



LUNCH

11a - 2p weekdays

HAPPY HOUR

5p - 6p daily

\$2 off by the glass wines
\$1 off beer & appetizers

DINNER MENU

STARTERS + SOUPS

- Sage Bakehouse Farm Sourdough Bread** · first serving complimentary; additional servings +\$1 per person
- Andiamo! Antipasti** · olives, nuts, bell peppers, salami, house mozzarella and grilled bread 14
- Soup of the Night** · classic soups made fresh 6
- Parma Prosciutto + Belgian Endive** · shaved parmesan reggiano, truffle oil, olives and green onion 13
- Crispy Polenta** · local pueblo polenta, pan-seared, with rosemary gorgonzola sauce, and bread crumbs 7.75
- Flash-Fried Calamari** · breaded, lemon aioli, radishes, lemon 9.5

SALADS

- Andiamo! Caesar Salad** · anchovy oil, fresh organic egg, parmesan and garlic croutons 9.75
- Mixed Baby Lettuces** · lemon, walnuts, pecorino romano and olive oil 8.75
- Beet and Burrata Salad** · arugula and marcona almonds 11.75
- Zucchini Salad** · zucchini ribbons, green olives, mint, parsley, lemon and shaved pecorino 10.5

PIZZAS (delivered when ready; not timed with other dishes)

- House-Made Lamb Sausage** · roasted red bell peppers, grilled onions, olives, fontina and mozzarella 13.75
- Pepperoni** · with four cheeses: mozzarella, fontina, ricotta and parmesan 13.75
- Margherita** · mozzarella, parmesan, tomato sauce and basil (add mushrooms +2.5) 11.75
- Mushroom** · cremini and portabellas, zucchini, mozzarella, parmesan, fontina and tomato sauce 12.75

PASTAS

- Penne with Spicy House-Made Lamb Sausage** · local lamb, creamy tomato sauce, caramelized onions, spinach and roasted red bell peppers (vegetarian 11.75) 14.85 / 18.85
- Linguine Puttanesca with Yellowfin Tuna** · capers, olives, anchovies and tomato (vegetarian 11.75) 21.85
- Spaghetti Bolognese** · veal, local pork and local beef meat sauce, cream, spinach and parmesan 17.85
- Rigatoni with Pancetta** · peas, cream, parmesan reggiano, lemon, and breadcrumbs 15.5
- Spaghetti Aglio e Olio with Shrimp** · olive oil, garlic, arugula, chili flakes (vegan 13.75) 19.85
- Fettuccine with Portabella and Cremini Mushrooms** · spinach, tomato, fried artichokes, truffle oil and parmesan 17.75
- House-made Three Cheese Ravioli** · (ricotta, mascarpone, parmesan) roasted tomato cream sauce and basil (substitute bolognese +6) 19.5

ANDIAMO! CLASSICS

- Crispy Duck Leg** · confit of duck with sautéed spinach, grilled polenta and dried mission figs (extra leg +10) 21
- Chicken Piccata** · mary's chicken, mashed potatoes and sautéed spinach 19.85
- Chicken Parmesan** · mary's chicken, melted fontina, roasted tomato sauce and spaghetti 14 / 17.5
- Pacific Canadian Salmon and French Lentils** · grilled 4oz fillet, sautéed greens, tapenade and aioli 19.85
- Grilled Idaho Ruby Trout** · whole fillet, seasonal vegetables, roasted fingerling potatoes and lemon parsley butter 22.5
- Pork Tenderloin** · Kyser Pork, seasonal vegetables, roasted fingerling potatoes, capers and mustard butter 17.75

When in Austin, Texas, visit our sister restaurants, **68 Degrees Kitchen** and **La Traviata**.

Andiamo! is an ingredient-driven, scratch kitchen. All pasta dishes except lasagna and ravioli can be made with gluten-free bean vermicelli at no extra charge or zucchini ribbons +\$2. No hidden gluten otherwise. Many dishes have vegetarian versions. We are grateful for our incredible local farmers and ranchers.