

## ANTIPASTI

### Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 12.95

### Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glace – 12.95

### 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 – 14.95  
Additional shrimp – 4 each

### V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 10.95

## 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 – 13.95

### V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 13.95

### V Quattro Stagioni

Tender kale, charred brussel sprouts, roasted butternut squash, seasonal fruits, ricotta salata, pinenuts, raspberry-pomegranate vinaigrette – 15.95

### Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 12.95

### Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 14.95

### 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) – 17.95

### Granchio Saporito

Lump crab cakes, sweet corn-brussel sprout ragu, lemon aioli, pickled red onion – 17.95

### Salmone Rustica

Char-grilled salmon fillet, roasted corn, tomato fillets, olives, fennel-arugula, avocado toast, balsamic vinaigrette – 18.95

### Gamberi Panzanella

Crisp eggplant, chick peas, heirloom tomatoes, roasted sweet peppers, citrus vinaigrette – 21.95

### GF Manzo Rustica

Wild mushrooms, grilled onions, artichokes, grilled romaine heart, herbed vinaigrette – 24.95

#### ADD GRILLED:

chicken – 4 / steak – 9 / shrimp – 4ea / salmon – 8

## SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

#### APPETIZER

### Germogli di Brussel Fritti

Crisp brussel sprouts, caramelized shallots, Nueske bacon, candied pumpkin seeds, pomegranate, Michigan cider vinaigrette – 12.95

### Panini di Salmone Americano

Grilled salmon, apple-wood bacon, heirloom tomato, kale, lemon aioli, toasted everything wheat bread – 14.95

#### ENTRÉE

### Strudel di Pollo Affumicato

Smoked chicken strudel, caramelized shallots, wild mushrooms, herbed mascarpone, spinach, savory dough, root vegetables, sherry crème, apple-cranberry agro-dolce – 18.95

### Costatine di Manzo

Braised beef short rib ragu, Parmigiano Reggiano ravioli, toasted garlic & watercress gremolata – 25.95

### Tortelloni Stile di Newburg

Sweet pea-Prosciutto di Parma tortelloni, rock shrimp, bay scallops, braised rainbow chard, classic Newburg sauce – 27.95

## 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 – 17.95

### Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palma or meat sauce – 16.95

### Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 18.95

### Paglia e Fieno con Filetto di Pollo

Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 18.95

### Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 16.95  
With chicken tenderloins – 20.95  
With salmon fillet or 2 colossal shrimp – 23.95

### Vongole Val d'Aosta

Littleneck clams, white wine, pancetta, bell pepper-casino butter, handmade linguine – 19.95

### 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 – 18.95

### V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 19.95  
With chicken tenderloins – 23.95

### Frutti di Mare

Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta – 32.95

### 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 4 ea / salmon 8 / sausage 3 / meatballs 2 ea

V Vegetarian GF Ask your server about GF items available

Halal Items available upon request

## 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 – 18.95

### Piccolo Filetto di Manzo

2 char-grilled petite filets, portabella mushrooms, watercress gremolata, zip sauce, crisp onions, brioche slider buns, truffle fries – 19.95

### Tonno alla Toscana

Olive oil tuna, heirloom tomatoes, capers, fresh basil, celery hearts, whole grain bread, rustic kale salad – 16.95

### Pollo Trentino

Spice-grilled chicken breast, green apple slaw, mozzarella cheese, mustard aioli – 16.95

## 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 – 18.95

### Petto di Pollo all' Aldo

Chicken breast, white wine, artichokes, tomato filet, herbs – 19.95

### Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 18.95

### Petto di Pollo Siciliana

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

### Petto di Pollo alla Andiamo – 18.95

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 – 32.95 / 39.95

## VITELLO

Featuring Strauss Free Raised® Veal, The Way Nature Intended

### Scaloppine di Vitello all' Andiamo – 23.95

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 – 22.95

### GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 26.95

### Salmone alla Griglia

Char-grilled Scottish salmon, balsamic brussel sprouts, sweet potato-garbanzo bean hash, pomegranate agro-dolce, fennel slaw – 26.95

### Capesante Arrostito

Pan roasted George's Bank scallops, butternut squash puree, pumpkin gnocchi, kale, wild mushrooms, leeks, sage – 29.95

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.

# WINE LIST

## WHITE

### Sparkling by the Glass

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

### White by the Glass

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

### Sparkling by the Bottle

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

## RED

### Red by the Glass

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

### Italian Red by the Bottle

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

### Italian White by the Bottle

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

### Other White by the Bottle

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

### Other Red by the Bottle

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

EACH CATEGORY IS ORGANIZED LIGHTEST TO FULLEST

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