

Antipasti

Carpaccio

Yellowstone Grassfed Beef, Egg White,
Black Sea Salt, Arugula Insalata

15

GF

Pork Belly

Polenta, Compressed Apple, Pumpernickle Chip

15

GF

Calamari

Artichoke, Zucchini, Roasted Red Pepper, Shallot,
Roasted Garlic Aioli, Pomodoro Sauce

14

Calzone

Rabbit Ragout, Puff Pastry, Smoked Tomato Peperonata

14

Scallops

Wild Mushroom, Polenta, Broccoli, Butter,
Speck, Popcorn

14

GF

Zuppa y Insalata

Cecchi

Garbanzo Bean, Roma Tomato, Zucchini, Carrot, Fennel, Vegetable Broth

7

GF, V

Caesar

Romaine, Parmigiano-Reggiano, Garlic Crouton

9

GF

Sunchoke "Carpaccio"

Pickled Sunchoke, Grapefruit, Pistachio, Brown Butter Vinaigrette

11

GF, V

Caprese

Burrata, Heirloom Tomato, Basil, Extra Virgin Olive Oil,
Aged Balsamic Syrup

13

GF, V

Macedonia

Whipped Goat Cheese, Cantaloupe, Blueberry, Almond,
Apricot Vinaigrette

14

GF, V

**Please be advised that the consumption of raw or undercooked meats may increase the possibilities
of food borne illness.*

Pasta

Ravioli

Pheasant, Pecorino, Spinach, Wild Mushroom,
Rosemary Duck Glace, Cream, Capers

30

Linguine

Shrimp, Scallop, Squid, Roasted Red Pepper Puree, White Balsamic,
Cauliflower

32

GF

Carbonara

Fettucine, Sugar Snap Pea, Speck, Egg Yolk, Cream

26

GF, V

Spaghetti

Local Wagyu Beef, Veal, and Pork Sausage Meatballs,
Pomodoro Sauce

18

GF

Gnocchi

Potato Pillows, Wild Mushroom, Truffle Cream, Micro Chive

23

V

Lasagna Rotolo

Carrot Pasta, Impastata Ricotta, Zucchini, Eggplant, Celery Root,
Fennel Pomodoro Sauce

22

V

Contorno

Sautéed Spinach & Arugula

GF, V

Semolina Gnocchi

GF, V

Small Pasta with Pomodoro Sauce

GF, V

Italian Sausage Link

GF

6

Meatballs

GF

Shrimp

GF

or

Scallops

GF

9

Secondo

Osso Bucco

Lava Lake Lamb Shank, Butternut Squash,
Garbanzo Bean, Lentil, Date, Mache

44
GF

Involtini

Eggplant, Zucchini, Lemon, Herb, Goat Cheese Crema, Fennel,
Heirloom Cherry Tomato

22
GF, V

Fagiano

Pheasant Breast, Fingerling Potato, Parsnip Puree,
Orange, Fennel Sauce

36
GF

Tonno

Big Eye Tuna, Pine Nut, Zucchini, Eggplant, Celery Root,
Heirloom Cherry Tomato, Caper

38
GF

Carne di Cervo

New Zealand Cervena Venison, Pistachio Risotto,
Granny Smith Apple, Cherry Demi Glace

38
GF

Bistecca

12 Oz Yellowstone Grassfed Ribeye, Semolina Gnocchi,
Cauliflower, Butternut Squash Puree

42
GF

V= Vegetarian Available
GF= Gluten Free Available

If you have any dietary restrictions or requests, please let your server know.
We will do our best to accommodate.

Buon Appetito!

Andiamo Italian Grille respectfully requests no separate checks
for parties of eight or more.