

Andiamo

Trattoria

ZUPPE E ANTIPASTI

Italian Wedding Soup

herbed broth, meatballs, spinach, pasta 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

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


Green Kale & Red Quinoa Salad


tender shredded kale, chilled quinoa, butternut
squash, marcona almonds, dried stone fruits,
maple-raspberry vinaigrette 14.95

Lemon Rocket & Roasted

Sweet Potato Salad
chilled chunks of candied sweet potatoes, honey
glazed beets, Bulgarian feta cheese, pine nuts,
lemon vinaigrette 14.95

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 18.95

Gnocchi Palmina

housemade potato dumplings, creamy tomato
palmina sauce 16.95

Lasagna Bolognese

housemade pasta, mozzarella, bolognese
& bechamel sauces 17.95

Seasonal Risotto alla Andiamo

rustic Arborio rice simmered with butternut squash,
gold and striped beets, dried cranberries, aged
parmesan cheese 20.95 add sauteed chicken breast
3.95

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

Rigatoni Giuseppe

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

Gnocchi Rustica

pan roasted gnocchi, kale pesto, brussel sprout petals,
roasted tomatoes, pine nuts, parmigiano-reggiano
22.95

Tortellini alla Panna

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

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

Toasted Red Quinoa Risotto

riced cauliflower, parmesan reggiano,
grilled cauliflower "steak", brussel sprout
petal insalata 21.95

Lobster Ravioli

Asaro lemon oil, swiss chard, slow roasted
black garlic, prosciutto, caramelized
bermuda onions, micro fennel 26.95

Chairman's Reserve Pork Chop

roasted cannellini bean ragout, stewed tomatoes, zucchini, basil
olive oil, Michigan apple mustard-roasted corn fritter 28.95

Sea Bream

grilled whole fish, broccolini, kale, roasted beets, San Marzano
tomatoes, sweet potato gnocchi 26.95

Duck Breast Risotto

spinach, asiago, red wine reduction, roasted peppers, apple
smoked bacon jam 29.95

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 Vesuvio boneless chicken thighs, mixed olives, roasted peppers, caramelized onions, kale,
hearty tomato broth, rigatoni pasta, ricotta cheese 19.95

Chicken Frangelico walnut crusted chicken breast, sun dried cherries, Frangelico cream sauce 18.95

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

MANZO, VITELLO

featuring Strauss Free-Raised veal

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

Italian potato, seasonal vegetables, signature zip sauce 32.95

12oz NY Strip char-broiled, Italian potatoes, chef's vegetables, zip sauce 32.95

Grilled Veal Chop all Funghi herbed Italian cheese, portabella mushrooms, colossal shrimp, Italian
potato, seasonal vegetables, signature zip sauce 46.95

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

PESCE

Pan Roasted Salmon red quinoa, besciamella, roasted vegetables, tomato confit 26.95

Olive Oil Seared Branzino artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon-
thyme sauce 29.95

Scottish Salmon Rustica italian style roasted potatoes, San Marzano tomato ragu, lemon-rocket slaw,
olive oil roasted tomatoes 24.95

Seared Sea Scallops pumpkin gnocchi array, brown butter-sage sauce, preserved tomatoes, greens,
wild mushrooms, sweet potato puree 29.95

buon appetito!