



ANTIPASTI

Carpaccio of Beef Tenderloin

Arugula salad, herbed mustard vinaigrette, Parmigiano-Reggiano

Imported Meats and Cheeses

Chef's selection of the finest meats and cheeses with olives and roasted peppers

Colossal Gulf Shrimp Cocktail

Fiery cocktail sauce

Jumbo Lump Crab & Lobster Cocktail "Louis"

Avocado mousse, brandied sauce Louis

Oysters on the Half Shell

Boutique oysters from both coasts, champagne mignonette, and lemon

Calamari

Andiamo house specialty, tender baby squid, flash fried, and sauce ammoglio

Grilled Portabella Mushrooms

Signature zip sauce
Add char-grilled beef tenderloin tips

Andiamo Grande Meatball

Handmade, tomato sauce, and ricotta cheese

Banana Peppers & Housemade Sausage

Potatoes, rosemary demi-glace

Mozzarella Napoletana

Fried mozzarella cheese with tomato basil sauce, olives and capers, dressed with anchovy

INSALATA & ZUPPE

Pasta Fagioli

Rustic bean soup, ground Italian sausage

Lobster Bisque

Rich broth, butter poached lobster
crème, sherry reduction

Caesar

Anchovy, egg, garlic, lemon, olive oil, Reggiano
Prepared table-side, two guest minimum

Caprese

Vine ripened tomatoes, imported D.O.P. bufala mozzarella, extra virgin olive oil, aged balsamic vinegar, and fresh basil

Wedge

Iceberg lettuce, tomatoes, apple wood bacon, hard boiled egg, red onion, Roquefort or Thousand Island dressing

Chopped Salad

Mixed greens, tomatoes, bacon, egg, red onion, garlic-parmesan dressing

Roasted Beet Salad

Arugula, red onion, orange-tarragon vinaigrette

Martha's Vineyard

Crisp greens, crumbled Roquefort, sun-dried cherries, candied walnuts, red onions, raspberry vinaigrette

House - Joe's Favorite

Mixed greens, tomatoes, ceci beans, olive oil vinaigrette

BISTECCHES & COSTELETTE

Andiamo Italian Steakhouse is proud to partner with the nation's top butchers to present the finest products available, Pat LaFrieda and Stockyard Premium. Our steaks grade out to be in the top 8% of all beef in the United States and our minimum 30-day aging method will produce a tenderness and flavor unparalleled. We are also proud to feature Strauss Lamb and Veal, the nation's top producer of all natural, free-raised, hormone free meats.

Steaks and Chops are served with your choice of sauce:

Andiamo Signature Zip Sauce
Cabernet Shallot Demi-Glace
Balsamic Glaze with Cipollini Onions
Sampling of our three steakhouse sauces

Filet Mignon

Center-cut beef tenderloin, seasoned and charbroiled

Bone-In N.Y. Strip

Full pound, house-cut steak, charbroiled

Porterhouse

Charbroiled, 24-ounce house-cut

Pat LaFrieda's Chopped Steak

House blend, mushrooms, onions, red wine sauce

Andiamo Tomahawk

Long bone 32-ounce rib eye steak, charred to perfection

Bone-In Rib Eye

Seasoned and charbroiled, 20-ounce cut

Classical Surf and Turf

Char-grilled petite filet mignon, broiled rock lobster tail

Veal Rib Chop

Full pound, hand-cut, Strauss free-raised veal

Rack of Lamb

Double cut Colorado rib chops, pesto and Sicilian breadcrumbs

Pat LaFrieda Burger

House blend, half pound, challah bun, truffle mayonnaise, shoestring fries

PESCI E CROSTACI

Flown in daily from across the globe by our team of buyers

Dover Sole alla Mugnaia

Sautéed with lemon herb butter, filleted tableside

George's Bank Swordfish

Wild line caught steak, charbroiled, lemon caper butter

Cold Water Scottish Salmon

Charbroiled fillet, caramelized fennel and tomato

Natural Sea Scallops

Sun-dried tomatoes, wilted spinach, sambuca crème sauce

Pan-Roasted Chilean Sea Bass

Sweet pea risotto cake, asparagus, sun-dried tomato beurre blanc

Shrimp Scampi Oreganato

Colossal shrimp sautéed in garlic-herb butter sauce with braised Italian style greens

