



ANTIPASTI

Bruschetta

Grilled Italian bread scented with garlic then topped with basil, and fresh tomato insalata
11

Pan Seared Sea Scallops

Sweet sea scallops served over Anson Mills creamy organic heirloom polenta, with sherry marinated roasted peppers and crisp pancetta
15

Antipasti Platter

Imported mortadella, spicy capocollo, Genoa salumi, fresh mozzarella ovoline, aged provolone and a marinated vegetable salata
14

Calamari Fritti

Ocean fresh Calamari flash fried and dusted with smoked paprika, served with a micro salad and tomato vinaigrette
14

Gnocchi

Potato gnocchi tossed with our signature gorgonzola cream sauce
8

Caprese

Shingled mozzarella and vine ripened tomatoes teased with pesto, sea salt and an aged balsamic reduction
11

Wild Mushroom and Leek Risotto

Sautéed wild mushrooms, tender leeks and parmesan delicately folded in risotto and finished with truffle oil
11

ZUPPA & INSALATA

Classic Minestrone

A garden fresh medley of vegetables, beans and pasta served in a slightly spicy tomato broth with a parmesan crisp
8

Featured Handcrafted Soup

Ask your server for today's creation
8

Spinach Salad

Served with a vin santo poached pear, dolce gorgonzola, spiced almonds and a warm pancetta vinaigrette
11

The Caesar

Romaine lettuce, shaved pecorino romano cheese, garlic croutons, and our house made caesar dressing
9

Arugula Fennel Salad

Thinly shaved fennel tossed with arugula, toasted almonds, ricotta salata and dressed with blood orange vinaigrette
10



PASTA

Rigatoni Bolognese

Our house made beef and pork ragu tossed with cream, garlic, onions and fresh herbs in the style of Bologna

17

Traditional Lasagna

Classic layered pasta, mozzarella, pecorino romano and béchamel served with our house made marinara

19

Linguine and Clams

Little neck clams steamed in white wine, garlic, herbs, chiles and pancetta

29

Grilled Sausage Pappardelle

Wide ribbon pasta tossed with rappini, white beans, fennel and then enhanced with a light pesto infusion and finished with toasted bread crumbs

17

Crab Macaroni

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

29

Classic Spaghetti and Meatballs

Spaghetti served with three house blended meatballs and our rustic marinara sauce

17

Cavatappi Arrabbiata "Angry Sauce"

Cavatappi pasta tossed with herbs, garlic, and tomatoes in a spicy brodo and topped with grated ricotta salada

17

Bucatini Carbonara

Pancetta and shallots sautéed and tossed with bucatini pasta in a rich traditional alla carbonara sauce

18

SIDES

Sautéed spinach and arugula with lemon and garlic

*Anson Mills **organic** heirloom rosemary polenta*

Herb and parmigiano reggiano risotto

Small pasta with tomato sauce

6



ENTREES

Veal Marsala

Medallions of veal sautéed with mushrooms and shallots in a sweet Marsala wine sauce, nestled in a bed of linguine

32

Grilled Tuna Caponata

Tuna grilled rare with herb risotto, spinach garni and a caponata of eggplant, olives, raisins and walnuts

28

Grilled New York Strip Bistecca

A 14 oz New York strip enhanced with a Barolo demi glace and accompanied by a mushroom flan and sautéed black cabbage

33

Broiled Sea Bass Puttanesca

A broiled bass fillet with capers, tomatoes, olives, basil and white anchovies bedded on braised white beans

28

Balsamico Grilled Pork Chop

A 12 ounce bone in chop served with a fig chutney over braised rapini, and finished with a balsamic glaze

26

Chicken Saltimbocca

A seared Statler breast of chicken stuffed with sage, aged parmesan and prosciutto then finished in the oven with a light roasted garlic sauce and served with herbed risotto

24

Chianti Braised Lamb Shank "Osso Bucco"

Slow roasted lamb, served with Anson Mills organic heirloom polenta and a red wine demi-glace

34

Wild Boar Ribs

Wild boar ribs braised with rosemary, garlic, black cabbage, red chile and tomatoes, served over Anson Mills organic heirloom creamy polenta

36

Three Cheese Eggplant Parmesan

Breaded and flash fried eggplant layered with ricotta, chevre and parmesan cheeses, then baked to perfection and served with a sweet tomato basil sauce

22

Buon Appetito!

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