



GLUTEN-FREE DISHES

STARTERS + SALADS

Soup of the Night · classic soups made fresh	5.5
Antipasti · house-made mozzarella, italian salamis, oven-dried tomatoes, roasted garlic, and marinated olives 7 /	9.75
Parma Prosciutto + Belgian Endive · shaved parmesan reggiano and truffle oil	7 / 9.75
Crispy Polenta · rosemary and gorgonzola sauce (specify no bread crumbs)	6.75
Caesar Salad · anchovy oil, fresh egg yolk, parmesan and garlic croutons (specify no croutons)	7.25
Mixed Baby Lettuces · lemon, walnuts, pecorino romano and olive oil	6.75
Roasted Beet Salad · local beets, warm goat cheese and tapenade focaccia (specify no focaccia)	7.75

ANDIAMO! CLASSICS

Bean Vermicelli Aglio e Olio with Shrimp · olive oil, garlic, arugula, chili flakes	13 / 16
Bean Vermicelli Puttanesca with Calamari · capers, olives, anchovies and tomato (vegetarian 11.75)	11 / 14
Bean Vermicelli with Spicy Grilled Shrimp · kalamata olives, shallots, garlic and tomato cream sauce	13 / 15.75
Chicken Marsala · roasted fingerling potatoes, porcini mushrooms and sautéed spinach	16.5
Pan-Seared Pork Scaloppini · mustard sauce, capers, red chard and mashed potatoes	15.75
Fish of the Night · saffron risotto fritter, baby vegetables, white wine butter broth and salsa verde	MP
Spaghetti Puttanesca with Calamari · bean vermicelli, capers, olives, anchovies and tomato (vegetarian 11.75)	11 / 14
Baked Risotto · saffron risotto fritter, vegetable ragout, lemon and parmesan reggiano	17.5
Linguine Arrabiata · portabella, porcini and shiitake mushrooms and spicy tomato sauce	13.75
Pasta Primavera · bean vermicelli, mixed vegetable ragout in a light cream sauce	15