Maine Lobster

Whole 1.25 lb. lobster, steamed in aromatic court bouillon, drawn butter

Cold Water Rock Lobster Tails

Alaskan King Red Crab Legs

Half & full pound

VITELLO E POLLO

"We are proud to serve only the finest, all natural STRAUSS® FREE RAISED veal as well as premium all-natural chicken that is hormone and antibiotic free, truly how nature intended it to be."

Veal Osso Bucco

Braised veal shank, rich tomato sauce, homemade fettuccine pasta, and gremolata

Veal all' Aldo

Named after our beloved Master Chef, finest veal tenderloin, imported prosciutto, fontina cheese, tomato fillet, herbed wine sauce

Roasted Chicken Breast

Stuffed with ricotta cheese, sun-dried tomatoes and spinach, poultry jus

Roast Chicken

Half, bone-in, all natural chicken, roasted peppers, onions, red wine sage sauce

PASTA DI CASA

In the tradition of Chef Aldo, handmade signature pastas and award-winning sauces that have made Andiamo famous for over 20 years.

Pappardelle with Veal Ragù

Hearty veal stew, battuto, tomatoes, Porcini mushrooms, white wine, handmade pasta, Asiago cheese

Agnolotti

Handmade pasta filled with ground beef and pork in wild mushroom-basil crème sauce

Fruitti di Mare

Gulf shrimp, sea scallops, mussels, calamari, spicy Arrabbiata sauce, Capellini pasta

Potato Gnocchi

Specialty of the house, homemade potato dumplings, famous bolognese sauce

Tortellacci

Handmade ricotta cheese filled pasta wheels tossed with mushrooms, tomatoes, olives and Italian sausage with gorgonzola dolce

Lobster Risotto

Creamy arborio rice, canadian lobster meat, tender asparagus, black truffles, Parmigiano-Reggiano

Orrecchiette Alla Nonna

Priest hat-shaped pasta tossed with beef tenderloin, onion, petite peas, white wine and saffron. Crowned with shaved parmesian

Strozzapreti with Smoked Salmon

Homemade pasta, smoked salmon, peas and tomatoes in a light brandied crème sauce

ACCOMPLIMENTE

Housemade Meatballs / Italian Sausage

Tuscan Roasted Potatoes with Onions

White Truffle Whipped Potatoes

Sautéed Spinach

Olive Oil and Sea Salt Crust Baked Potato

Lobster-Black Truffle Baked Ziti

Shoestring Fries with Sea Salt

Olive Oil Grilled Asparagus with Cipollini Onions

Sautéed Button Mushrooms and Onions

Rustic Italian cuisine is healthy and satisfying. Add to that a warm and inviting atmosphere, a great bottle of hand selected wine, and you have the ingredients for a relaxing dinner party.

We strive to be that place for you at **Andiamo**. Where you can truly leave your cares at the door, because our only goal is to wine you, dine you, and send you home happy.

In Vino Veritas !

BUBBLES

Sparkling Wine

- 100 **Borgo Magredo Prosecco**, Veneto, Italy, NV
- 102 **Roederer Estate Brut**, Anderson Valley, California, NV

Champagne

- 104 **Duval-Leroy Brut**, NV
- 106 **Veuve Clicquot "Yellow Label"** Brut, NV
- 108 **Taittinger "LaFrancaise"** Brut, NV
- 110 **Duval-Leroy Rose'**, NV
- 112 **Salon Blanc de Blanc**, 1997
- 114 **Roederer "Cristal"**, 2005
- 116 **Krug Grande Cuvee**, NV

WORLD WHITES & ROSE'

