

ANTIPASTI

GF V Caprese Italiana!

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



Lump Crab Cakes

Apple-wood smoked bacon, braised cabbage, pickled mustard seed, remoulade, micro-green slaw 14



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

Brussel Sprouts Diablo

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



Blue Bay Mussels

Herb de Provence Butter, Giant Cannellini Beans, Roasted Peppers, Grilled Crustini 12

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 Green Kale & Red Quinoa Salad

Tender shredded kale, chilled quinoa, butternut squash, marcona almonds, dried stone fruits, maple-raspberry vinaigrette 14

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 14

Beef Tenderloin Tip Salad

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

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 18

V Gnocchi Palmina

Housemade potato dumplings, creamy tomato, palmina sauce 15

Gnocchi Rustica

Pan roasted gnocchi, kale pesto, brussel sprout petals, roasted tomatoes, pine nuts, parmigiano-reggiano 22

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 Seasonal Risotto alla Andiamo

Rustic Arborio rice simmered with butternut squash, gold and striped beets, dried cranberries, aged parmesan cheese 19 add sauteed chicken breast 4

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

Turkey Confit Osso Bucco

Michigan Apple Cider Argo-Dolce, Stone Ground Polenta, roasted root vegetable ragu 25

Pumpkin Tortellini

Porcini & Sage Buerre Blanc, Crisp Brussel Sprouts Leaves, Marcona Almonds, Pink Peppercorn 18

Braised Beef Short Ribs- Roasted Sweet

Potato Puree, Italian Greens, Heirloom Carrots, Sweet Onion Demi-Glace, Toasted Chestnut Gremolta 28

Seafood Ciopinno

Seared Day Boat Scallops, Colossal Shrimp, Mussels, Clams, Calamari Simmered in a Herbed Tomato Broth, Roasted Garlic Crustini 29

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

Roasted Garlic Za'tar Chicken

Seared boneless chicken thighs, roasted garlic & Za'tar crust, creamy polenta, roasted heirloom carrots, roasted garlic aioli 19

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

Char-Grilled Pork Chop

Mashed sweet potatoes, caramelized apples, braised white wine crème cabbage, aged balsamic 26

Veal Piccata

Capers, lemon juice, white wine brodo, parsley 19

Veal Parmesan

Pomodoro sauce, parmigiano, mozzarella, herbs 19

PANINI

served with sea salt potato chips and farmers salad

Burger Americano

Grilled 1/2 lb Lafrieda burger, american cheese, shredded lettuce, shaved onion, McClure's pickles, 1000 island dressing, sesame seed bun 16

Beef Tenderloin Tip Piadina

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

PESCE

accompanied with soup or farmers greens salad

Pan Roasted Salmon

Red quinoa, besciamella, roasted vegetables, tomato confit 27

Olive Oil Seared Branzino

Artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon-thyme sauce 28

Scottish Salmon Rustica

Italian style roasted potatoes, San Marzano tomato ragu, lemon-rocket slaw, olive oil roasted tomatoes 25

Seared Sea Scallops

Pumpkin gnocchi array, brown butter-sage sauce, preserved tomatoes, greens, wild mushrooms, sweet potato puree 30