DINNER MENU

STARTERS + SOUPS

Sage Bakehouse Farm Sourdough Bread · stone-ground local wheat with Italian extra virgin olive oil  4
Butternut Squash Soup · fresh, potato-based with a touch of chicken stock and butter  6.5
Crispy Polenta · local pueblo polenta, pan-seared, with rosemary gorgonzola sauce, and bread crumbs  8

SALADS

Andiamo! Caesar Salad · creamy anchovy dressing, local egg yolk,* parmesan and garlic croutons  10
Mixed Baby Greens · lemon olive oil dressing, walnuts, pecorino romano, radicchio and belgian endive  8.75
Beet and Burrata Salad · shaved, marinated beets, arugula and marcona almonds  11.5
Arugula Salad · maytag bleu cheese, pears, candied pecans and lemon vinaigrette  12

PASTAS

Penne with Spicy House-Made Lamb Sausage · local lamb, creamy tomato sauce, caramelized onions, spinach and roasted red bell peppers  15 / 18.5 (vegetarian 15)
Tuna Puttanesca · linguine, capers, olives, anchovies and tomato  19.5 (vegetarian 14)
Spaghetti Bolognese · veal, local pork and local beef meat sauce, cream, spinach and parmesan  19.5
Rigatoni with Pancetta · peas, cream, parmesan reggiano, lemon, and breadcrumbs  16
Spaghett Aglio e Olio with Shrimp · olive oil, garlic, arugula, chili flakes  20 (vegan 15)
Fettuccine with Portabella and Cremini Mushrooms · spinach, tomato, fried artichokes, truffle oil and parmesan  18
Spaghetti and Meatballs · veal, pork and beef meatballs, roasted tomato sauce and fresh basil  12 / 16
Penne Arrabbiata · garlic, tomato sauce, chili flakes, basil and parmesan (add chicken +4, add shrimp +8)  13.75
Fettuccine Alfredo · reduced heavy cream, parmesan Reggiano and garlic  14.75
Linguine with Spicy Shrimp · niçoise olives, shallots, garlic and tomato sauce  21

ENTREES

Chicken Parmesan · mary’s chicken, melted fontina, roasted tomato sauce and spaghetti  14 / 18
Crispy Duck Leg · confit of duck with sautéed spinach, grilled polenta and dried mission figs (extra leg +10)  22
Chicken Piccata · mary’s chicken, mashed potatoes and sautéed spinach  21
Grilled Idaho Ruby Trout · seasonal vegetables, roasted fingerling potatoes and lemon parsley butter  22

HAPPY HOUR

5 - 6p daily
$2 off by the glass wines
$1 off beer & appetizers

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 noodles at no extra charge, or zucchini robbins for +$2. No hidden gluten otherwise. Many dishes have vegetarian versions. We are grateful for our incredible local farmers and ranchers.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We do our best to accommodate needs but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs, or milk