

Andiamo

Trattoria

ZUPPE E ANTIPASTI

Pasta e Fagioli

white beans, tomatoes, root vegetables, Italian sausage 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


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

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 10.95

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

Green Kale & Red Quinoa Salad

tender shredded kale, chilled quinoa, butternut squash, marcona almonds, dried stone fruits, maple-raspberry vinaigrette 12.95


Lemon Rocket & Roasted


Sweet Potato Salad chilled chunks of candied sweet potatoes, honey glazed beets, Bulgarian feta cheese, pine nuts, lemon vinaigrette 12.95

Blackened Beef Tenderloin Tip Salad

grilled romaine, applewood smoked bleu cheese, bacon, 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

Seasonal Risotto alla Andiamo

rustic Arborio rice simmered with butternut squash, gold and striped beets, dried cranberries, aged parmesan cheese 17.95 add sauteed chicken breast 3.95

Gnocchi Rustica

pan roasted gnocchi, kale pesto, brussel sprout petals, roasted tomatoes, pine nuts, parmigiano-reggiano 19.95

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

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

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

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

Braised Short Ribs

roasted root vegetables, caramelized onion demi-glace, parmesan puff pastry 24.95

Chicken Frangelico

toasted pecan crust, michigan dried cherries, frangelico crème, brussel sprouts, caramelized butternut squash. 18.95

Pumpkin Tortellini

porcini & sage beurre blanc, crisp brussel sprouts leaves, marcona almonds, pink peppercorn, sweet shrimp 20.95

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, parmiggiano, 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

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

Pan Roasted Salmon red quinoa, besciamella, roasted vegetables, tomato confit 21.95

Scottish Salmon Rustica italian style roasted potatoes, San Marzano tomato ragu, lemon-rocket slaw, olive oil roasted tomatoes 19.95

Olive Oil Seared Branzino artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon-thyme sauce 19.95

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

buon appetito!