



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 **10**

Banana Peppers and Sausage
Hungarian hot peppers sautéed with homemade sausage and sliced potatoes in a tomato demi glace sauce **13**

Fried Calamari
Baby squid lightly floured, fried and served with lemon wedges and ammoglio sauce or tossed Spezziaata style in spicy tomato sauce **11**

Shrimp Alla Andiamo
Cold water shrimp sautéed with leeks, white wine and lemon in light tomato sauce over toast points **13**

Caprese Salad
Imported Mozzarella di Bufala, thick cut vine ripened tomato, fresh basil, drizzled with extra virgin olive oil **13**

East Coast Crab Cakes
Sweet corn ragu and sun-dried tomato remoulade **7 each**

Shrimp Cocktail
Jumbo cold water shrimp poached in aromatic courte bouillon, served chilled with house cocktail sauce **4 each**

Grilled Portabella Mushrooms
Marinated and char-grilled portabella mushrooms topped with our signature Andiamo Zip sauce **9**
add char-grilled beef tips **9**

Andiamo Grande Meatball
Handmade, tomato sauce, ricotta cheese **9**

ZUPPE E INSALATA

Pasta Fagioli
Rustic Italian vegetable and bean soup, ground Italian sausage **5**

Chef’s Specialty Soup of Day 5
Bistro Salad

Mixed field greens tossed in balsamic vinaigrette with tri-color roasted peppers, chevre cheese and frisee onions with either blackened beef tenderloin tips or char-grilled salmon **16**

Caesar Salad
Romaine hearts, parmesan croutons, house made dressing, shaved Parmigiano-Reggiano **10** add chicken **5**, add salmon **7**, add shrimp **4 each** add salmon **8**

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

Grilled Chicken Salad
Mixed field greens, fresh berries, dried cherries, goat cheese fritters, walnuts, raspberry vinaigrette and red onion with grilled chicken breast **16**

Seasonal Vegetable Tart
Roasted vegetables, ricotta and parmesan cheeses baked in savory tart shell, roasted beet coulis, fresh Italian slaw **15**

Grilled Vegetable Platter
Asparagus, portabella mushrooms, wilted spinach, roasted peppers, fried egg and crisp brioche toast **15**

Mediterranean Chopped Salad
Hearts of romaine, chicken breast, feta cheese, roasted beets, sweet onion, Sicilian olives and vine ripened tomato in Italian vinaigrette **15**

Add grilled chicken 6, add shrimp 4 each, add calamari 5, add salmon 8, add char-grilled beef tips 9

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 **14**

Gnocchi Palmina
House specialty! Homemade potato dumplings in creamy tomato sauce **16**

Lasagna alla Bolognese
Thin layered baked lasagna topped with meat sauce and grated Parmesan cheese **17**

Rigatoni Giuseppe!
talian sausage, mushrooms, onions, spinach and tomato fillet in marsala wine sauce with Asiago cheese **17**

PIATTI DELLA CASA

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

Antipasti
Mussels Speziata
Prince Edward Island Mussels, banana peppers, white wine and garlic-anchovy broth with garlic crostini **12**

Flat Bread Pizza
Roasted pears, imported gorgonzola, wilted arugula, and light balsamic glaze **12**

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 **33**

Pan Roasted Duck Breast
Maple Leaf Farms duck breast, balsamic glazed apples, potato croquette, braised red cabbage and micro sprouts **27**

Beef Tenderloin Medallions
Hand-cut medallions, sweet basil and goat cheese ravioli, watercress slaw and roasted tomato cream **28**

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 **17**

Chicken Marengo
Pan seared chicken breast, colossal shrimp, mushrooms, onions, herbed tomato wine sauce **22**

Stuffed Airline Chicken Breast
Honey brined free range chicken breast, stuffed with wild mushrooms and herbed cheese in an imported prosciutto marsala wine demi-glace **25**

AL Chicken Cacciatore
Pan Roasted all natural breast, roasted bell peppers, onions, mushrooms and spinach in tomato-basil sauce **19**

VITELLO E MANZO

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 **26**

Filet Mignon
6 oz filet mignon broiled to perfection served with Andiamo Zip sauce **25**

Bone-In New York Strip
12 oz house-cut N.Y. strip steak, served with Andiamo Zip sauce **25**

Veal Carciofi
Veal medallions, long stem artichokes, peas, tomato fillet in herbed white wine sauce **27**

AL Veal Ribeye
Char-grilled Straus free raised veal ribeye, “linguine” squash noodles, pomodoro sauce and roasted peppers **24**

PANINI

All sandwiches served with seasoned shoestring fries.

Pat LaFrieda Burger
8 oz house blend of ground beef, cheese and truffle mayonnaise on Artisan bun **15**

Grilled Salmon Sandwich
King salmon, herb ricotta, cucumber slaw, marinated tomatoes and sprouts on Artisan roll **15**

Tenderloin Sliders
Hand cut medallions, fontina cheese, caramelized onions, arugula and horseradish crème **22**

Portabella “Burger”
Grilled mushroom cap, roasted bell peppers, asparagus, herbed mascarpone cheese, pesto aioli **13**

Chicken Club
Grilled chicken breast, wilted spinach, applewood smoked bacon, fontina cheese, whole grain honey mustard **14**

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.

