

APPETIZERS

Goat Cheese and Roasted Garlic Crostini

served with Roasted Tomato and Basil Cream, Fresh Parsley and drizzled with Olive Oil

Crispy Fried Calamari and Rock Shrimp

served with Crispy Cherry Peppers, Lemon Aioli and Spicy Marinara

Bruschetta

Diced Tomato, Feta, Basil, Sea Salt and Imported Italian Olive Oil served on an Asiago Crostini with Ricotta and Mascarpone Spread, drizzled with Balsamic Glaze and Olive Oil

Eggplant Bruschetta

Diced Tomato, Feta, Basil, Sea Salt and Imported Italian Olive Oil served on Fried Eggplant with Ricotta and Mascarpone Spread, drizzled with Balsamic Glaze and Olive Oil

Spinach and Artichoke Stuffed Mushrooms

finished with Truffle Oil, Italian Bread Crumbs and Alfredo Sauce

Seared Sea Scallops

Crispy Pork Belly and Sweet Corn Silk

Antipasti Display

Chef's Choice of Italian Meats and Cheeses

SOUPS

Soup of the Day

Cream of Tomato

with Basil Cream

Italian Wedding Soup

SALADS

Heirloom and Fresh Mozzarella Salad

served with Fresh Basil and Arugula, drizzled with Balsamic Glaze and Imported Italian Olive Oil and Sea Salt

Spinach Salad

Spinach with Blue Cheese Crumble, Candied Pecans, Pears with an Apple Cider Vinaigrette

Caesar Salad

Romaine Heart, Fresh Grated Parmesan, Sesame Bread Croutons, Oven Roasted Tomatoes tossed in House Made Caesar Dressing

Andiamo Salad

Mixed Greens with Cucumbers, Roasted Tomatoes, Shaved Red Onion, Olives and Pepperoncini tossed in White Balsamic Dressing

16" PIZZA

White Pizza

Tomato, Spinach, Roasted Garlic Ricotta, Mozzarella

Italian

Sausage, Meatballs, Pepperoni, Tomatoes, Peppers, Olives and Basil

Mushroom and Onion

Wild Mushrooms, Caramelized Onion, Mozzarella Cheese finished with Black Truffle Oil

Fig and Prosciutto

with Onion Jam, Arugula, Balsamic Glaze and Mozzarella Cheese

ENTRÉES

All entrées are served with chef's side of the day

12oz. NY Strip

with Horseradish Demi and Fried Onions served with Au Gratin Potatoes

12oz. Bone In Ribeye

Rosemary Scented Demi with Caramelized Onions and Mushrooms served with Mashed Potatoes

Braised Beef Short Ribs

Mirepoix Crusted Short Ribs finished with Demi Glaze and Fresh Parsley served with Creamy Parmesan Polenta

Chicken Piccata

Seared Chicken Breast finished with a Lemon Caper Butter Sauce served with Mashed Potatoes

Fish of the Day

with Shrimp Scampi Sauce finished with Diced Tomatoes and Italian Parsley Oil served with sautéed Green Beans

Loch Duart Grilled Salmon

Herb Marinated Grilled Salmon finished with Tomato Relish and Citrus Beurre Blanc served with Braised Broccolini

PASTA ENTRÉES

Chicken Parmigiana

Parmesan Breaded Chicken topped with Fresh Marinara and Melted Mozzarella Cheese served with Marinara tossed Linguine

Eggplant Parmigiana

Parmesan Breaded Eggplant topped with Fresh Marinara and Melted Mozzarella Cheese served with Marinara tossed Linguine

PASTA

Sausage and Peppers

Italian Sausage tossed with Marinara, Penne Pasta and Onions topped with Fresh Goat Cheese, Italian Olive Oil and Fresh Parsley

Traditional White Clam Linguine

Fresh Little Neck Clams tossed in Scampi Sauce served with Linguine

Parmesan Crusted Chicken

Penne Pasta and Broccolini tossed in Parmesan Cream

Lasagna Bolognese

Layers of Meat Sauce, Ricotta and Fresh Pasta topped with Melted Mozzarella

Spaghetti and Giant Meatball

Marinara tossed Spaghetti topped with Giant Meatball and Parmesan Cheese

Butternut Squash Ravioli

with Sage Brown Butter and Applewood Bacon and Toasted Hazelnuts

SIDES

Braised Broccolini

Roasted Garlic Green Beans

Au Gratin Potatoes

Roasted Garlic Mashed Potatoes

Creamy Parmesan Polenta



Split Entrée Charge \$6 • Tax and gratuity not included • An 18% service charge will automatically be applied to parties of 6 people or more.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

Menu Subject to Change