



LARGE PARTIES

Andiamo's intimate bungalow is an ideal setting for parties looking to celebrate special occasions. We're flexible and will work with you to coordinate your special event based on your menu preferences and seasonal availability.

From the list of menu choices below, please select up to four appetizers, five entrées and three desserts. Our three-course meal is \$39 per person. Beverages, tax and service charges are additional. Please note, some items may only be available seasonally.

LARGE PARTY MENU OPTIONS

APPETIZERS

Caesar Salad

anchovy oil, fresh egg yolk, parmesan and garlic croutons

Mixed Baby Lettuces

lemon, walnuts, pecorino and olive oil

Crispy Polenta

rosemary and gorgonzola sauce

Parma Prosciutto

belgain endive or asparagus, white truffle oil and shaved reggiano parmesan

Roasted Beet Salad

warm french goat cheese, arugula and tapanade focaccia

Antipasti

house-made mozzarella, italian salamis, oven-dried tomatoes, roasted garlic and marinated olives

ENTRÉES

Lasagna Bolognese

(veal, pork and beef) with spinach and parmesan (must have two week notice for this item) (+\$3 per order)

Penne with Spicy House-Made Lamb Sausage or Pollo Real Smoked Chicken

tomato, caramelized onions, spinach and roasted peppers (with or without meat)

Linguine with Spicy Shrimp

olives in a white wine tomato cream sauce. garnished with bread crumbs

Fettuccini Arrabiata

wild mushrooms, spicy tomato sauce, garlic and basil

Chicken Marsala

roasted fingerling potatoes, dried porcini mushrooms and sautéed spinach



LARGE PARTY MENU OPTIONS (continued)

Crispy Duck Leg

sautéed spinach, grilled polenta and roasted turnips

Chicken Parmesan

melted fontina and roasted tomato sauce, with sautéed spinach and spaghetti

Pan-Seared Pork Scaloppini

butter sauce with capers and mustard, red chard and creamy polenta (+\$2 per order)

Sautéed Chicken Livers

mushroom ragout, grilled radicchio, red bell peppers, spinach and polenta (+\$2 per order)

Grilled Chicken Breast

sautéed vegetables, roasted potatoes, tapanade and aioli

Veal Scaloppini

mashed potatoes and sautéed baby vegetables (+\$6)

Fish of the Night

saffron risotto fritter with baby vegetable salsa verde (ruby trout, rainbow trout, or salmon) (+\$6 per order)

DESSERTS

Granita Parfait

layers of seasonal fruit italian ice and häagen dazs vanilla ice cream

Tiramisu

ladyfingers with espresso, mascarpone, callebaut chocolate shavings and toasted hazelnuts

Pannacotta

creamy vanilla italian custard

Profiteroles

puff pastries with häagen dazs vanilla ice cream and warm callebaut chocolate sauce

Callebaut Chocolate Pots de Crème

fresh strawberry purée

Polenta Poundcake

whipped cream and seasonal berries

Lemon Tart

häagen dazs vanilla ice cream

Cookie Plate
chef's selection

Please refer to the large party confirmation form to record your selections.