

# Andiamo Ristorante

2521 Rutland Drive #325  
Burnet Road  
Austin, TX 78758

(512) 719-3377



## Lunch Menu

### Antipasti (Appetizers)

Torretta di Mozzarella	Tower of fresh mozzarella, tomato and basil in a balsamic vinaigrette.	\$5.50
Cozze in Umido	Black mussels sauteed in tomato and white wine sauce.	\$5.50
Portobello Tartufato	Portobello mushroom sauteed and topped with fontina cheese and white truffle oil.	\$5.50
Cotecchino Con Fagioli	Italian sausage sauteed and served over cannellini beans.	\$5.50
Calamari Fritti	Fried calamari.	\$5.50
Polenta e Calamari	Soft polenta topped with sauteed calamari finished in a tomato basil sauce.	\$5.50

### Zuppa del giorno

Soup of the Day	Ask your waiter about our Soup of the Day!	\$3.95
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### Insalata (Salad)

Insalata di Cipolla, Pomodori e Basilico	Onion, fresh tomato and basil salad.	\$4.95
Insalata Innamorata	Mixed green salad, strawberries, sliced almond, corn and goat cheese, with raspberry dressing.	\$4.50
Insalata della Casa	House salad with balsamic vinaigrette.	\$4.50
Insalata di Rugola e Parmigiano	Fresh arrugula with sliced parmigiano in a balsamic vinaigrette.	\$4.50

### Paste (Pasta)

Ravioli Ripieni ai Funghi	Homemade ravioli stuffed with mixed mushrooms and finished in a fresh tomato sauce.	\$8.95
Agnolotti al Formaggio di Capra	Homemade agnolotti stuffed with goat cheese and served in a light cream sauce.	\$8.95
Penne Primavera	Portobello mushrooms, green peas, cherry tomatoes, and zucchini in a garlic olive oil sauce.	\$7.95
Cappellini al Pomodoro	Angel hair pasta with cherry tomatoes, served in a tomato basil sauce.	\$7.95
Spaghetti al Granchio	Spaghetti with crabmeat, zucchini and tomatoes.	\$9.95
Gnoccchi alla Bava	Homemade potato dumplings in a fontina cream sauce.	\$8.95
Linguini Cozze e Calamari	Linguini with mussels and calamari in a fresh tomato sauce.	\$8.95
Linguine al Ragu	Linguine with ground Italian sausage in a light tomato sauce.	\$8.95

### Pesce (Seafood)

Calamari in Umido	Sauteed calamari with garlic, olive oil, basil in a light tomato sauce.	\$7.95
Gamberi Bocelli	Shrimp stuffed with crabmeat and wrapped in prosciutto finished in a shallots and white wine sauce.	\$8.95
Tilapia Livornese	Fresh filet of tilapia sauteed with black olives, and capers in white wine and tomato sauce.	\$8.95
Salmone Andiamo	Sauteed fresh filet of salmon served over arrugula and cannellini beans.	\$9.95

### Pollo (Chicken)

Pollo ai Funghi	Chicken breast sauteed with mushrooms in a white wine sauce.	\$8.95
Pollo alla Diavola	Chicken breast with capers, crushed red pepper, cherry tomato and wine sauce.	\$8.95
Pollo Piemontese	Chicken breast topped with prosciutto, fontina cheese in a white wine sauce.	\$8.95
Pollo con Salsiccia	Chicken breast sauteed with Italian sausage, garlic and onion in a light tomato sauce.	\$8.95

### Vitello (Veal)

Scaloppine al Rosmerino	Veal scaloppini served with fresh rosemary in a lemon butter sauce.	\$10.95
Scaloppine di Vitello ai Funghi	Veal scaloppini sauteed with mixed mushrooms.	\$9.95
Involtini di Vitello	Stuffed scaloppine of veal with prosciutto, fontina, and fresh asparagus in a light tomato sauce.	\$10.95
Scaloppine Ai Pignoli	Veal scaloppini with pine nuts in a fontina cream sauce.	\$9.95

## Dinner Menu

### Antipasti Freddi (Cold Appetizers)

Antipasto Misto	Combination of fresh mozzarella, smoked salmon, roasted red pepper and eggplant.	\$9.95
Carpaccio di Carne	Thinly sliced beef with parmesan, arrugula, olive oil.	\$9.95
Prosciutto e Melone	Prosciutto citterio with melon.	\$9.95
Torretta di Mozzarella	Tower of fresh mozzarella, tomato, and basil in a balsamic vinaigrette.	\$9.95

### Antipasti Caldi (Warm Appetizers)

Capesante al Pesto	Grilled sea scallops served with homemade pesto sauce.	\$8.95
Cozze in Umido	Black mussels sauteed in a tomato and white wine sauce.	\$8.95
Portobello Tartufato	Portobello mushroom sauteed and topped with fontina cheese and white truffle oil.	\$8.95
Cotecchino ai Funghi	Italian sausage served with shitake mushrooms.	\$9.95
Calamari Fritti	Fried calamari.	\$8.95
Polenta e Calamari	Soft polenta topped with sauteed calamari finished in a tomato basil sauce.	\$9.95

