

# Andiamo Mother's Day Menu

## ANTIPASTI

### Torretta Caprese

Fresh mozzarella, organic tomatoes and basil, finished with basil olive oil.

13.00

### Calamari Fritti

Fried calamari with sea salt.

13.50

### Carpaccio di Manzo

Thin slices of raw beef tenderloin with lemon an E.V.O.O. Topped with baby arugula and Pecorino Romano.

13.00

### Pizza Sfiziosa

Our home made pizza dough topped with prosciutto di Parma and decadent cheese sauce.

14.50

## INSALATE

### Insalata della Casa^

Organic mixed greens salad with cherry tomatoes in a balsamic vinaigrette.

7.50

### Insalata Innamorata^

Baby mixed greens tossed in a strawberry vinaigrette with sliced strawberries, almonds and goat cheese.

8.00

### Insalata di Pompelmo^

Organic baby arugula with grapefruit segments, strawberries and feta cheese, in a grapefruit olive oil

8.50

## PRIMI PIATTI

### Orecchiette alla Boscaiola

Orecchiette pasta sautéed with homemade ground sausage, mushrooms and organic spinach in a light spicy tomato cream sauce.

17.00

### Zucchini Pasta^

Strips of fresh zucchini, sautéed with mix bell pepper, mini heirloom tomatoes, carrots, green onions, in a basil and garlic olive oil sauce.

14.50

### Gnocchi al Ragù

Potato dumplings sautéed with our home made meat ragu, finished with Pecorino Romano.

16.50

### Linguine Cozze e Calamari

Linguine pasta, sautéed with calamari and black mussels, in a light spicy tomato white wine sauce.

17.50

### Ravioli ai Funghi

Homemade ravioli filled with mixed mushrooms, yellow squash, and ricotta cheese, in a sage brown butter sauce.

16.50

### Penne ai Gamberi e Caffè

Penne pasta sautéed with roasted shrimp, bay scallops, and sun dried tomatoes in a white wine sauce.

Finished with ground Illy Coffee

19.50

## SECONDI PIATTI

### Trota alla griglia^

Grilled Ruby Red Trout, with capers, garlic and lemon. Served with kale.

17.75

### Pollo ai Funghi

Chicken breast, sautéed with mushrooms in a garlic white wine sauce.

Served with roasted potatoes.

16.75

### Vitello al Rosmarino

Veal scaloppini, sautéed in a rosemary lemon butter sauce with red roasted potatoes.

17.50

### Costalette di Agnello

Pan roasted lamb chops topped with balsamic mint reduction. Served with sautéed spinach

23.50

## CONTORNI^

Soup of the day 5.5

Potatoes Croquette 5.5

Sauteed Kale 5.5

Brussels Sprouts 5.5

Refill bread basket 5

(\* )Consumption of under-cooked or raw meat may cause food-borne illness.

(^ ) Farm products

A gratuity of 20% will be added to groups of 5 or more. Split fee of \$4 for entrees. No split checks on groups of 5 or more.