



No one knows better than the Italians the joy and riches of family and friends gathered around the table to feast. And no one knows the art of fine Italian cuisine better than Andiamo. Under the guidance of our legendary Master Chef Aldo Ottaviani, we present authentic cuisine of all the provinces of the Old World. As you ponder our broad selection of gourmet dishes, keep in mind that everything is made fresh from scratch, from the finest ingredients, and with the love and experience that only Andiamo can offer.

**Buon Appetito**

*Joseph P. Vicari*



## Antipasti

(Appetizers)

### Suppli Al Telefono

Seasoned Italian risotto rolled and filled with fresh mozzarella cheese and topped with tomato sauce 6.95

### Portabella Alla Griglia

Marinated, grilled portabella mushroom topped with Andiamo Signature Zip Sauce 7.95

### Grigliata Puntì Di Manzo Con Portabella\*

Char-grilled beef tenderloin tips with portabella mushroom topped with Andiamo Signature Zip Sauce 15.95

### Calamari Fritti

Baby squid lightly floured, fried and served with lemon wedges and ammoglio sauce 7.95  
For two 12.95

### Peperoni Ungheresi Alla Rustica

Hungarian hot peppers sautéed with homemade sausage and sliced potatoes in a tomato demi-glace sauce 11.95

### Gamberi Alla Buongustaia

Three coldwater shrimp sautéed with leeks, white wine and lemon in a light tomato sauce 12.95

### Mozzarella E Pomodoro Caprese

Vine-ripened tomatoes, imported mozzarella di Bufala and fresh basil, drizzled with extra virgin olive oil 12.95

### Bruschetta Al Pomodoro — Classico

Rustic Italian bread topped with fresh tomato fillet, roasted garlic and parmesan cheese 5.95

### Frittatine Di Granchio Alla Andiamo

Maryland crab cakes served on a bed of corn relish, topped with a sun-dried tomato remoulade sauce 12.95

### Capesante Al Fresco Con Tartufo

Poppy crust sea scallops with watercress slaw, basil-white truffle vinaigrette and shaved Reggiano 12.95

### Cocktail Di Gamberoni

Jumbo coldwater shrimp poached in aromatic court-bouillon, served chilled with house cocktail sauce 11.95

## Insalate

(Salads)

### Insalata Di Cesare\*

Romaine lettuce with Caesar dressing, croutons, and fresh grated parmesan cheese 9.95  
Add chicken breast 3.95  
Add shrimp 3.95 each  
Add salmon fillet\* 6.95

### Insalata Con Bocconcini Di Manzo\*

Blackened beef tenderloin tips, mixed field greens tossed in balsamic vinaigrette, topped with roasted tri-color peppers, chèvre cheese and frissé onions 16.95

### Insalata Con Salmone Al Balsamico\*

Grilled salmon fillet presented with baby field greens, tomatoes, olives, potatoes, cucumbers and red onions in balsamic vinaigrette 15.95

## Zuppe

(Soups)

### Minestrone Alla Milanese

Italian vegetable soup 4.95

### Pasta E Fagioli

Pork sausage, tender beans and tomato fillet in herbed broth 4.95

### Zuppa Del Giorno

Andiamo special Chef's Soup of the Day 4.95

## Accompagnate

(Served with entrées only)

Homemade Meatballs .....	3.95
Fresh Italian Sausage.....	4.95
Grilled Chicken Breast .....	3.95
Sautéed Jumbo Shrimp .....	(Each) 3.95
Sautéed Mushrooms.....	1.95
Long-Stem Roman Artichoke Hearts.....	5.95
Fresh Garden Vegetables.....	2.95
Side of Potato .....	2.95
Baked Mozzarella Cheese .....	1.95

18% gratuity will be added to parties of 8 or more. Sorry, separate checks not allowed. Suggestions for low carb selections available upon request.

\*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.

