



CLARKSTON

ANTIPASTI

Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 10.95

Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glace – 11.95

V Portabella al Forno

Marinated & char-grilled, Andiamo zip sauce 9.95
Add tenderloin tips – 9.95

GF Cocktail di Gamberi

Three chilled, colossal shrimp, served with our signature cocktail sauce – 12.95
Additional shrimp – 3.95 each

V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 8.95

Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 11.95

Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 13.95

V Melanzane Napoleone

Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 10.95

Salumi e Formaggi

Selection of Artisan Italian meats and cheeses, olives, peppers, almonds, crostini (serves 2) – 14.95

Granchio Saporito

Lump crab cakes, sweet corn-brussel sprout ragu, lemon aioli, pickled red onion – 15.95

PANINI

Manzo Macinato Americano

½ # USDA Prime burger, American cheese, lettuce, onion, bacon, tomato, 1000 Island dressing, brioche bun, french fries – 14.95

Torta del Granchio

Blue crab meat sliders, avocado, pickled red onion, arugula, lemon aioli, parmesan fries – 17.95

Piccolo Filetto di Manzo

2 char-grilled petite filets, portabella mushrooms, watercress gremolata, zip sauce, crisp onions, brioche slider buns, truffle fries – 18.95

Tonno alla Toscana

Olive oil tuna, heirloom tomatoes, capers, fresh basil, celery hearts, whole grain bread, rustic kale salad – 15.95

Pollo Trentino

Spice-grilled chicken breast, green apple slaw, mozzarella cheese, mustard aioli – 15.95

ZUPPE E INSALATE

V Minestrone alla Milanese

Italian vegetable soup – 4.95

Pasta e Fagioli

White beans, tomatoes, root vegetables, sausage – 4.95

V Insalata di Cesare

Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano – 11.95

V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 12.95

V Quattro Stagioni

Tender kale, charred brussel sprouts, roasted butternut squash, seasonal fruits, ricotta salata, pinenuts, raspberry-pomegranate vinaigrette – 14.95

Salmone Rustica

Char-grilled salmon fillet, roasted corn, tomato fillets, olives, fennel-arugula, avocado toast, balsamic vinaigrette – 17.95

Gamberi Panzanella

Crisp eggplant, chick peas, heirloom tomatoes, roasted sweet peppers, citrus vinaigrette – 18.95

GF Manzo Rustica

Wild mushrooms, grilled onions, artichokes, grilled romaine heart, herbed vinaigrette – 19.95

ADD GRILLED: chicken 3.95 / tenderloin tips 9.95 / salmon 7.95 / shrimp 3.95 each

SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

Chicken Florentine

Baby spinach, onion, roasted tomatoes, Italian olives, feta cheese, roasted garlic wine sauce, angel hair pasta – 17.95

Panini Di Gouda

Smoked Gouda cheese, apple-wood bacon, roasted tomato, arugula, kale pesto, crisp baguette bread, Parmesan french fries – 13.95
Add grilled chicken breast – 3.95

Insalata de Anatra Candita

Duck confit salad, local artisan lettuce, pistachio goat cheese, pear-tart cherry chutney, tomato vinaigrette – 22.95

Fettuccine con Costatine di Manzo

Slow braised beef short rib ragu, San Marzano tomatoes, wild mushrooms, Marsala sauce, Ricotta cheese, homemade fettuccine – 27.95

Ravioli di Funghi Tartufo

Portabella and black truffle filled pasta, ragu of wild mushrooms, asparagus, kale, truffle cream – 22.95

Bisonte Macinato

Michigan bison burger, Mozzarella cheese, balsamic red onion, roasted tomatoes, arugula, fried onions, brioche bun, Parmesan fries – 17.95

PASTA DI CASA

Accompanied with soup or farmers greens salad

Tortellini alla Panna

Handmade tortellini filled with beef, pork and veal, wild mushrooms, basil, mascarpone crème – 16.95

Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 15.95

Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 16.95

Paglia e Fieno con Filetto di Pollo

Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 17.95

Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 15.95
With chicken tenderloins – 19.95
With salmon or 2 colossal shrimp – 23.95

Gnocchi all' Aldo

A specialty of the house. Handmade potato dumplings, creamy tomato Palmina sauce – 16.95

Rigatoni Giuseppe

Italian sausage, onions, mushrooms, marinated tomatoes, spinach, Marsala, rosemary-demi glace, shaved Asiago – 17.95

Vongole Val d'Aosta

Littleneck clams, white wine, pancetta, bell pepper-casino butter, handmade linguine – 17.95

V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 16.95
With chicken tenderloins – 20.95

Pasta all' Andiamo – 14.95

CHOOSE IMPORTED & ANDIAMO HOUSEMADE PASTA: Capellini, Spaghetti, Rigatoni, Penne, Fettuccine, Linguine, Pappardelle, Whole Wheat, Gluten Free

CHOOSE HOMEMADE SAUCE:

