



Andiamo

Italian Grille

ANTIPASTI

Bruschetta

Grilled Italian bread scented with garlic then topped with our marinated tomato insalata.

8

Grilled Shrimp Speidini

Marinated jumbo skewered shrimp, grilled and served with a polenta cake and tomato sauce.

12

Antipasti Platter

Mortadella, braeseola, salami, fresh mozzarella, parmeggiano reggiano and a marinated vegetable salad.

11

Calamari Fritti

Fresh Calamari dusted with fennel pollen and flour, flash fried and served with a micro green salad and yellow tomato vinaigrette.

9

Toasted Ravioli

Three cheese ravioli coated with parmeggiano and broiled, served with house made tomato sauce.

7

Caprese

Mozzarella, vine ripened tomatoes, pesto and a balsamic reduction.

9

Carpaccio of Wagyu Beef

New York Strip lightly seared, sliced and served with a micro truffle salad and shaved black truffles.

14

ZUPPA & INSALATA

Classico Minestrone (Vegan)

A garden fresh medley of vegetables, beans and pasta served in a slightly spicy tomato broth with a parmesan crisp.

6

Featured Handcrafted Soup

Ask your server for today's creation.

7

Baby Spinach Salad

Served with a vin santo poached pear, dolce gorgonzola and a warm pancetta vinaigrette.

8

The Caesar

Romaine lettuce, shaved parmeggiano reggiano, garlic crouton, toy box tomatoes and our house made caesar dressing.

6

Shaved Fennel Salad

Thinly shaved fennel tossed with arugula, toasted pine nuts, ricotta salata and dressed with blood orange vinaigrette.

8

*"Please be advised that the consumption of raw or undercooked meats may increase the possibilities of food borne illness."
"If you have any dietary restrictions or requests, please let your server know."*

PASTA

*we make our sauces fresh using
the finest ingredients*

Rigatoni Bolognese

Our house made meat sauce served in the style of bologna with butter and cheese.

17

Traditional Lasagna

Classic layered pasta, mozzarella, parmeggiano reggiano and béchamel with your choice of meat or tomato sauce.

18

Linguine and Clams

Little neck clams steamed in white wine, garlic and herbs tossed with linguini and a hint of red chili flake.

22

Penne Putanesca

Spicy tomato sauce with black olives, capers and a hint of anchovy served over penne pasta.

16

Crab Macaroni

Jumbo Maryland crab, spring peas, mushrooms and elbow macaroni delicately folded into a brie cream sauce and topped with toasted bread crumbs.

22

Hand Rolled Ricotta Gnocchi

Hand crafted potato dumplings with ricotta cheese served with a sage brown butter sauce.

19

Classic Spaghetti and Meatballs

Spaghetti served with our house blended Montana bison meatballs and your choice of meat or tomato sauce.

17

Three Cheese Ravioli

Ricotta, parmeggiano reggiano and chèvre served with your choice of meat or tomato sauce.

16

Fettuccine Alfredo

Spinach fettuccine tossed in a light parmesan cream sauce.

18 / Add a chicken breast 24

Asparagus Risotto

Arborio rice slow simmered in chicken broth, finished with pancetta, parmeggiano reggiano and truffle oil.

17

Lamb Guazetto

Succulent, slow braised lamb ragout served over pappardelle pasta.

18

SIDES

6

Steamed baby spinach with lemon and roasted garlic

Balsamic glazed asparagus

Roasted garlic smashed potatoes

Polenta cakes

Small pasta with tomato sauce

French Fries

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ENTREES

Veal Scaloppini

Medallions of veal lightly grilled and served with baby artichoke and capers in a lemon-veal reduction sauce.

26

Polenta Crusted Sea Bass

Served with a tomato caper relish, white wine butter sauce and balsamic glazed asparagus.

29

Angus Dry Aged T-Bone Florentine

A 14oz Dry Aged Angus Beef T-Bone, grilled to perfection and finished with salsa cruda accompanied by a micro truffle salad and shaved black truffles.

33

Prosciutto Wrapped Salmon

Seared prosciutto wrapped salmon with white bean salad and eggplant caponata.

28

Roast Porchetta

Tenderloin of pork stuffed with herbs de provence, roasted garlic, sauté of spinach and finished with our whole grain mustard sauce.

29

Chicken Saltimbocca

Grilled chicken layered with prosciutto, sage and parmeggiano reggiano, finished in the oven with a light roasted garlic sauce.

25

Chianti Braised Lamb Shank "Osso Bucco"

Leg of Australian lamb slow roasted in chianti, served with garlic smashed potatoes and a chianti demi-glace.

29

Eggplant Parmesan

Lightly breaded eggplant layered with parmeggiano reggiano, mozzarella and tomato sauce and finished in the oven.

20

Buon Appetito!

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*Andiamo Italian Grille respectfully requests
no separate checks for parties of eight or more.
An eighteen percent service fee is applicable.*