotta cheese **9**

## ZUPPE E INSALATA

### Pasta e Fagioli

Rustic Italian vegetable and bean soup, ground Italian sausage **6**

### Chef’s Specialty Soup

Andiamo special chef’s soup of the day **6**

### Caesar Salad

Romaine lettuce with Caesar dressing, croutons and fresh grated parmesan cheese **10**  
Add chicken breast **5**, salmon filet **7**, salmon **8**, shrimp **4ea**

### Caprese Salad

Imported Mozzarella di Bufala, thick cut vine ripened tomato, fresh basil drizzled with extra virgin olive oil **14**

### Spinach Salad

Grilled salmon, baby spinach, imported Gorgonzola, sliced grapes and candied walnuts in poppy seed vinaigrette **17**

### Mediterranean Chopped Salad

Hearts of romaine, chicken breast, feta cheese, roasted beets, sweet onion, Sicilian olives and vine ripened tomato in Italian vinaigrette **17**

**AL** Andiamo Lean / Gluten Free Entrees - prepared low calorie with minimal sodium and fats

## PASTA DELLA CASA

Served with choice of salad or soup and Italian breads.

### Pasta alla Aldo

Imported pasta with your choice of Master Chef Aldo’s signature sauces: Bolognese, Pomodoro, Palmina, Tomato Basil, Marinara, Arrabbiata or Olive Oil and Garlic **16**

### Gnocchi Palmina

House specialty! Homemade potato dumplings in creamy tomato sauce **18**

### Lasagna alla Bolognese

Thin layered baked lasagna topped with meat sauce and grated Parmesan cheese **22**

### Salmon Fettuccine

Pan roasted fillet, tender pasta ribbons in lemon basil broth with tomatoes and asparagus **25**

## PIATTI DELLA CASA

Served with house salad or bowl of soup and side of pasta with Italian breads.

### Antipasti

#### Mussels Spezziate

Prince Edward Island Mussels, banana peppers, white wine and garlic-anchovy broth with garlic crostini **13**

#### Flat Bread Pizza

Roasted pears, imported gorgonzola, wilted arugula, and light balsamic glaze **13**

### Piatta Del Casa

#### Wild Caught Alaskan Halibut

Hand-cut fillet wrapped in Neuske bacon, spring asparagus risotto, roasted pepper- tomato coulis, scallion oil and crisp leek hay **38**

#### Pan Roasted Duck Breast

Maple Leaf Farms duck breast, balsamic glazed apples, potato croquette, braised red cabbage and micro sprouts **31**

### Beef Tenderloin Medallions

Hand-cut medallions, sweet basil and goat cheese ravioli, watercress slaw and roasted tomato cream **38**

### Dolce

#### Raspberry Chiffon Cake

Layers of chiffon with lemon mascarpone crème and fresh raspberries, wrapped in white chocolate **8**

## POLLO

Served with Andiamo salad or cup of soup, pasta, fresh vegetable and homemade Italian breads.

### Chicken Valdostana

Lightly breaded chicken breast, imported fontina cheese, prosciutto, garlic white wine sauce **24**

### Chicken Marengo

Pan seared chicken breast, colossal shrimp, mushrooms, onions, herbed tomato wine sauce **29**

### Stuffed Airline Chicken Breast

Honey brined free range chicken breast, stuffed with wild mushrooms and herbed cheese in an imported prosciutto marsala wine demi-glaze **29**

### **AL** Chicken Cacciatore

Pan Roasted all natural breast, roasted bell peppers, onions, mushrooms and spinach in tomato-basil sauce **23**

## PESCE

Fresh seafood served with Andiamo salad or cup of soup, pasta and homemade Italian breads.

### King Salmon

Pan roasted with tomatoes, kalamata olives, fresh basil and lemon in white wine sauce **35**

### Lake Superior Whitefish

Fennel pollen crust fillet served with Fregola pasta in lemon-basil broth with roasted peppers, tomatoes and baby spinach **27**

### Day Boat Scallops

Pan seared, sweet corn ragu, crisp prosciutto and wilted baby spinach **36**

### **AL** Grilled Salmon

Char-grilled cold water salmon filet, roasted vegetables and fresh tomato-pineapple salsa **28**

### Hawaiian Ahi Tuna

Spice crusted and seared rare, sauteed squash, tomato-caper relish, wasabi infused mascarpone **36**

### Fruits of the Sea

Colossal shrimp, day boat scallops, calamari and mussels in spicy marinara sauce, capellini pasta **36**

### Aragosta di Roccia

Coldwater lobster tail, boursin whipped potato, garlic butter **MKT** Stuffed with Maryland crab cake **10**

## VITELLO, MANZO E AGNELLO

Served with house salad or bowl of soup and side of pasta with Italian breads.

### Veal Saltimbocca

Thin sliced veal, prosciutto, fontina cheese, kalamata olives, sage brown butter **32**

### Filet Mignon

8 oz filet mignon broiled to perfection served with Andiamo Zip sauce **39**

### Bone-In New York Strip

16 oz house-cut N.Y. strip steak, served with Andiamo Zip sauce **38**

### Veal Carciofi

Veal medallions, long stem artichokes, peas, tomato fillet in herbed white wine sauce **33**

### **AL** Veal Ribeye

Char-grilled Straus free raised veal ribeye, “linguine” squash noodles, pomodoro sauce and roasted peppers **30**

### Strauss Veal Chop

Char-grilled with mushroom duxelle, served with potato-bacon gratin and port wine jus **45**

### Bone-In Ribeye

House-cut specialty, char-grilled with cipollini onions and aged balsamic glaze **45**

### Colorado Lamb Chops

Grecian marinade topped with wilted spinach, kalamata olives, tomatoes and feta cheese **43**

### ACCOMPLIMENTE (Served with entrées only)

Homemade Meatballs **6**  
Jumbo Shrimp **4**  
Homemade Sausage **7**  
Sautéed Mushrooms **2**

Chicken Breast **5**  
Roman Artichoke Hearts **6**  
Fresh Vegetables **4**

Chef’s Potato **3**  
Baked Mozzarella **2**  
Sautéed Wild Mushrooms **4**

*\*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. 20% gratuity will be added to parties of 8 or more.*

