

SECONDI

SMALL PLATTERS (10-15 GUESTS)

LARGE PLATTERS (20-25 GUESTS)

CHICKEN PARMIGIANO

House Made Mozzarella, Roma Tomatoes, Fresh Pasta,
Arugula Pesto \$85 / \$130

CHICKEN PICATTA

Pan Roasted Chicken Breast, Lemon, Capers, Sweet Butter,
Over Fresh Pasta \$85 / \$130

CHICKEN MARASALA

Pan Roasted Chicken Breast, Wild Mushrooms,
Marsala Wine Sauce, Over Fresh Pasta \$85 / \$130

EGGPANTPARMIGIANO

Baked Eggplant, Fresh Mozzarella, Basil, Pomodoro Sauce
\$75 / \$120

ATLANTIC SWORDFISH (Seasonal)

Roasted Butternut Squash Risotto, Crispy Brussels, Blistered
Cranberry Vinaigrette \$130 / \$230

Short Rib “Two Way” (Seasonal)

Slow Braised Short Rib + Hand Rolled Pasta filled with Braised
Short Rib, Cipollini Onion, Wild Mushrooms & Caramelized
Carrots, Super Tuscan Wine Sauce \$135 / \$240

GRILLED SALMON

Sweet Potatoes Hash & Grilled Asparagus \$115 / \$200

Contorni (SIDE DISHES)

Small \$30 and Large \$55

Seasonal Risotto, Pecorino & Pesto Potatoes
Roasted Asparagus, Sauteed Broccolini

WRAPS

SMALL PLATTER \$90 (10-15 GUESTS)

LARGER PLATTER \$145 (20-25 GUESTS)

SICILIAN WRAP

Capicola, Salami, Prosciutto, Fontina, lettuce, tomato, basil,
Cherry Pepper Aioli

CHICKEN CAESAR WRAP

Grilled Chicken, Crispy Romaine, Caesar Dressing + Shaved Parmigiano

CHICKEN SALAD WRAP

Roasted Chicken, Toasted Walnuts, Sun Dried Cranberries,
Brown Sugar Mayo

TOMATO, MOZZARELLA, PROSCIUTTO WRAP

Vine Ripe Tomatoes, In-House Made Mozzarella, Thinly Sliced Prosciutto
Di Parma, Fresh Basil, Extra Virgin Olive Oil + Aged Balsamic

“SUPERFOOD WRAP”

Quinoa, Sweet Potatoes, Spinach, Tomatoes, Avocado, White Balsamic

PANINIS

SMALL PLATTERS (10-15 GUESTS)

LARGER PLATTERS (20-25 GUESTS)

ITALIANO

Prosciutto Di Parma, In House Made Burrata,
Wood Roasted Tomatoes, Aged Balsamic,
Fresh Basil \$90 / \$145

POLLO

Rosemary Grilled Chicken, Wood Roasted Red Peppers, Fresh
Mozzarella, Ciabatta Bread, Lemon Extra Virgin Dressing,
Fresh Basil \$90 / \$145

MELENZANA

Wood Roasted Eggplant, Portobello Mushrooms, In House
Roasted Peppers, In-House Made Fresh Mozzarella on
Homemade Parmesan Focaccia Bread \$85 / \$135

BISTECCA

Grilled Steak, Garlic Braised Spinach, Caramelized Onions,
Wood Roasted Portobello Mushroom, First Pressed Virgin
Olive Oil, Aged Balsamic, Ciabatta Bread \$95 / \$155

DESSERTS

2 dozen per order

Mini Cannoli \$45, Mixed Assorted Cookies \$35,
Cookie and Brownies \$40

BOTTLED BEVERAGES

Bottled Water, Sparkling Water Coke, Flavored Sparkling Water Coke,
Diet Coke, Gingerale, Sprite, Vitamin Water

*Before ordering food, please inform us if anyone in your
party has food allergies.*

*** Consuming raw or undercooked products may increase your
risk of food borne illness.*



ANDIAMO

RESTAURANT + BAR

CORPORATE + SOCIAL CATERING

VISIT US

| | |
|---|---|
| Chelmsford 18 Boston Road Chelmsford, MA 01824 | North Andover 1268 Osgood Street North Andover, MA 01845 |
| Andover 159 River Rd Andover, MA 01810 | |