Sweeter Selections

- 120 Moscato d'Asti, **Saracco** (frizzante) Piedmont, Italy, 2012
- 122 Riesling, **Dr. Hermann "Dr. H"** Mosel, Germany, 2011

Light, Crisp, Juicy & Refreshing

- 124 Pinot Grigio, **Caposaldo**, Veneto, Italy, 2012
- 126 Pinot Grigio, **Pighin**, Friuli, Italy, 2011
- 128 Sauvignon Blanc, **Whitehaven**, Marlborough, New Zealand, 2012
- 130 "Bella Luce" by **Ferrari Carano**, Sonoma, California, 2011

Medium Bodied

- 132 Chardonnay, **William Hill**, Central Coast, California, 2012
- 134 Chardonnay, **Sonoma Cutrer**, Russian River Valley, California, 2012
- 136 Chardonnay, **Sequoia Grove**, Carneros, California, 2010
- 138 Chardonnay, **Ferrari Carano**, Sonoma, California, 2011
- 140 Chardonnay, **Celani Family Vineyards**, Napa, California, 2008
- 142 Chardonnay, **Cakebread**, Napa, California, 2011

ITALIAN REDS

Tuscan Gems

- 200 Chianti, **Acinum**, 2011
- 201 Chianti Classico, **Querciabella**, 2009
- 206 Chianti Classico Riserva, **Ruffino "Ducal Gold"**, 2008
- 207 Brunello di Montalcino, **Caparzo**, 2007

Super Tuscans

- 208 "Mongrana" **Querciabella**, 2009
- 210 "Modus" **Ruffino**, 2009
- 212 "Promis" **Gaja Ca' Marcanda**, 2010
- 214 "Tignanello" **Antinori**, 2009
- 218 "Sassicaia" **Tenuta San Guido**, 2009

Piedmont

- 220 Barbera Monferrato "Maraia" **Marchesi di Barolo**, 2010
- 221 Nebbiolo "Perbacco" **Vietti**, 2009
- 223 Barolo "Lecinquevigne" **Damilano**, 2010
- 225 Barbaresco, **Angelo Gaja**, 2009

Veneto

- 226 Amarone del Valpolicella Classico, **Luigi Righetti**, 2009
- 228 Amarone "Costasera" **Masi**, 2009
- 229 Valpolicella, **Dal Forno**, 2006

Miscellaneous Provinces

- 230 Montepulciano, **Umani Ronchi**, Marche, 2011
- 232 Nero d'Avola, **Donnafugata**, Sicily, 2010

WHITE GLASS SELECTION

Light, Crisp, Juicy & Refreshing

- Pinot Grigio, **Caposaldo**, Italy
- Pinot Grigio, **Pighin**, Italy
- Sauvignon Blanc, **Whitehaven**, New Zealand
- "Bella Luce" by **Ferrari Carano**, Sonoma
- Chardonnay, **William Hill**, Central Coast
- Chardonnay, **Ferrari Carano**, Sonoma

Sweeter

- Moscato d'Asti, **Saracco**, Italy
- Riesling, **Dr. H**, Germany

REDS GLASS SELECTIONS

Italian

- Chianti, **Acinum**, Tuscany
- Chianti Classico, **Querciabella**, Tuscany
- Amarone, **Luigi Righetti**, Veneto

World

- Pinot Noir, **Annabella**, Carneros
- Pinot Noir, **MacMurray**, Russian River Valley
- "Siena" **Ferrari Carano**, Sonoma
- Merlot, **St. Francis**, Sonoma
- Shiraz, **St. Hallet**, Australia
- Malbec, **Gascon**, Argentina
- Cabernet Sauvignon, **Louis Martini**, Sonoma
- Cabernet Blend, **Stag's Leap** "Hands of Time" Napa

