

ANTIPASTI

GF V Caprese Italiana!

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



Lump Crab Cakes

Apple-wood smoked bacon, braised cabbage, pickled mustard seed, remoulade, micro-green slaw 16



V Ciao Portabello

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



V Bruschetta

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

Chef's Soup of the Day 6



V Tuscan Pasta e Fagioli

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

Brussel Sprouts Diablo

Marcona Almonds, Nueske Lardons, Caramelized Onions, Diablo Sauce, Shaved Parmesan 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



Blue Bay Mussels

Herb de Provence Butter, Giant Cannellini Beans, Roasted Peppers, Grilled Crustini 15

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

Wedge Salad

Artisan Cleveland Crisp lettuce, apple-wood bacon, smoked bleu cheese, preserved tomatoes, shaved bermuda onion, hard-boiled egg, 1000 island dressing, grilled garlic crustini 16

GF Mamma's Chopped Salad

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

V Green Kale & Red Quinoa Salad

Tender shredded kale, chilled quinoa, butternut squash, marcona almonds, dried stone fruits, maple-raspberry vinaigrette 16

Beef Tenderloin Tip Salad

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

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

Gnocchi Rustica

Pan roasted gnocchi, kale pesto, brussel sprout petals, roasted tomatoes, pine nuts, parmigiano-reggiano 27

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 Seasonal Risotto alla Andiamo

Rustic Arborio rice simmered with butternut squash, gold and striped beets, dried cranberries, aged parmesan cheese 23 add sauteed chicken breast 4

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

Turkey Confit Osso Bucco

Michigan Apple Cider Argo-Dolce, Stone Ground Polenta, roasted root vegetable ragu 29

Pumpkin Tortellini

Porcini & Sage Buerre Blanc, Crisp Brussel Sprouts Leaves, Marcona Almonds, Pink Peppercorn 24

Braised Beef Short Ribs- Roasted Sweet

Potato Puree, Italian Greens, Heirloom Carrots, Sweet Onion Demi-Glace, Toasted Chestnut Gremolita 34

Seafood Cioppino

Seared Day Boat Scallops, Colossal Shrimp, Mussels, Clams, Calamari Simmered in a Herbed Tomato Broth, Roasted Garlic Crustini 36

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

Roasted Garlic Za'tar Chicken

Seared boneless chicken thighs, roasted garlic & Za'tar crust, creamy polenta, roasted heirloom carrots, roasted garlic aioli 24

GF Brick Chicken Thighs

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

PESCE

Pan Roasted Salmon

Red quinoa, besciamella, roasted vegetables, tomato confit 32

Scottish Salmon Rustica

Italian style roasted potatoes, San Marzano tomato ragu, lemon-rocket slaw, olive oil roasted tomatoes 29

Olive Oil Seared Branzino

Artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon-thyme sauce 32

Seared Sea Scallops

Pumpkin gnocchi array, brown butter-sage sauce, preserved tomatoes, greens, wild mushrooms, sweet potato puree 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

Char-Grilled Pork Chop

Mashed sweet potatoes, caramelized apples, braised white wine crème cabbage, aged balsamic 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

*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.