Bolognese, Palmina, Basil Pesto Crème, Tomato-Basil (V), Garlic and Olive Oil (V), Arrabbiata (V), Pomodoro (V)

CHOOSE PROTEIN:

chicken 3.95 / tenderloin tips 9.95
shrimp 3.95 ea. / salmon 7.95
meatballs 1.95 each / Italian sausage link 2.95 each

SECONDI

Accompanied with soup or farmers greens salad

POLLO

Petto di Pollo con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 17.95

Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 17.95

Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 17.95

Petto di Pollo all' Andiamo – 16.95

MARSALA – wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA – olive oil, capers, white wine, lemon, herbs

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

MANZO

Filetto di Manzo

Char-broiled 6 or 8 oz. filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 26.95 / 34.95

VITELLO

Featuring Strauss Free Raised® Veal, The Way Nature Intended

Scaloppine di Vitello all' Andiamo – 19.95

MARSALA – wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA – olive oil, capers, white wine, lemon, herbs

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

PESCE

Pesce Bianco alla Siciliana

Lightly breaded whitefish, Italian potatoes, seasonal vegetables, Ammoglio sauce or almandine style – 19.95

GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 21.95

Salmone alla Griglia

Char-grilled Scottish salmon, balsamic brussel sprouts, sweet potato-garbanzo bean hash, pomegranate agrodolce, fennel slaw – 21.95

Capesante Arrostito

Pan roasted George's Bank scallops, butternut squash puree, pumpkin gnocchi, kale, wild mushrooms, leeks, sage – 26.95

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

WINE LIST

WHITE

Sparkling by the Glass

2000	Prosecco - Sentio, Treviso, Italy <i>NV</i>	12/48
2001	Sparkling - Le Courtage Brut Rosé, Burgundy, France <i>NV</i>	12 split
2002	Moscato - Tre Donne <i>La Perlina</i> , Asti, Italy <i>NV</i>	10/40

White by the Glass

2003	Riesling - Bauer Haus Spätlese, Rheinhessen, Germany 2016	10/40
2004	Sauvignon Blanc - Matthew Fritz, Napa, CA 2017	12/48
2005	Trebbiano - Cà Maiol, Veneto, Italy 2017	12/48
2006	Pinot Grigio - Masianco, Veneto, Italy 2016	11/44
2007	Arneis - Michele Chiarlo, Roero Arneis, Italy 2014	12/48
2008	Rosé - Renaissance, Maremma, Italy 2017	11/44
2009	Chardonnay - Andiamo Cellars, California 2017	9/36
2010	Chardonnay - Pascal Renaud, Macon-Villages, France 2016	12/48
2011	Chardonnay - Ferrari-Carano, Sonoma, CA 2016	14/56

Sparkling by the Bottle

2100	Sparkling - L. Mawby Blanc de Blancs, Leelanau, MI <i>N/V</i>	58
2101	Champagne - Veuve Clicquot Yellow, France <i>NV</i>	112
2102	Sangiovese Brut - Montauto, Tuscany, Italy <i>NV</i>	75

RED

Red by the Glass

2200	Lambrusco - Borgoleto, Emilia-Romagna, Italy <i>N/V</i>	11/44
2201	Barbera - San Silvestro <i>Ottone I</i> , Piedmont, Italy 2017	11/44
2202	Sangiovese - Castello di Albola, Chianti Classico, Italy 2015	11/44
2203	Pinot Noir - Lyric by Etude, Santa Barbara, California 2015	13/52
2204	Pinot Noir - Rainstorm, Willamette Valley, OR 2016	14/56
2205	Merlot - Celani Family <i>Robusto</i> , Napa, CA 2017	15/60
2206	Montepulciano - Cerulli Spinozzi, Abruzzo, Italy 2013	12/48
2207	Malbec - Piatelli Reserve, Mendoza, Argentina 2016	11/44
2208	Super Tuscan - Il Fauno di Arcanum, Tuscany, Italy 2014	18/72
2209	Cabernet Sauvignon - Andiamo Cellars, CA 2016	9/36
2210	Cabernet Sauvignon - Bonanno, Napa, CA 2014	13/52
2211	Red Blend - Roth Heritage, Sonoma County, California 2015	15/60
2212	Merlot/Cab Franc - Celani Family <i>Tenacious</i> , Napa, CA 2015	25/100

Italian Red by the Bottle

2600	Barbera - Hilberg, Piedmont 2014	60
2612	Dolcetto - Ceretto "Rossana", Piedmont 2015	48
2601	Sangiovese - La Fornace Rosso di Montalcino, Tuscany 2016	52
2602	Sangiovese - Ruffino "Ducale Oro", Gran Selezione, Chianti Classico Riserva 2012	86
2603	Sangiovese - Castiglion Bosco Brunello di Montalcino, Tuscany 2013	90
2604	Zinfandel/Primitivo - Altemura <i>Sasseo</i> , Puglia 2016	46
2605	Super Tuscan - Gaja Ca'Marcanda <i>Promis</i> , Tuscany 2015	108
2606	Super Tuscan - Brancaia <i>Ilatraia</i> , Tuscany 2012	96
2607	Nebbiolo - Vietti <i>Perbacco</i> , Piedmont 2014	66
2608	Barbaresco - Reversanti, Piedmont 2013	65
2609	Barolo - Marchesi di Barolo, Piedmont 2012	114
2610	Amarone Classico - Luigi Righetti, Veneto 2014	68
2611	Amarone Classico - Lorenzo Begali, Veneto 2013	108

