

PANE E ZUPPE (BREAD & SOUPS)

Bruschetta..... \$6.50

Toasted Tuscan bread, chopped roma tomatoes, fresh mozzarella, caramelized onions, grilled eggplant with herbs & garlic

Garlic Bread \$3.00

Toasted Tuscan bread with garlic & butter

Minestrone \$4.95

Fresh vegetable soup

ANTIPASTI (APPETIZERS)

Andiamo Antipasto \$15.95

Combination appetizer of grilled portabella mushroom, baked clams, crab fingers, and baby shrimp in garlic basil butter

Baked clams..... \$9.95

Chopped clams, blended with herbs, pecorino, garlic butter

Fresh Steamed Mussels..... \$9.95

Mussels in their own broth with a spicy tomato sauce

Calamari Fritti \$8.95

Fried squid served with fresh tomato sauce

INSALATE (SALADS)

Andiamo Salad \$5.50

Tossed romaine, spinach, arugula and vinaigrette dressing

Greek Salad \$8.95

Romain lettuce with feta cheese, cucumbers, tomatoes, sliced red onions, kalamata olives

Caesar Salad \$6.50

with Chicken ... \$10.95 with Salmon ... \$13.95

Spinach Salad \$10.95

Baby spinach, crabmeat & baby shrimp, feta cheese

PESCE (FISH & SEAFOOD)

Salmon Rebecca \$17.95

Fresh salmon grilled with baby shrimp, mushrooms & capers

Sole Andiamo!..... \$16.95

Lemon sole sauteed & served with baby shrimp & Champagne sauce

Scampi Massimiliano \$17.95

Jumbo shrimp sauteed with red pepper, white wine, a touch of cream over angel hair pasta

Lobster \$5.95

Lobster, crabmeat, heavy cream & cognac

Tortellini in Brodo..... \$5.95

Soup of fresh tortellini in chicken broth & egg drop

Soup of the Day \$4.50

Ask your server for the special soup of the day

Smoked Salmon..... \$9.95

Thinly sliced salmon with capers, chopped eggs & onion

Portabella mushrooms..... \$7.95

Portabello mushrooms grilled with garlic butter and parsley

Calamari Putanesca \$9.95

Sauteed squid with calamata olives and capers in white wine sauce

Crab Fingers..... \$10.95

Crab fingers, garlic, lemon butter, white wine

Scampi Andiamo \$10.95

Sauteed shrimp, mushrooms, garlic, white wine

Mozzarella Caprese..... \$7.95

Sliced tomatoes with fresh Mozzarella cheese

Tomatoes & Onion \$7.95

Sliced tomatoes, sweet onions, Gorgonzola cheese Balsamic vinaigrette dressing

Hearts of Palm..... \$7.95

Capers, onions, vinaigrette dressing

Sea Scallops..... \$18.95

Grilled and served with roasted asparagus

Gamberi Ripieni

alla Cipriani..... \$18.95

Jumbo shrimp stuffed with crabmeat with light tomato Pernod sauce

Grilled Boneless

Rainbow Trout..... 17.95

With grilled medley of seasonal vegetables

PASTA

Penne alla Rustica..... \$13.95

Short pasta tubes tossed with fresh tomatoes served over grilled vegetables

Capellini Primavera..... \$12.95

Angel hair, julliene of fresh vegetables, tomato & basic

Tortellini Bolognese..... \$13.95

Cheese tortellini topped with veal-beef meat sauce

Linguine Vongole..... \$14.95

With white or red sauce, chopped clams, garlic & spices

Spaghetti alla Ragu \$12.95

Spaghetti tossed with traditional beef-veal & meat sauce

Mustaccioli Siciliane \$14.95

Short pasta with hot Italian sausage, olives, tomato sauce & extra virgin olive oil

Penne al Salmon\$14.95

Short pasta with fresh salmon, vodka, garlic & Alfredo sauce

Lasagna al Forno.....\$13.95

Layers of ricotta cheese, meat & tomato sauce

Parmegiana di Melanzane...\$13.95

Grilled eggplant baked with mozzarella cheese, tomato, penne pasta, garlic

Linguini Pescatore\$18.95

Shrimp, mussels, calamari, clams, scallops, spicy tomato sauce

Spaghetti con Gamberi.....\$14.95

Spaghetti tossed in lobster sauce with baby shrimp

Gnocci Pomodoro.....\$13.95

Potato dumplings with tomato sauce & basil

POLLAME (CHICKEN)

Chicken Paillard..... \$15.95

Grilled chicken breast with fresh spinach with lemon & mushroom sauce

Chicken Parmegiana..... \$15.95

Breaded chicken breast topped with tomato sauce & mozzarella cheese

Chicken Fiorentina\$15.95

Sauteed chicken breast in egg wash served over fresh spinach

Chicken Marsala\$14.95

Grilled chicken breast with Marsala wine sauce & mushrooms

VITELLO (VEAL)

Veal Piccata..... \$18.95

Veal slices with lemon butter caper sauce & mushrooms

Veal Marsala \$18.95

Medallions of veal with Marsala wine sauce & mushrooms

Veal Chop.....Market

Center cut veal chop grilled and served with brandy sauce & Linguini Alfredo

Veal Andiamo!\$19.95

Grilled veal with bell peppers, onions, mushrooms & topped with Mozzarella cheese

Veal Saltimbocca\$19.95

Veal medallions with prosciutto ham sauteed in white wine & served with spinach

CARNE (BEEF & PORK)

Bistecca Andiamo!..... \$26.95

Beef tenderloin, red wine & sauteed mushrooms

Braciolo di Maiale

al Gradigo \$17.95

Porkchop stuffed with crabmeat, glazed with brandy, served with linguini Alfredo

Salsiccia Stile Chianti\$14.95

Grilled spicy Italian sausage over Alfredo

Filetto di Manzo 8oz.\$28.95

Grilled center cut aged tenderloin of beef

Peppered Filet 8oz.\$28.95

Filet mignon grilled & served with brandy & crushed black peppercorn sauce

VERDURA (SIDES & VEGETABLES)

Asparagus

\$5.00

Sauteed Spinach

\$4.50

Sauteed Mushrooms

\$4.50