CALL US

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Andover: 978.655.6535

FIND US ONLINE

Andiamo-Restaurant.com

For more information contact
Tanya Ryan at
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ANTIPASTI

ANTIPASTI TASTING PLATTER

Artisan Cured Meats and Parmigiano-Reggiano with Truffle Honey, Fresh Mozzarella, Roasted Red Peppers, Tuscan Olives \$80 serves (10-15 guests)
\$145 (20-25 guests)

BURRATA TRIO

Vine Ripe Tomatoes, Arugula Pesto, Aged Balsamic / Fig Jam & Prosciutto
Grilled Artichoke – Roasted Red Pepper Bruschetta
\$75 (10-15 guests) \$135 (20-25 guests)

Two Dozen Minimum Order on Antipasti Items Below

POLPETTONI

House Made Meatballs, Caramelized Tomato Ragu \$5.00 each

STUFFED BABY PORTOBELLO MUSHROOMS

In house Sausage, Parmigiano Risotto \$4.00 each

CAPESENTE GRILLED SCALLOPS

Balsamic Jam Pancetta Confit \$5.00 each

GRILLED SHRIMP

Wrapped in Pancetta \$5.00 each

PECAN CRUSTED CHICKEN SKEWERS

Apricot Crushed Red Pepper Jam \$4.00 each

GRILLED BEEF TENDERLOIN CROSTINI

Roasted Eggplant Caponata \$4.00 each

SHRIMP COCKTAIL

Classic horseradish cocktail sauce \$5.00 each

GRILLED CHEESE

Tomato & Pancetta \$4.00 each

DAILY MADE SOUPS

Sold by the quart

SALADS

SMALL PLATTERS (10-15 GUESTS)

LARGE PLATTERS (20-25 GUESTS)

ANDIAMO CAESAR

Romaine, Focaccia Croutons, Sicilian White Anchovy,
and Shaved Parmigiano \$45 / \$60

MISTA SALAD

Mixed Greens, Tomatoes, Cucumbers, Grilled Fennel,
Balsamic Vinaigrette \$40 / \$55

SLOW ROASTED BEET SALAD

Arugula, Shaved Parmigiano, Candied Pecans, Caramelized
Pears, Balsamic Vinaigrette \$45 / \$60

CAPRESE SALAD

In-House Made Mozzarella, Vine Ripe Tomatoes, Extra Virgin
Olive Oil, Aged Balsamic, Fresh Basil \$50 / \$65

SLIDERS

2 dozen per order

ANDIAMO SLIDER BURGER

Pork Belly, Aged Cheddar, Hazelnut Butter, Arugula \$80

MEATBALL

House Made Meatball, Pomodoro, Shaved Parmigiano \$80

CHICKEN PARMESAN

Crispy Fried Chicken Breast, In-House Made Mozzarella,
and Sauce \$75

GRILLED VEGETABLE

Seasonal Grilled Vegetables, Roasted Red Peppers, Goat Cheese \$70

POLLO

Grilled Chicken, Roasted Red Peppers, Fresh Mozzarella \$75

PRIMI

Fresh Pasta

HALF TRAYS (10-15 GUESTS)

FULL TRAYS (20-25 GUESTS)

RIGATONI ALLA BOLOGNESE

Signature Dish from Emilia Romagna
Rich Sauce of Beef and Veal, Shaved Parmigiano \$65 / \$105

ORECCHIETTE

Fresh Made Rustic Pasta, with House Made Sausage,
Seared Broccolini, Slivered Garlic \$60 / \$95

RIGATONI CARBONARA

Wild Mushrooms, Peas, Parmesan Cream + Pancetta \$60 / \$95
Add Chicken \$10, Add Shrimp \$15 Add Duck (seasonal) \$15

ROASTED BUTTERNUT SQUASH RAVIOLI

Roasted Squash, Sage Cream, House Made Burrata Curd,
Balsamic Caviar \$70 / \$115

SPAGHETTI AL POMODORO

Pomodoro Sauce, Fresh Basil, Shaved Parmigiano \$55 / \$85

RIGATONI & PAN ROASTED CHICKEN

Spinach, Wild Mushrooms, & Porcini Parmesan Cream \$65 / \$105

MEAT LASAGNA

Ricotta, Bolognese Meat Sauce, Parmigiano \$70 / \$115

CHICKEN BROCCOLI & PENNE

Pan Roasted Chicken, Broccolini, Parmesan Cream \$65 / \$105