

# Andiamo

Trattoria

## ZUPPE E ANTIPASTI

### **Minestrone Soup**

Italian vegetables, cranberry beans, vegetable broth, tomato 3.95

**Trattoria Soup of the Day** 3.95

### **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 9.95

### **Andiamo Suppli**

crispy risotto, mozzarella filling, tomato sauce pesto drizzle 7.95

### **Sausage e Peppers**

housemade sausage, Hungarian peppers potatoes, rosemary demi glace 11.95

### **Salumi e Formaggi**

artisanal cured meats & cheeses, grilled ciabatta dried fruit & nuts (serves two-four) 13.95

### **Shrimp Andiamo**

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

### **Char-Grilled Spring Artichokes**

virgin olive oil, sea salt, lemon-tarragon aioli 12.95

### **Eggplant Capra**

breaded eggplant, virgin olive oil marinated heirloom tomatoes, Michigan “Country Winds” chevre, cucumber tapenade 10.95

### **Bruschetta**

char-grilled bread, fresh tomatoes, basil parmigiana aged balsamic 7.95

## ARTISANAL FLATBREADS

### **Margherita** vine ripened tomatoes, tomato

sauce, garlic oil, bufala mozzarella, fresh basil parmesan 10.95

### **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 9.95

### **Grilled Salmon Salad**

farmers greens, cucumber, radish, tomato, avocado, capers, basil, fennel, balsamic vinaigrette 15.95

### **Red Lentil & Baby Scarlett Kale**

heirloom tomatoes, English cucumbers, verbena mint, chilled lentils, fava beans, tender kale, lemon-olive oil vinaigrette, pickled red onion 12.95

### **Charred Hanger Steak Salad**

roasted vegetable array, basil pesto, pepperoncini aioli, arugula slaw 17.95


### **Orecchiette & Arugula Salad**

blistered heirloom tomatoes, cucumber, garbanzo beans, pickled Bermuda onion, chevre, mint salsa verde vinaigrette 13.95

### **Blackened Beef Tenderloin Tip Salad**

grilled romaine, applewood smoked bleu cheese, shaved red onion, roasted tomatoes, gorgonzola dressing, frisse onions 15.95

**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**

\* 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.

## PASTA DELLA CASA accompanied with soup or farmers greens salad

### **Paglia e Fieno**

chicken, prosciutto, peas, onions, creamy wine sauce, rosemary, egg & spinach linguine 16.95

### **Gnocchi Palmina**

housemade potato dumplings, creamy tomato palmina sauce 13.95

### **Lasagna Bolognese**

housemade pasta, mozzarella, bolognese & bechamel sauces 14.95

### **Spring Asparagus Risotto**

creamy Arborio rice, white wine, herbs, parmesan cheese, wild mushrooms, pea tendrils 17.95

### **Pan Seared Gnocchi**

potato dumplings, smoked salmon, spring asparagus, heirloom tomatoes, pea shoots and porcini mushrooms in lemon-thyme crema 21.95

### **Ravioli Cheese or Meat**

homemade raviolis, parmigiano, herbs cream sauce 14.95

### **Tortellini alla Panna**

handmade pasta filled with beef, pork and veal wild mushrooms, basil, mascarpone creme 15.95

### **Asparagus Ravioli**

asparagus filled pasta, ragu of mixed field mushrooms, asparagus-carrot gremolata 19.95

### **Rigatoni Giuseppe**

Italian sausage, mushrooms, onions, tomato fillets asiago cheese, spinach, creamy marsala sauce 16.95

### **Fettuccine Alfredo**

garlic, parmesan, light crème, homemade pasta with chicken tenderloins 15.95  
with salmon or 2 colossal shrimp 19.95

## PASTA ANDIAMO! 12.95

### **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 27.95

**Roasted Garlic Chicken** boneless chicken thighs, roasted garlic gratin, broccoli rabe, italian style potatoes, lemon-basil crema, tomato salad 17.95

**Shrimp Pomodoro** pan seared shrimp, heirloom tomatoes, asparagus, fresh basil, garlic tomato broth, angel hair pasta 18.95

**Peppercorn Crust Beef Tenderloin Fettuccine** cracked pepper crusted beef tenderloin tips, spring mushrooms, roasted peppers, spinach, smoked blue cheese, bourbon laced demi-glace 19.95

## SECONDI

### **POLLO** accompanied with soup or farmers greens salad

**Chicken Marsala** wild mushrooms, marsala reduction, demi-glace, herbs 14.95

**Chicken Piccata** capers, lemon juice, white wine, brodo, parsley 14.95

**Chicken Parmesan** pomodoro sauce, parmigiano, mozzarella, herbs 14.95

**Chicken Valdostana** lightly breaded, prosciutto, fontina, roasted garlic, white wine sauce 16.95

**Chicken Rockefeller** seared chicken thighs, braised fennel, spinach, parmigiano, crisp prosciutto, heirloom tomato salad 17.95

### **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 potato, seasonal vegetables, signature zip sauce 26.95 / 32.95

**Veal Marsala** wild mushrooms, marsala reduction, demi-glace, herbs 18.95

**Veal Piccata** capers, lemon juice, white wine, brodo, parsley 18.95

**Veal Parmesan** pomodoro sauce, parmigiano, mozzarella, herbs 18.95

### **PANINI** served with house fries or sea salt-parmesan chips and side farmers salad

**USDA Prime Burger** ½ lb prime beef patty, smoked bleu cheese, bacon, pepperoncini aioli, pickled onion arugula slaw, brioche bun 12.95

**Turkey Piadina** thin flatbread, italian cheeses, olive roasted turkey breast, tomatoes, arugula-almond slaw 13.95

**Chicken Caprese Piadina** char-grilled breast, pesto aioli, bufala mozzarella, vine ripe tomatoes basil leaves 13.95

**Vegetarian Piadina** artichokes, tomatoes, roasted peppers, basil pesto, mozzarella, reggiano, arugula 12.95

### **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 21.95

**Salmon Involtini** rolled and stuffed with asparagus risotto, pan roasted, lemon-leek coulis, artichoke slaw 19.95

**Pan Roasted Branzino** olive oil sear, artichoke barigoule, fava beans, mushrooms, asparagus, olives, tomatoes 19.95

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

*buon appetito!*