

Andiamo

Trattoria

ZUPPE E ANTIPASTI

Pasta e Fagioli

white beans, tomatoes, root vegetables, Italian sausage 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


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

Mediterranean Flatbread garlic & herb oil, shaved red onion, feta, spinach, marinated olives, and roasted peppers 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

Blackened Beef Tenderloin Tip Salad

grilled romaine, applewood smoked bleu cheese, bacon, 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

Lamb Porterhouse fire roasted asparagus, heirloom potatoes, mint jus 32.95

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

Gorgonzola Pork Chop grilled bone-in pork chop, roasted portabello, creamy gorgonzola, seasonal potato, baby broccoli, signature zip sauce 23.95

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

* 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. D7.28.17

buon appetito!

ANDIAMO WINE LIST

All wines are listed from the lightest bodied to the fullest.

GLASS POUR SELECTIONS

WHITE WINES

SPARKLING

	glass/bottle
Mumm Brut Prestige, Napa Valley N.V.	11(split)
Ruffino Moscato d'Asti, Piedmont 2015	9/36
Zardetto "Zeta" Prosecco, Valdobbiadene, Veneto 2014	12/48

WORLD

Bowers Harbor Riesling, Michigan 2014	9/36
Bauer Haus Riesling Spätlese, Germany 2014	10/40
Nobilo Sauvignon Blanc, Marlborough, New Zealand 2016	10/40
Duckhorn Sauvignon Blanc, Napa Valley 2015	14/56
Luna Rosé, Cigales, Spain 2014	11/44
Bella Sera Pinot Grigio, Veneto 2015	8/32
Benvolio Pinot Grigio, Friuli 2015	9/36
Pine Ridge Chenin Blanc/ Viognier, California 2014	12/48
Andiamo Cellars Chardonnay, California 2015	9/36
Domaine Sonoma Chardonnay, Sonoma 2014	10/40
Laguna Chardonnay, Russian River Valley 2014	12/48

RED WINES

ITALIAN

	glass/bottle
Collazzi "I Bastioni" Chianti Classico, Tuscany 2013	9/36
Querciabella "Mongrana", Tuscany 2014	13/52
A Mano Primitivo, Puglia 2015	10/40
Cerulli Spinozzi "Torre Miglori"	
Montepulciano d'Abruzzo, Abruzzo 2013	11/44
Luigi Righetti Amarone della Valpolicella Classico, Veneto 2012	15/60
Il Fauno di Arcanum, Tuscany 2012	16/64
(Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot)	

WORLD

Bauer Haus Dornfelder, Germany 2013	9/36
Block Nine Pinot Noir, California 2015	9/36
Meiomi Pinot Noir, California 2015	12/48
Four Graces Pinot Noir, Willamette Valley 2014	14/56
Edmeades Zinfandel, Mendocino 2013	12/48
Drumheller Merlot, Columbia Valley 2014	9/36
Ferrari-Carano Merlot, Sonoma 2014	13/52
Celani Family "Siglo" Proprietary Red, Napa Valley 2014	15/60
Domaine Bousquet Malbec Reserve, Tupungato Valley, Mendoza 2013	12/48
Andiamo Cellars Cabernet Sauvignon, California 2015	9/36
Edna Valley Cabernet Sauvignon, Central Coast 2014	10/40
Stag's Leap "Hands of Time" Proprietary Red, Napa Valley 2013	15/60
Martin Ray "Reserve" Cabernet Sauvignon, Napa Valley 2014	16/64

BOTTLE SELECTIONS

CHAMPAGNE & SPARKLING

	bottle
1200 Borgoluce "Lampo" Prosecco Brut, Treviso N.V.	46
1201 Veuve Clicquot Ponsardin "Yellow Label" Brut, Champagne N.V.	112

INTERESTING WHITES

1301 Ramón Bilbao Albariño, Rías-Baixas 2015	38
1302 Ferrari-Carano Fume Blanc, Sonoma 2015	40
1325 Laurentide Pinot Gris, Leelanau Peninsula 2015	48
1303 Alios Lageder Pinot Grigio, Alto Adige 2014	46
1326 Michele Chiarlo "La Madri" Arneis, Piedmont 2014	60