## Pasta Di Casa

Homemade pasta served with Andiamo salad or cup of soup and homemade Italian breads

Andiamo exclusively uses **San Marzano** tomatoes for all of its sauce preparations, imported from the Campania region of Italy near Naples.

### Lasagna Alla Bolognese

Thinly-layered baked lasagna topped with meat sauce and grated parmesan cheese 16.95

### Gnocchi Alla Palmina

A specialty of the house. Homemade potato dumplings with a creamy tomato sauce 15.95

### Paglia E Fieno Con Filetto Di Pollo

Green and white noodles tossed with peas, prosciutto, onions and chicken tenderloins in a light cream sauce 16.95

### Manicotti Alla Andiamo

Homemade spinach noodle rolls stuffed with ricotta cheese and spinach, topped with a fresh tomato basil sauce 16.95

### Ravioli Alla Aldo

Homemade pasta pillows filled with meat, cheese and spinach, served with tomato or meat sauce 16.95

### Fettuccine Alla Alfredo

Fettuccine noodles tossed with a special blend of aged imported cheeses in a light cream sauce 15.95

### Fettuccine Con Salmone Al Fresco\*

Fresh Atlantic salmon fillet with tomatoes and asparagus poached in a lemon-basil broth with tender pasta and parmesan cheese 18.95

### Tortellini Alla Panna

Homemade meat-filled pasta with fresh basil, wild mushrooms and truffle crème sauce 17.95

## Pasta Secca Importata

Imported dry pasta served with Andiamo salad or cup of soup and homemade Italian breads

### Spaghetti Alla Andiamo

Imported spaghetti, with a choice of sauce: Meat, Tomato, Palmina, Tomato Basil, Marinara, Garlic & Oil or Arrabbiata 12.95

### Rigatoni Alla Guiseppe

Imported rigatoni tossed with Italian sausage, mushrooms, onions and tomatoes in a creamy marsala sauce, topped with Asiago cheese 15.95

### Farfalle Con Bocconcini Di Pollo

Chicken tenderloins tossed with bow-tie pasta, onions, mushrooms, cannellini beans, spinach and tomato fillet, topped with Asiago cheese 16.95

### Spaghetti Con Frutti Di Mare

Spaghetti tossed with gulf shrimp, diver scallops, mussels and calamari sautéed with extra virgin olive oil, garlic and basil in a spicy marinara-style sauce 26.95

## Risotto

(Italian Rice)

### Risotto Primavera Con Filetto Di Pollo

Creamy Arborio rice with fresh seasonal vegetables, onion and chicken tenderloins 17.95

### Risotto Con Funghi Alla Andiamo

Creamy Arborio rice with shiitake, portabella, porcini and oyster mushrooms, slow-cooked in a madeira wine sauce 17.95

## Pollo

Poultry served with Andiamo salad or cup of soup, pasta, fresh vegetable and homemade Italian breads

### Pollo Con Funghi Arrostito

Free range and hormone free butter roast breast, stuffed with savory mushroom mousse and presented with chef's potato and seasonal vegetables 19.95

### Petto Di Pollo Alla Aldo

Chicken breast sautéed in white wine, long-stem Roman artichokes, tomato fillet and parsley 17.95

### Petto Di Pollo Alla Valdostana

Breaded chicken breast topped with imported prosciutto, fontina cheese and finished with a roasted garlic white wine sauce 17.95

### Petto Di Pollo Alla Fiorentina

Pan-roasted chicken breast with olives, tomatoes, spinach and feta in herbed white wine sauce 17.95

### Petto Di Pollo Alla Marengo

Sautéed chicken breast with coldwater jumbo shrimp, fresh mushrooms, onions, and tomato in a white wine sauce 21.95

## Manzo & Agnello

Beef & Lamb served with Andiamo salad or cup of soup, pasta, fresh vegetable and homemade Italian breads

### Filetto Di Manzo\*

Steer filet mignon broiled and served with Andiamo Signature Zip Sauce 29.95

### Bistecca Di Lombo New York\*

Broiled NY strip steak prepared to perfection, topped with Andiamo Signature Zip Sauce 26.95

