

Andiamo

Trattoria

ZUPPE E ANTIPASTI

Minestrone Soup

Italian vegetables, cranberry beans, vegetable broth, tomato 4.95

Trattoria Soup of the Day 4.95

Ciao Portabello

marinated & grilled, zip sauce, crispy onions 9.95
add beef tips 8.95

Calamari Fritti

flash fried calamari, banana peppers, Ammoglio lemon-tarragon aioli, pepperoncini aioli 11.95

Andiamo Suppli

crispy risotto, mozzarella filling, tomato sauce pesto drizzle 8.95

Sausage e Peppers

housemade sausage, Hungarian peppers potatoes, rosemary demi glace 12.95

Salumi e Formaggi

artisanal cured meats & cheeses, grilled ciabatta dried fruit & nuts (serves two-four) 15.95

Shrimp Andiamo

colossal shrimp, garlic, white wine, parsley butter, lemon, tomato, leeks, garlic crostini 14.95

Classic Shrimp Cocktail

3 colossal poached shrimp, chilled, cocktail sauce 12.95

Char-Grilled Spring Artichokes

virgin olive oil, sea salt, lemon-tarragon aioli 13.95

Eggplant Capra

breaded eggplant, virgin olive oil marinated heirloom tomatoes, Michigan "Country Winds" chevre, cucumber tapenade 12.95

Bruschetta

char-grilled bread, fresh tomatoes, basil parmigiana, aged balsamic 9.95

ARTISANAL FLATBREADS

Margherita vine ripened tomatoes, tomato sauce, garlic oil, bufala mozzarella, fresh basil

parmesan 12.95

Tartufo Flatbread olive oil, porcini and wild mushrooms, black truffle, prosciutto, reggiano, arugula 12.95

Melanzane Flatbread crisp eggplant, pomodoro, basil pesto, heirloom tomatoes, mozzarella, basil 11.95

INSALATA

Caprese Moderno

vine ripened tomato, imported D.O.P. certified bufala mozzarella, balsamic, lemon oil, basil arugula, fennel 12.95

Hail Caesar

romaine lettuce, creamy garlic dressing, shaved parmigiano, herb croutons 11.95

Grilled Salmon Salad

farmers greens, cucumber, radish, tomato, avocado, capers, basil, fennel, balsamic vinaigrette 16.95

Red Lentil & Baby Scarlett Kale

heirloom tomatoes, English cucumbers, verbena mint, chilled lentils, fava beans, tender kale, lemon-olive oil vinaigrette, pickled red onion 13.95


Orecchiette & Arugula Salad


blistered heirloom tomatoes, cucumber, garbanzo beans, pickled Bermuda onion, chevre, mint salsa verde vinaigrette 14.95

Blackened Beef Tenderloin Tip Salad

grilled romaine, applewood smoked bleu cheese, shaved red onion, roasted tomatoes, gorgonzola dressing, frisse onions 17.95

**Add Grilled chicken 3.95 / steak 8.95
shrimp 3.95 ea. / salmon 7.95**

 our vegetarian dishes. additional items also available

 ask your server about GF items available

PASTA DELLA CASA accompanied with soup or farmers greens salad

Paglia e Fieno

chicken, prosciutto, peas, onions, creamy wine sauce, rosemary, egg & spinach linguine 18.95

Gnocchi Palmina

housemade potato dumplings, creamy tomato palmina sauce 16.95

Lasagna Bolognese

housemade pasta, mozzarella, bolognese & bechamel sauces 17.95

Spring Asparagus Risotto

creamy Arborio rice, white wine, herbs, parmesan cheese, wild mushrooms, pea tendrils 20.95

Ravioli Cheese or Meat

homemade raviolis, parmigiano, herbs cream sauce 17.95

Frutti di Mare

pan seared scallops, clams, shrimp, calamari, garlic, prosciutto, white wine, tomato, squid ink pasta 29.95

Tortellini alla Panna

handmade pasta filled with beef, pork and veal wild mushrooms, basil, mascarpone creme 18.95

