



DEARBORN RISTORANTE

## ANTIPASTI

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

Vine ripened tomato, imported D.O.P. certified bufala mozzarella, shaved fennel, balsamic, lemon oil basil, arugula 13



### **V** Andiamo Suppli

Crispy risotto, mozzarella filling, tomato sauce, pesto drizzle 9



### **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 11

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

Root vegetables, braised greens, cannellini and cranberry beans, tomato filet, vegetable brodo 4

### Chef's Soup of the Day 4



### Calamari Fritti

Flash fried calamari, banana peppers, Ammoglio lemon-tarragon aioli, pepperoncini aioli 12



### **GF** Colossal Shrimp Cocktail

3 poached shrimp, chilled, cocktail sauce 12  
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 13



### Sausage e Peppers

Housemade Italian sausage, potato, Hungarian hot peppers, demi-glace 12



### Salumi e Formaggi

Artisanal cheese and cured meats, ciabatta, mixed fruits, marcona almonds (serves 2-4) 16



### Lump Crab Cakes

Nueske's bacon, sweet corn & couscous succotash, arugula, tarragon-grapefruit emulsion 14

## INSALATA

### **V** Hail Caesar

Romaine lettuce, creamy dressing, shaved parmigiano, croutons 11

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

Romaine, kale, tomato, chicken, bacon, avocado, cucumber, banana peppers, soppressata, gorgonzola, egg, Italian emulsion 16

### **GF** Grilled Salmon Salad

Farmers greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing 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 14

### **GF** Char-Grilled Romaine Salad

Mixed beet "ceviche", Mediterranean cucumber-olive relish, heirloom tomatoes, sumac dusted ricotta salata 14

### Beef Tenderloin Tip Salad

Char-grilled tips, romaine, chickpeas, olives, tomatoes, roasted peppers, balsamic vinaigrette, crumbled chevre 17

## PASTA della CASA

accompanied with soup or farmers greens salad

### Paglia e Fieno

Chicken, prosciutto, peas, white wine cream sauce, onions, egg & spinach linguine 18

### **V** Gnocchi Palmina

Housemade potato dumplings, creamy tomato, palmina sauce 15

### Pan Seared Gnocchi

Potato dumplings, smoked salmon, spring asparagus, heirloom tomatoes, pea shoots and porcini mushrooms in lemon-thyme crema 23

### Asparagus Ravioli

Asparagus filled pasta, ragu of mixed field mushrooms, asparagus-carrot gremolata 23

### Lasagna Bolognese

Housemade pasta, mozzarella cheese, bolognese & bechamel sauces 16

### Frutti di Mare

Housemade squid ink pasta, shrimp, scallops, mussels, calamari, garlic, white wine, tomato 29

### Fettuccine Alfredo

Garlic, parmesan, light crème, homemade pasta 15, with chicken tenderloins 19  
with salmon or 2 colossal shrimp 21

### **V** Spring Asparagus Risotto

Creamy Arborio rice, white wine, herbs, parmesan cheese, wild mushrooms, pea tendrils 19

### PASTA ANDIAMO!! - 14

#### 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**

\*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.

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

**HALAL is now available upon request**

## SPECIALITA' DELLA RISTORANTE

accompanied with soup or farmers greens salad

### Grilled Bone-In Short Rib

Falafel fritters, cucumber mint slaw, roasted garlic tzatziki 28

### Roasted Garlic Ravioli

Asparagus, shrimp, artichoke, heirloom tomato, scampi sauce 26

### Seared Halibut

Charred asparagus, spring mushroom risotto, watermelon radish-cucumber salad 29

### Lump Crab Club

Grilled sourdough, bacon, baby lettuce, vine ripe tomato, pepperoncini aioli 17

## SECONDI

### POLLO

accompanied with soup or farmers greens salad

### Chicken Marsala

Wild mushrooms, marsala reduction demi-glace, herbs 17

### Chicken Piccata

Capers, lemon juice, white wine, brodo, parsley 17

### Chicken Parmesan

Pomodoro sauce, parmigiano mozzarella, herbs 17

### Za'tar Chicken

Boneless seared chicken thighs, heirloom potatoes, grilled asparagus, artichoke-chevre relish 19

### PANINI

served with house fries and side farmers salad

### Smoked Bleu Burger

1/2 lb Pat Lafrieda burger, smoked bleu cheese, bacon, pepperoncini aioli, pickled onion-arugula slaw, toasted brioche 16

### Beef Tenderloin Tip Panini

Char-grilled, portabella mushrooms, herbed mascarpone, olive oil roasted tomatoes, fresh sea salted potato chips 18

### Chicken Piadina

Thin flatbread, Italian cheese, grilled chicken, tomato, arugula-almond slaw 14

### **V** Vegetarian Piadina

Artichokes, tomatoes, roasted peppers, basil pesto, mozzarella, reggiano, arugula 17

### MANZO E VITELLO

accompanied with soup or farmers greens salad featuring Strauss Free-Raised veal

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

Italian style potatoes, seasonal vegetables signature zip sauce 28/39

### Veal Marsala

Wild mushrooms, marsala reduction, demi-glace, herbs 19

### Tuscan Pork Chop

Roasted boulangere potatoes, pickled fennel and orange agro-dolce 26

### Veal Piccata

Capers, lemon juice, white wine brodo, parsley 19

### Veal Parmesan

Pomodoro sauce, parmigiano, mozzarella, herbs 19

### PESCE

accompanied with soup or farmers greens salad

### Cedar Plank Salmon

Char-broiled, red lentils, asparagus and herbs, ribbons of summer squash and zucchini, spring pea tendrils 27

### Mediterranean Branzino

Pan roasted, artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon thyme sauce 28

### George's Bank Sea Scallops

pan seared, spring asparagus-morel mushroom risotto, parmesan coulis, black truffle 30