### Medaglioni Di Filetto Di Manzo Con Gamberi\*

Beef tenderloin medallions topped with grilled portabella mushrooms, Boursin cheese and coldwater shrimp 32.95

### Bistecca Di Costa Alla Fiorentina\*

Our large choice porterhouse broiled and served with Andiamo Signature Zip Sauce and vegetables 34.95

### Costelette Di Agnello\*

Three lamb chops, marinated and grilled Grecian-style with olive oil, lemon, garlic and herbs 29.95

**NOTE: Extra cut available upon request.**

## Pesce

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

### Pesce Bianco Alla Siciliana

Whitefish lightly breaded Sicilian-style in olive oil and garlic, served with ammoglio sauce 17.95

### Trancia Di Salmone Al Granchio\*

Atlantic salmon stuffed with Maryland crab and fresh herbs, topped with a roasted garlic white wine sauce 23.95

### Trancia Di Salmone\*

Broiled Atlantic salmon topped with tomato fillet, garlic, olive oil and fresh herbs 19.95

### Capesante Alla Andiamo

Pan-seared jumbo sea scallops served with sweet corn and basil broth, wild mushrooms and white truffle essence, topped with sautéed spinach 26.95

## Vitello

Veal served with Andiamo salad or cup of soup, pasta, fresh vegetable and homemade Italian breads

Because you care and so do we, Andiamo is proud to exclusively serve **Strauss Free Raised®** veal. Authentic, pasture raised veal, 100% all-natural, antibiotic and hormone free. We know you'll enjoy the succulent flavor and tenderness from the centuries old tradition of the famed Limousin veal.

### Fettine Di Filetto Di Vitello Con Prosciutto\*

The finest veal tenderloin wrapped with prosciutto, seared to perfection, wild mushroom and leek ragu with Chef's potato and seasonal vegetables 26.95

### Bistecca Di Lombo Di Vitello\*

A house specialty. Marinated and aged prime veal rib chop served with Andiamo Signature Zip Sauce 36.95

### Scaloppine Di Vitello Alla Marsala Con Funghi

Veal scaloppine sautéed with mushrooms in "Florio" marsala wine sauce 22.95

### Scaloppine Di Vitello Piccata

Sliced veal scaloppine sautéed in lemon, butter, white wine and parsley 21.95

### Scaloppe Di Vitello Alla Parmigiana

Breaded Strauss Free Raised® veal scaloppine topped with tomato sauce and fontina cheese 21.95



## Andiamo Lean!

Where Healthy Living and Fine Dining Meet

### Health Inspired 3 Course Meals

Lean meals are a delicious selection of health-inspired menu choices created with the science of low-calorie density, minimal saturated fats and low sodium. These generous portions include Chef's Seasonal Starter and Dessert all for less than 600 calories. Andiamo Lean is also prepared without the use of glutens, soy, tree nuts or peanuts.

Created with the assistance, guidance and passion of Dr. Tom Rifai, Chief Medical Director for Metabolic Nutrition and Weight Management at St. Joseph Mercy Oakland.

### Pesce Bianco E Stufato Di Verdura

Char-broiled whitefish fillet on a summer vegetable stew in potato-chive sauce 20.95

### Salmone Con Granturco E Funghi\*

Grilled salmon fillet presented on a sweet corn and basil broth with oyster mushrooms 24.95

### Petto Di Pollo Arrostito

Grilled chicken breast with roasted tomato fillets and fresh herbs accompanied with roasted peppers, mushrooms and onions 18.95

### Involtini Di Melanzane

Grilled eggplant slices rolled with roasted vegetables and fat-free ricotta cheese in herbed tomato sauce 17.95

### Vitello Con Insalata Di Portabella\*

Char-grilled Free Raised veal ribeye steak topped with a portabella mushroom slaw on a bed of balsamic braised Swiss chard 26.95