Italian White by the Bottle

2500	Vermentino - Argiolas, Sardegna 2017	45
2506	Cortese - Regali Principessa, Gavi 2016	48
2501	Garganega - Pasqua <i>Romeo & Juliet</i> , Veneto 2016	48
2502	Falanghina - Vesevo, Campania 2016	48
2503	Pinot Grigio - Jermann, Friuli 2015	64
2504	Verdicchio - Marchetti, Marche 2015	52
2505	Grechetto/Trebbiano - Noemia <i>Noe</i> , Orvieto 2015	48

Other White by the Bottle

2300	Riesling - Dr. Bürklin Wolf "Wachenheimer", Pfalz, Germany, 2015	52
2301	Chenin Blanc - Sauvion, Vouvray, France 2017	45
2302	Sauvignon Blanc - Marlborough Estate, Marlborough, New Zealand 2017	48
2303	Sauvignon Blanc - Lurton <i>Bonnet</i> , Bordeaux, France 2016	48
2304	Fumé Blanc - Ferrari-Carano, Sonoma, CA 2017	40
2305	Pinot Gris - Laurentide, Leelanau Peninsula, MI 2016	48
2306	Viognier - K Vintners "Art Den Hoed", Yakima Valley, WA 2016	65
2307	Chardonnay - Morgan <i>Mettalico</i> , Monterey, CA 2015	59
2308	Chardonnay - The Calling, Sonoma Coast, CA 2016	70
2309	Chardonnay - Cakebread, Napa, CA 2016	88
2310	Chardonnay - Celani, Napa, CA 2014	90

Other Red by the Bottle

2700	Pinot Noir - Deloach, Russian River Valley, CA 2016	60
2701	Pinot Noir - Beckon "Bien Nacido", Santa Barbara, California 2016	75
2702	Pinot Noir - Joseph Phelps <i>Freestone</i> , Sonoma, CA 2015	90
2703	Pinot Noir - Elk Cove, Willamette, OR 2015	62
2704	Pinot Noir - Patricia Green "Freedom Hill", Willamette, OR 2016	84
2705	Pinot Noir - Archery Summit <i>Premier Cuvee</i> , Willamette, OR 2015	99
2706	Sangiovese Blend - Ferrari-Carano <i>Siena</i> , Sonoma, CA 2015	56
2707	Garnacha - Alto Moncayo <i>Veraton</i> , Campo de Borja, Spain 2015	62
2708	Red Blend - Paoletti Piccolo Cru, Napa, CA 2016	56
2728	Red Blend - Stag's Leap Wine Cellars <i>Hands of Time</i> , Napa Valley, CA 2016	65
2729	Red Blend - Cain Concept <i>The Benchland</i> , Napa, CA 2008	155
2709	Malbec - Trivento <i>Golden Reserve</i> , Mendoza, Argentina 2016	52
2710	Syrah Blend - Emiliana <i>Coyam</i> , Colchagua Valley, Chile 2013	76
2718	Syrah - Goedhart "Bel Villa", Red Mountain, Washington 2013	58
2711	Tempranillo - Numanthia <i>Termes</i> , Toro, Spain 2015	59
2730	Merlot - Flora Springs, Napa, CA 2015	65
2712	Cabernet Sauvignon - Silver Totem, Horse Heaven Hills, WA 2015	54
2714	Cabernet Sauvignon - Worthy <i>Sophia's</i> , Napa, CA 2012	70
2715	Cabernet Sauvignon - Fisher <i>Unity</i> , Sonoma/Napa, CA 2016	90
2713	Cabernet Sauvignon - Burgess, Napa, CA 2014	115
2716	Cabernet Sauvignon - Peju Province, Napa, CA 2014	105
2719	Cabernet Sauvignon - Cakebread, Napa, CA 2015	148
2720	Cabernet Sauvignon - Groth, Napa, CA 2014	126
2721	Cabernet Sauvignon - Celani Family, Napa, CA 2015	150
2722	Cabernet Sauvignon - Silver Oak, <i>Alexander Valley</i> , CA 2013	136
2723	Cabernet Sauvignon - Silver Oak, Napa, CA 2013	188
2724	Cabernet Sauvignon - Darioush, Napa, CA 2014	172
2725	Cabernet Sauvignon - Caymus, Napa, CA 2015	162

EACH CATEGORY IS ORGANIZED LIGHTEST TO FULLEST

Vintages are subject to change. Please inquire with a manager on dates for upcoming wine dinners.