



DETROIT RIVERFRONT

## ANTIPASTI

### Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 15.95

### Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glace – 13.95

### 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 – 3.95 each

### V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 12.95

## ZUPPE E INSALATE

### V Minestrone alla Milanese

Italian Vegetable Soup – 5.95

### Pasta e Fagioli

White beans, tomatoes, root vegetables, sausage – 5.95

### V Insalata di Cesare

Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano – 14.95

### V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 14.95

ADD GRILLED: chicken – 4 / steak – 9 / shrimp – 4ea / salmon – 8

### Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 14.95

### Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 15.95

### V Melanzane Napoleone

Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 12.95

### Salumi e Formaggi

Selection of Artisan Italian meats and cheeses, olives, peppers, almonds, crostini (serves 2) – 20.95

### Granchio Saporito

Lump crab cakes, sweet corn-brussel sprout ragu, lemon aioli, pickled red onion – 20.95

### Salmone Rustica

Char-grilled salmon fillet, roasted corn, tomato fillets, olives, fennel-arugula, avocado toast, balsamic vinaigrette – 24.95

### Gamberi Panzanella

Colossal shrimp, crisp eggplant, chick peas, heirloom tomatoes, roasted sweet peppers, citrus vinaigrette – 25.95

### GF Manzo Rustica

Char-grilled beef tenderloin tips, wild mushrooms, grilled onions, artichokes, grilled romaine heart, herbed vinaigrette – 26.95

## SECONDI

Accompanied with soup or farmers greens salad

## POLLO

### Petto di Pollo alla Marengo

Sautéed chicken breast, fresh mushrooms, onions, herbs, white wine, tomato, cold water shrimp – 29.95

### Petto di Pollo con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 25.95

### Petto di Pollo Alla Aldo

Chicken breast, white wine, artichokes, tomato filet, herbs – 25.95

### Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 25.95

### Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 24.95

### Petto di Pollo all' Andiamo – 24.95

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

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

**PARMIGIANO** – homemade Pomodoro sauce, Parmigiano, Mozzarella

## MANZO E MAIALE

### Filetto di Manzo

Char-broiled 8 oz. filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 39.95

### Maiale Milanese

Tender pork cutlets, Sicilian style bread crumbs, brussel sprouts, pancetta, caramelized onions, aged balsamic, risotto, shaved Parmigiano Reggiano – 29.95

### Costata di Manzo

20 oz bone-in ribeye steak, aged in house, char-grilled, chef's potatoes, zip sauce, seasonal vegetables – 44.95

## VITELLO

Featuring Strauss Free Raised® Veal, The Way Nature Intended

### Bocconcini di Vitello all' Aldo

Sliced veal tenderloin, imported Prosciutto, Fontina cheese, tomato fillet, herbed white wine sauce – 33.95

### Vitello e Gamberi al Funghi

Tenderloin of veal, colossal shrimp, portabella mushrooms, herbed cheese, signature zip sauce – 37.95

### Scaloppine di Vitello all' Andiamo – 30.95

**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 or almandine – 26.95

### Salmone alla Griglia

Char-grilled Scottish salmon, balsamic brussel sprouts, sweet potato-garbanzo bean hash, pomegranate agrodolce, fennel slaw – 31.95

### Capesante Arrostito

Pan roasted George's Bank scallops, butternut squash puree, pumpkin gnocchi, kale, wild mushrooms, leeks, sage – 35.95

### GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 31.95

## SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

### Costatine di Manzo

Braised beef short rib ragu, Parmigiano-Reggiano filled ravioli, rosemary demi-glace, fresh horseradish gremolata – 34

### Tonno Arrosto

#1 Hawaiian "Ahi" tuna, toasted pumpkin seed rice, heirloom ginger carrots, chili agro-dolce, wasabi mustard seeds – 36

### Costolette di Agnello

Char-grilled Strauss lamb chops, cracked olives, pomegranate tapenade, saffron laced pilaf, roasted asparagus – 46

### Costata di Manzo

American Wagyu, long bone tomahawk ribeye, bone marrow-roasted shallot butter, heirloom carrots, rustic potato array – 120 (serves two)

## 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 – 19.95

### Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 19.95

### Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 21.95

### Paglia e Fieno con Filetto di Pollo

Chicken, Prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 21.95

### Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 19.95  
With chicken tenderloins – 23.95  
With salmon fillet or 2 colossal shrimp – 26.95

### Gnocchi all' Aldo

A specialty of the house. Handmade potato dumplings, creamy tomato Palmina sauce – 20.95

### Frutti di Mare

Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta – 35.95

### Rigatoni Giuseppe

Italian sausage, onions, mushrooms, marinated tomatoes, spinach, Marsala, rosemary-demi glace, shaved Asiago – 21.95