CHARDONNAY

1400 Grayson Cellars, California 2014	32
1401 Consilience, Central Coast 2014	38
1402 Clos Pegase "Mitsuko's Vineyard", Napa Valley 2014	46
1404 Cakebread Chardonnay, Napa Valley 2014	86
1403 Neyers Chardonnay, Carneros 2013	58
1405 Celani Family, Napa Valley 2014	90

PINOT NOIR

1700 Diara "La Petite Grace", Monterey 2015	46
1703 Merryvale, Carneros 2012	66
1701 Deloach, Russian River Valley 2014	47
1702 Elk Cove, Willamette Valley 2014	48
1704 Patricia Green "Freedom Hill", Willamette Valley 2014	84
1705 Joseph Phelps "Freestone", Sonoma Coast 2014	90

INTERESTING REDS

1800 Gordo (Monastrell, Cabernet Sauvignon), Yecla, Spain 2012	42
1804 Ferrari-Carano "Siena", Sonoma 2013 (Sangiovese, Malbec, Petite Sirah, Cabernet Sauvignon)	56
1825 Catena "San Carlos" Cabernet Franc, Mendoza 2014	55
1802 Trivento "Golden Reserve" Malbec, Lujan du Cuyo 2014	52
1811 Two Hands "Angels' Share" Shiraz, McLaren Vale 2015	64
1808 Emiliana "Coyam", Colchagua Valley 2013 (Syrah, Carmenere, Merlot, Cabernet Sauvignon)	76
1810 Celani Family "Tenacious" Proprietary Red, Napa Valley 2013	105

ITALIAN REDS

1503 La Fornace Rosso di Montalcino, Tuscany 2014	52
1500 Benvolio Rosso (Sangiovese, Merlot), Tuscany 2013	32
1525 Zenato Valpolicella, Veneto 2015	40
1504 Hilberg Barbera d'Alba, Piedmont 2013	60
1502 Allegrini "Palazzo della Torre", Veneto 2013	56
1501 Altemura "Sasseo" Primitivo, Puglia 2014	44
1505 Vietti "Perbacco" Nebbiolo, Piedmont 2013	64
1507 Ruffino "Ducale Oro" Chianti Classico Riserva, Tuscany 2011	84
1506 Rocca di Montemassi "Sassabruna", Tuscany 2013 (Sangiovese, Merlot, Syrah)	76
1508 Castiglion Bosco Brunello di Montalcino, Tuscany 2011	90
1510 Lorenzo Begali Amarone della Valpolicella Classico, Veneto 2012	104
1511 Gaja Ca' Marcanda "Promis", Tuscany 2014 (Merlot, Syrah, Sangiovese)	108
1509 Brancaia "Ilatraia", Tuscany 2012 (Cabernet Sauvignon, Petit Verdot, Cabernet Franc)	92
1512 Marchesi di Barolo, Piedmont 2010	112

CABERNET SAUVIGNON

1901 Oberon, Napa Valley 2014	44
1925 Edge Cabernet Sauvignon, Napa 2013	60
1902 Worthy "Sophia's Cuvée", Napa Valley 2011	56
1900 Trig Point "Diamond Dust", Alexander Valley 2014	48
1906 Fisher "Unity", Napa & Sonoma 2014	88
1904 Januik, Columbia Valley, Washington 2013	76
1905 Donati "Ezio", Paicines, Central Coast 2013	74
1907 Honig, Napa Valley 2013	94
1912 Silver Oak, Alexander Valley 2011	136
1910 Stag's Leap Wine Cellars "Artemis", Napa Valley 2014	118
1908 Regusci, Stag's Leap District, Napa Valley 2013	112
1911 Groth, Oakville, Napa Valley 2013	126
1914 Celani Family, Napa Valley 2014	150
1917 Silver Oak, Napa Valley 2011	188

*Please ask your Server or Bartender about our "Reserve Wine Cellar" wines and "Cordials" list *Some Vintages are subject to change

*Wine Dinners are held several times a year; please inquire with a manager on dates

* Vintages subject to change 5/22/17