

APPETIZERS

Steamed Mussels*

Lemon Garlic Butter, Ciabatta Toast Points

Crispy Fried Calamari and Rock Shrimp*

served with Crispy Cherry Peppers, Lemon Aioli and Spicy Marinara

Breaded Stuffed Mushrooms

Silver Dollar Mushrooms, Spinach, Artichoke, Truffle Infused Cream Cheese, Parmesan, Italian Bread Crumbs

Seared Diver Scallops*

Crispy Pork Belly, Sweet Corn Purée

Meatball Arancini

Risotto, House Made Meatballs, Pomodoro Sauce

Bruschetta

Classic Tomato: Feta, Basil, Extra Virgin Olive Oil
Eggplant: Kalamata Olives, Italian Parsley

Seafood Cioppino*

Clams, Mussels, Grouper, Scallops, Saffron Broth, Asiago Bread

SOUPS

Soup of the Day

Italian Wedding Soup

SALADS

Heirloom and Fresh Mozzarella

Mesclun Greens, Fresh Mozzarella, Olive Oil, Balsamic Glaze

Spinach Salad

Spinach, Blue Cheese Crumble, Candied Pecans,
Poached Pears, Apple Cider Vinaigrette

Andiamo Caesar

Chopped Romaine, Grated Parmesan, Caesar Dressing,
Asiago Croutons, Oven Dried Tomato

Andiamo Antipasto

Soppressata, Olives, Prosciutto, Fresh Mozzarella, Red Onions, Asiago,
Sweet Cherry Peppers, Chopped Romaine, White Balsamic Vinaigrette

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

ENTRÉES

12oz. NY Strip*

Caramelized Onion Potato Cake, Cilantro Parsley Pesto

Braised Beef Short Rib

Pappardelle, Demi Glaze, Parsley

Fish of the Day*

Marsala Chicken or Veal

Pappardelle, Mushrooms, Marsala Wine, Demi

6oz. Filet Mignon and Lobster Tail*

Caramelized Onion Potato Cake, Drawn Butter, Demi Glaze

Chicken Cutlet Parmigiana

Pomodoro Sauce, Mozzarella, Parmesan Cheese, Linguine

Piccata Chicken or Veal

Angel Hair, Lemon Caper Butter, White Wine

PASTA

Bucatini with Giant Meatball

Pomodoro Sauce, Parmesan, Parsley

Clam Linguine*

Little Neck Clams, Garlic White Wine Sauce or Pomodoro Sauce

Spinach Feta Ravioli

Rainbow Swiss Chard, Feta Cheese

Lobster Mac and Cheese*

Cavatappi, Smoked Gouda, Fontina Cheese, Brioche Bread Crumbs

Crab Ravioli

Lemon Sage Butter, Asparagus Tips, Cherry Overnight Tomatoes

Lasagna Bolognese

Meat Sauce, Ricotta, Mozzarella, Parsley

Stuffed Rigatoni

Italian Sausage, Onions, Peppers, Pomodoro Sauce

Shrimp Scampi*

Lemon Butter Sauce, Garlic, White Wine, Angel Hair

Parmesan Crusted Chicken or Salmon*

Penne, Broccolini, Parmesan Cream

SIDES

Chef's Vegetable of the Day

Broccolini

Asparagus

Spinach with Garlic



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."