AROUND THE WORLD REDS

Miscellaneous Mischief

- 233 Tempranillo, **Bodegas Valver**, LaMancha, Spain, 2010
- 234 Malbec, **Gascon**, Mendoza, Argentina, 2011
- 235 Chateaufeuf du Pape, **M. Chapoutier "La Bernardine"** Rhone, France, 2008
- 236 Bordeaux, **Chateau Beychevelle**, France, 2005
- 237 Bordeaux, **Chateau Figeac**, France, 2005
- 238 Bordeaux, **Chateau Mouton Rothschild**, France, 2005

Pinot Noir

- 240 **Annabella** by Michael Pozzan, Carneros, California, 2011
- 241 **Ponzi**, Pinot Noir, Oregon, 2011
- 243 **MacMurray**, Pinot Noir, California, 2011
- 245 **Clos Pegase "Mitsuko's Vineyard"** Carneros, California, 2008
- 246 **DeLoach**, Russian River Valley, California, 2011
- 248 **Beaux Freres "The Vineyard"** Willamette, Oregon, 2010
- 249 **Mary Edwards**, Russian River Valley, California, 2010

Merlot

- 250 **St. Francis**, Merlot, California, 2008
- 251 **Celani Family Vineyards, "Siglio"**, Proprietary Red Wine, Napa Valley, 2012
- 252 **Ferrari Carano**, Sonoma, California, 2011
- 286 **Celani Family Vineyards "Tenacious"** Napa, California, 2010

Shiraz, Syrah

- 254 **St. Hallet "Faith"** Shiraz, Barossa Valley, Australia, 2011
- 255 **Michael David "6th Sense"** Syrah, Lodi, California, 2011

Life is a CABERNET

- 256 **Louis Martini**, Cab, California, 2011
- 258 **Daou Vineyards**, Paso Robles, California, 2012
- 262 **Sequoia Grove**, Napa, California, 2009
- 264 **Signorello**, Napa, California, 2007
- 265 **Nickel & Nickel Estate "John C. Sullenger"** Napa, California, 2010
- 266 **Jordan**, Jordan Cab, California, 2009
- 267 **Cakebread**, Napa, California, 2010
- 268 **Silver Oak Cellars**, Alexander Valley, Sonoma, 2008
- 270 **Silver Oak Cellars**, Napa, California, 2009
- 271 **Jarvis**, Napa, California, 2006
- 272 **Chateau Montelena**, Chateau Montelena Cab, California, 2010
- 274 **Paul Hobbs "Beckstoffer"** Napa, California, 2009
- 276 **Celani Family Vineyards**, Napa, California, 2009
- 277 **Celani Family Vineyards "Ardore"** Napa, California, 2009
- 278 **Caymus**, Napa, California, 2011
- 279 **Caymus "Special Select"** Napa, California, 2010

Steakhouse Blends

- 280 "Donati Claret" **Donati Family Vineyards**, Paicines, California, 2010
- 281 "Hands of Time" **Stag's Leap Winery**, Napa, California, 2011
- 282 "Siena" **Ferrari Carano**, Sonoma, California, 2010
- 283 "The Prisoner" **Orin Swift**, Napa, California, 2011
- 284 "Coyam" **Emiliana**, Colchagua Valley, Chile, 2009
- 285 "Two Blondes" **Andrew Will**, Yakima, Washington, 2007
- 286 "Tenacious" **Celani Family Vineyards**, Napa, California, 2010
- 287 "Quintessa" **Quintessa**, Napa, California, 2009
- 288 "Insignia" **J. Phelps**, Napa, California, 2009

Zinfandel

- 294 **Predator "Old Vines"** Lodi, California, 2011
- 295 **Peju**, Napa Valley, California, 2009

DESSERT IN A GLASS!

- Moscato d'Asti, **Saracco** (frizzante) Piedmont, Italy, 2012
- 20 Year Old Tawny Port, **Taylor Fladgate**, Portugal, NV
- 30 Year Old Tawny Port, **Taylor Fladgate**, Portugal, NV
- Vintage Port, Portugal, **Fonseca**, 2009 (375ml)

MENU ITEMS SUBJECT TO CHANGE AT ANYTIME.