Pan Seared Gnocchi

potato dumplings, smoked salmon, spring asparagus, heirloom tomatoes, pea shoots and porcini mushrooms in lemon-thyme crema 24.95

Asparagus Ravioli

asparagus filled pasta, ragu of mixed field mushrooms, asparagus-carrot gremolata 22.95

Rigatoni Giuseppe

Italian sausage, mushrooms, onions, tomato fillets asiago cheese, spinach, creamy marsala sauce 19.95

Fettuccine Alfredo

garlic, parmesan, light crème, homemade pasta with chicken tenderloins 18.95
with salmon or 2 colossal shrimp 22.95

PASTA ANDIAMO! 14.95

Imported & Andiamo Housemade Pasta

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

Homemade Sauces

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

Protein

**chicken 3.95 / steak 8.95 / shrimp 3.95 ea
salmon 7.95 / sausage 2.50 / meatballs 1.50 ea**

SPECIALITA' DELLA TRATTORIA accompanied with soup or farmers greens salad

Hanger Steak & Shrimp Scampi charred 6oz steak, garlic, herbed colossal shrimp, grilled asparagus, roasted potatoes, chimichurri sauce 35.95

Roasted Garlic Chicken boneless chicken thighs, roasted garlic gratin, broccoli rabe, italian style potatoes, lemon-basil crema, tomato salad 19.95

Shrimp Pomodoro pan seared shrimp, heirloom tomatoes, asparagus, fresh basil, garlic tomato broth, angel hair pasta 24.95

Peppercorn Crust Beef Tenderloin Fettuccine cracked pepper crusted beef tenderloin tips, spring mushrooms, roasted peppers, spinach, smoked blue cheese, bourbon laced demi-glace 24.95

Mediterranean Lamb Chops char-grilled, pesto glazed orecchiette, blistered tomatoes, cucumber-tarragon relish 34.95

SECONDI accompanied with soup or farmers greens salad

POLLO


Chicken Marsala wild mushrooms, marsala reduction, demi-glace, herbs 17.95

Chicken Piccata capers, lemon juice, white wine, brodo, parsley 17.95

Chicken Parmesan pomodoro sauce, parmigiano, mozzarella, herbs 17.95

Chicken Valdostana lightly breaded, prosciutto, fontina, roasted garlic, white wine sauce 18.95

Chicken Rockefeller seared chicken thighs, braised fennel, spinach, parmigiano, crisp prosciutto, heirloom tomato salad 19.95

 **Brick Chicken Thighs** boneless thighs, pan roasted potatoes, peppers, mushrooms, artichokes tomato vinaigrette, arugula slaw 22.95

MANZO, VITELLO E MAIALE featuring Strauss Free-Raised veal

8 oz Char-broiled Filet Andiamo –or- Gorgonzola Crusted

Italian potato, seasonal vegetables, signature zip sauce 32.95

12 oz NY Strip house cut, dry aged strip steak, signature zip sauce, potato, seasonal vegetables 32.95

Veal Marsala wild mushrooms, marsala reduction, demi-glace, herbs 22.95

Veal Piccata capers, lemon juice, white wine, brodo, parsley 22.95

Veal Parmesan pomodoro sauce, parmigiano, mozzarella, herbs 22.95

Tuscan Pork Chop roasted boulangere potatoes, pickled fennel and orange agro-dolce 26.95

PESCE

Cedar Plank Salmon char-broiled, red lentils, asparagus and herbs, ribbons of summer squash and zucchini, spring pea tendrils 26.95

Pan Roasted Branzino olive oil sear, artichoke barigoule, fava beans, mushrooms, asparagus, olives, tomatoes 29.95

Salmon Involtini rolled and stuffed with asparagus risotto, pan roasted, lemon-leek coulis, artichoke slaw 24.95

George's Bank Sea Scallops pan seared, spring asparagus-morel mushroom risotto, parmesan coulis, black truffle 29.95

buon appetito!

* 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.