



Andiamo!

Dinner

(\$25 per person)

Appetizers

Roasted Mushroom Soup - scallion and truffle oil

Mixed Baby Lettuces - lemon, walnuts, pecorino and olive oil

Crispy Polenta - rosemary and gorgonzola sauce

Caesar Salad - anchovy oil, parmesan and garlic croutons

Entrees

Linguine with Portabella and Cremini Mushrooms - spinach, tomato, fried artichokes, truffle oil and parmesan

Spaghetti Bolognese - veal, pork and beef sauce, spinach and parmesan

Penne with Spicy House-Made Lamb Sausage - tomato, caramelized onions, spinach and roasted peppers

Chicken Parmesan - melted fontina, roasted tomato sauce and spaghetti (+\$3)

Grilled Trout - roasted potatoes, sauteed seasonal vegetables and lemon caper butter (+\$6)

Desserts

Granita Parfait - layers of seasonal fruit, italian ice and haagen dazs vanilla ice cream

Polenta Poundcake - whipped cream

Profiteroles - puff pastries, haagen dazs vanilla ice cream and warm callebaut chocolate sauce

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322 Garfield Street

(505) 995-9595

<http://www.AndiamoSantaFe.com>



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Lunch

(\$14.95 per person)

Main Course (served with side salad or seasonal soup)

Spaghetti Puttanesca with Calamari - capers, olives, anchovies, tomatoes and basil

Andiamo! Cobb Salad - romaine, roasted beets, green beans, hard-cooked egg, salami, chicken and gorgonzola dressing

Chicken Parmesan - melted fontina, roasted tomato sauce and spaghetti

Rigatoni with Prosciutto di Parma and Peas - cream, parmesan reggiano and lemon juice

Desserts

Profiterole - one puff pastry, vanilla bean ice cream and warm callebaut chocolate sauce

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