

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

Americana Flatbread three cheese blend,
shaved pepperoni, mushrooms 12.95

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


Blackened Beef Tenderloin Tip Salad


grilled romaine, applewood smoked bleu cheese,
bacon, shaved red onion, roasted tomatoes,
gorgonzola dressing, frisse onions 17.95

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

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

Tortellini alla Panna

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

Rigatoni Giuseppe

Italian sausage, mushrooms, onions, tomato fillets
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

Fettuccine Alfredo

garlic, parmesan, light crème, homemade pasta
with chicken tenderloins 18.95
with salmon or 2 colossal shrimp 22.95

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

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

Braised Short Ribs

roasted root vegetables, caramelized onion demi-glace, parmesan puff pastry 31.95

Chicken Frangelico

toasted pecan crust, michigan dried cherries, frangelico crème, brussel sprouts, caramelized butternut squash.
21.95

Pumpkin Tortellini

porcini & sage beurre blanc, crisp brussel sprouts leaves, marcona almonds, pink peppercorn, sweet shrimp
26.95

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, parmiggiano, 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

Roasted Garlic Chicken boneless chicken thighs, roasted garlic gratin, broccoli rabe, italian style
potatoes, lemon-basil crema, tomato salad 19.95

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

14oz Char-Grilled Boneless Ribeye spice crust, Heirloom baby carrots, roasted sweet potato,
porcini mushroom demi-glace. 35.95

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, parmiggiano, mozzarella, herbs 22.95

Carmel Apple Pork Chop grilled bone-in pork chop, caramelized apples, brown sugar glazed bacon,
roasted sweet potatoes, braised brussel sprouts 23.95

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!

* 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.