



DEARBORN RISTORANTE

## ANTIPASTI

### **GF V** Caprese Italiana!

Vine ripened tomato, imported D.O.P. certified bufala mozzarella shaved fennel, balsamic, lemon oil, basil, arugula 14



### **V** Andiamo Suppli

Crispy risotto, mozzarella filling, tomato sauce, pesto drizzle 10



### **V** Ciao Portabello

Marinated & grilled, zip sauce, crispy onion 10  
add beef tips 10



### **V** Bruschetta

Char-grilled bread, fresh tomatoes, basil, parmigiano, aged balsamic 13

### **V** Tuscan Pasta e Fagioli

Root vegetables, braised greens, cannellini and cranberry beans, tomato filet, vegetable brodo 6

### Chef's Soup of the Day 6



### Calamari Fritti

Flash fried calamari, banana peppers, Ammoglio lemon-tarragon aioli, pepperoncini aioli 13



### **GF** Colossal Shrimp Cocktail

3 poached shrimp, chilled, cocktail sauce 14  
additional shrimp 4ea



### Shrimp Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon, tomato sauce, garlic crostini 15

### Char-Grilled Spring Artichokes

Virgin olive oil, sea salt, lemon-tarragon aioli 14



### Sausage e Peppers

Housemade Italian sausage, potato, Hungarian hot peppers, demi-glace 13



### Salumi e Formaggi

Artisanal cheese and cured meats, ciabatta, mixed fruits, marcona almonds (serves 2-4) 18



### Lump Crab Cakes

Nueske's bacon, sweet corn & couscous succotash, arugula, tarragon-grapefruit emulsion 16

## INSALATA

### **V** Hail Caesar

Romaine lettuce, creamy dressing, shaved parmigiano, croutons 13

### **GF** Grilled Salmon Salad

Farmers greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing 20

### **GF** Mamma's Chopped Salad

Romaine, kale, tomato, chicken, bacon, avocado, cucumber, banana peppers, soppressata, gorgonzola, egg, Italian emulsion 18

### **V** Red Lentil & Baby Scarlet Kale

Heirloom tomatoes, English cucumbers, verbena mint, chilled lentils, fava beans, tender kale, lemonolive oil vinaigrette, pickled red onion 16

### Beef Tenderloin Tip Salad

Char-grilled tips, romaine, chickpeas, olives, tomatoes, roasted peppers, balsamic vinaigrette, crumbled chevre 18

### **V** Heirloom Beet & Fig Salad

Chevre cheese, arugula slaw, fennel, pomelo vinaigrette 20

**Add: Grilled chicken 4/tenderloin tips 9/shrimp 4 ea/salmon 8**

## PASTA della CASA

accompanied with soup or farmers greens salad

### Paglia e Fieno

Chicken, prosciutto, peas, white wine cream sauce, onions, egg & spinach linguine 22

### Pan Seared Gnocchi

Potato dumplings, smoked salmon, spring asparagus, heirloom tomatoes, pea shoots and porcini mushrooms in lemon-thyme crema 28

### Asparagus Ravioli

Asparagus filled pasta, ragu of mixed field mushrooms, asparagus-carrot gremolata 26

### **V** Gnocchi Palmina

Housemade potato dumplings, creamy tomato palmina sauce 18

### Lasagna Bolognese

Housemade pasta, mozzarella cheese bolognese & bechamel sauces 19

### Frutti di Mare

Housemade squid ink pasta, shrimp, scallops, mussels, calamari, garlic, white wine, tomato 35

### Fettuccine Alfredo

Garlic, parmesan, light crème, homemade pasta 18, with chicken tenderloins 22 with salmon or 2 colossal shrimp 24

### **V** Spring Asparagus Risotto

Creamy Arborio rice, white wine, herbs, parmesan cheese, wild mushrooms, pea tendrils 22

### PASTA ANDIAMO!! - 16

**Imported & Andiamo Housemade Pasta**  
Angel Hair - Spaghetti - Rigatoni - Penne  
Fettuccine - Linguine - Egg & Spinach Linguine  
Pappardelle - Whole Wheat - **GF Pasta**

### **Homemade Sauces**

Bolognese - Palmina - Pomodoro  
Basil Pesto Crema - Marinara  
Garlic & Olive Oil - Arrabbiata

### **Protein**

**chicken 4 / steak 9 / shrimp 4 ea  
salmon 8 / sausage 3 / meatballs 2 ea**

## SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

### Grilled Bone-In Short Rib

Falafel fritters, cucumber mint slaw, roasted garlic tzatziki 32

### Roasted Garlic Ravioli

Asparagus, shrimp, artichoke, heirloom tomato, scampi sauce 29

### Bone-In Veal Chop

Char-grilled Chop, grilled spring onion array, Israeli couscous, Portobello-Madeira crème 46

### Seared Halibut

Charred asparagus, spring mushroom risotto, watermelon radish-cucumber salad 34

## SECONDI

accompanied with soup or farmers greens salad

### POLLO

#### Chicken Marsala

Wild mushrooms, marsala reduction, demi-glace, herbs 21

#### Chicken Piccata

Capers, lemon juice, white wine brodo, parsley 21

#### Chicken Parmesan

Pomodoro sauce, parmigiano, mozzarella, herbs 21

#### Za'tar Chicken

Boneless seared chicken thighs, heirloom potatoes, grilled asparagus, artichoke-chevre relish 24

### **GF** Brick Chicken Thighs

Boneless thighs, pan roasted, potatoes, peppers, mushrooms, artichokes, tomato vinaigrette, arugula slaw 26

### PESCE

#### Cedar Plank Salmon

Char-broiled, red lentils, asparagus and herbs, ribbons of summer squash and zucchini, spring pea tendrils 32

#### Mediterranean Branzino

Pan roasted, artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon thyme sauce 32

### **GF** George's Bank Sea Scallops

Pan seared, spring asparagus-morel mushroom risotto, parmesan coulis, black truffle 35

### MANZO, VITELLO, AGNELLO E MAIALE

featuring Strauss Free-Raised veal

#### 8oz Char-broiled Filet Andiamo ~ or ~ Gorgonzola Crusted

Italian style potatoes, seasonal vegetables signature zip sauce 39

#### Tuscan Pork Chop

Roasted boulangere potatoes, pickled fennel and orange agro-dolce 29

#### 20 oz Bone-In Ribeye

Char-grilled, chef's potato, zip sauce or cipollini balsamic jus 45

#### Char-Grilled Lamb Chops

Grecian marinated, seasonal vegetables, heirloom potato, cucumber-mint relish 48

#### Veal Marsala

Wild mushrooms, marsala reduction, demi-glace herbs 26

#### Veal Piccata

Capers, lemon juice, white wine brodo, parsley 26

#### Veal Parmesan

Pomodoro sauce, parmigiano, mozzarella, herbs 26

**V** Vegetarian **GF** Ask your server about GF items available

**HALAL is now available upon request**

\*ask your server about menu items that are cooked to order or served raw. Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.