### Insalata (Salad)

Insalata Innamorata	Mixed green salad, strawberries, sliced almond, corn and goat cheese, with raspberry dressing.	\$8.95
Insalata di Rugola e Parmigiano	Fresh arrugula with sliced parmigiano in a balsamic vinaigrette.	\$8.95
Insalata di Finocchio	Thinly shaved fennel tossed with truffle oil, fresh squeezed lemon juice, goat cheese and walnuts.	\$8.95
Insalata della Casa	House salad with balsamic vinaigrette.	\$6.95

### Zuppa del giorno

Soup of the Day	Ask your waiter about our Soup of the Day!	\$5.95
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### Paste (Pasta)

Linguini Andiamo	Diced shrimp, cherry tomatoes, portobello mushrooms and garlic oil.	\$17.95
Linguini ai Frutti di Mare	Mussels, clams, shrimp, calamari, scallops, in a light tomato sauce.	\$23.95
Ravioli Ripieni ai Funghi	Homemade ravioli stuffed with portobello mushrooms. Served in a special tomato sauce.	\$15.95
Tortellini Panna e Piselli	Tortellini with green peas in a cream sauce.	\$16.95
Spaghetti al Granchio	Spaghetti with crabmeat, zucchini and spicy tomato sauce.	\$18.95
Gnoccchi alla Bava	Homemade potato dumplings with fontina cheese.	\$14.95
Penne Primavera	Portobello mushrooms, green peas, cherry tomatoes, and zucchini in a garlic olive oil sauce.	\$14.95
Fettuccine al Ragu e Formaggio di Capra	Linguini with ground Italian sausage, and goat cheese in a light tomato sauce.	\$16.95
Capellini al Filetto di Pomodoro e Basilico	Angel hair pasta with cherry tomatoes, served in a tomato basil sauce.	\$12.95
Pasta Fatta in Casa	Risotto and ravioli of the day. Ask your server about our risotto and ravioli of the day!	

### Pesce (Seafood)

Salmone al Forno	Filet of salmon sauteed and baked, served over cannellini beans and sauteed spinach.	\$22.95
Gamberi Bocelli	Shrimp stuffed with crabmeat and wrapped in prosciutto finished in a shallots and white wine sauce.	\$21.95
Fritto Misto	Combination of fried sea scallops, shrimps and calamari.	\$23.95
Calamari in Umido	Sauteed calamari with garlic, olive oil, basil in a light tomato sauce.	\$13.95
Tilapia Mare Chiaro	Tilapia filet sauteed with mussels and clams in a special tomato sauce.	\$22.95
Gamberi con Capesante	Sauteed shrimp, scallops, garlic, zucchini, and cherry tomatoes.	\$21.95

### Pollo (Chicken)

Pollo all' Arancia	Chicken breast, creme de cassis and orange.	\$17.95
Pollo con Asparagi	Chicken breast topped with slices of fresh tomato, asparagus and fontina cheese.	\$17.95
Pollo al Marsala e Portobello	Sauteed chicken breast with marsala wine and portobello mushrooms.	\$17.95
Pollo con Salsiccia	Chicken breast sauteed with Italian sausage, garlic, and onion in a light tomato sauce.	\$17.95

### Vitello (Veal)

Vitello ai Pignoli	Scaloppini of veal in fontina cream sauce and fresh pine nuts.	\$19.95
Vitello Sorrentina	Scaloppini of veal topped with slices of prosciutto, eggplant, fontina cheese, white wine, and a touch of tomato sauce.	\$19.95
Vitello al Pesto	Scaloppini of veal sauteed with homemade pesto sauce.	\$19.95
Involtini di Vitello	Scaloppine of veal stuffed with prosciutto, fontina and fresh asparagus in a light tomato sauce.	\$19.95
Scaloppine al Rosmarino	Veal scaloppini served with fresh rosemary in a lemon butter sauce.	\$19.95
Vitello Porcini	Scaloppini of veal sauteed with porcini mushrooms, brandy and a touch of cream.	\$19.95

### Carne (Meat)

Filetto di Manzo al Gorgonzola	Filet mignon with sauteed mixed mushrooms in our chef's gorgonzola cream sauce.	\$26.95
Agnello al Rosmarino	Broiled lamb chop finished in a rosemary garlic sauce and served over polenta.	\$25.95

### Selezione Gastronomica (Gastronomic Selection)

Menu Gastronomico	Chef's Selection. This is a 5-course meal which includes and Antipasto, Pasta, Seafood, Meat and a Dessert.	\$52.00
Menu Vegetariano	This is a 4-course meal for vegetarians, which includes Antipasto, Soup, Pasta and Dessert.	\$49.00

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