### Vongole Val d'Aosta

Littleneck clams, white wine, pancetta, bell pepper-casino butter, handmade linguine – 25.95

### V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 22.95  
With chicken tenderloins – 26.95

### Pasta all' Andiamo – 16.95

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

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

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# DETROIT RIVERFRONT WINE LIST

## WHITE

### Sparkling by the Glass

<b>Spumanti</b> - Martini & Rossi, <i>Asti, Italy N/V</i>	12(Split)
<b>Brachetto</b> - Banfi "Rosa Regale", <i>Acqui, Italy N/V</i>	13(Split)
<b>Prosecco</b> - Sentio, <i>Treviso, Italy, N/V</i>	12/55
<b>Sparkling</b> - Le Courtage Brut Rose, <i>Burgundy, FR N/V</i>	13(Split)
<b>Moscato</b> - Tre Donne, <i>Asti, Italy, N/V</i>	12/55

### White by the Glass

<b>Riesling</b> - Chateau Grand Traverse, <i>Michigan 2017</i>	12/55
<b>Riesling</b> - Bauer Haus, <i>Rheinhessen, Germany 2016</i>	11/50
<b>Sauvignon Blanc</b> - Matthew Fritz, <i>Napa, CA 2017</i>	12/55
<b>Trebbiano</b> - CàMaiol, <i>Veneto, Italy 2017</i>	12/55
<b>Pinot Grigio</b> - Monteflor "Velio", <i>Veneto, Italy 2017</i>	13/60
<b>Arneis</b> - Michele Chiarlo, <i>Roero Arneis, Italy 2014</i>	13/60
<b>Rosé</b> - Renaissance, <i>Maremma, Italy 2017</i>	11/44
<b>Chardonnay</b> - Andiamo Cellars, <i>California 2017</i>	10/45
<b>Chardonnay</b> - Pascal Renaud, <i>Macon-Villages, FR 2016</i>	13/60
<b>Chardonnay</b> - Ferrari-Carano, <i>Sonoma, CA 2016</i>	14/65

### Sparkling by the Bottle

2100 <b>Sparkling</b> - L. Mawby Blanc De Blancs, <i>Leelanau, MI N/V</i>	65
2103 <b>Sparkling</b> - Chandon Brut, <i>California N/V</i>	50
2102 <b>Sangiovese Brut</b> - Montauto, <i>Tuscany, Italy N/V</i>	75
2104 <b>Champagne</b> - Moët & Chandon "Imperial", <i>France N/V</i>	85
2105 <b>Champagne</b> - Veuve Cliquot "Yellow", <i>France N/V (375ml)</i>	55
2101 <b>Champagne</b> - Veuve Cliquot "Yellow", <i>Reims, France N/V</i>	115
2106 <b>Champagne</b> - "Dom Perignon", <i>FR 2009</i>	275

## RED

### Red by the Glass

<b>Dolce Rosso</b> - Cascina Pian d'Or "Serena", <i>Italy</i>	12/55
<b>Lambrusco</b> - Borgoletto, <i>Emilia-Romagna, Italy N/V</i>	12/55
<b>Barbera</b> - San Silvestro "Ottone I", <i>Piedmont, Italy 2017</i>	12/55
<b>Sangiovese</b> - Castello Di Albola, <i>Chianti Classico, Italy 2015</i>	15/65
<b>Pinot Noir</b> - Lyric by Etude, <i>Santa Barbara, CA 2015</i>	13/60
<b>Pinot Noir</b> - Rainstorm, <i>Willamette Valley, OR 2016</i>	15/65
<b>Merlot</b> - Celani Family "Robusto", <i>Napa Valley, CA 2017</i>	15/70
<b>Montepulciano</b> - Cerulli Spinozzi, <i>Abruzzo, Italy 2013</i>	13/60
<b>Malbec</b> - Piatelli Reserve, <i>Mendoza, Argentina 2016</i>	12/55
<b>Super Tuscan</b> - Il Fauno Di Arcanum, <i>Tuscany, Italy 2015</i>	18/75
<b>Cabernet Sauvignon</b> - Andiamo Cellars, <i>California 2016</i>	10/45
<b>Cabernet Sauvignon</b> - Bonnano, <i>Napa Valley, CA 2014</i>	15/65
<b>Red Blend</b> - Stag's Leap Wine Cellars "Hands Of Time", <i>Napa, CA 2016</i>	16/70
<b>Merlot/Cab Franc</b> - Celani Family "Tenacious", <i>Napa, CA 2015</i>	25/115

### Italian Red by the Bottle

2600 <b>Barbera</b> - Hilberg, <i>Piedmont, 2014</i>	65
2612 <b>Dolcetto</b> - Ceretto <i>Rossana, Piedmont 2015</i>	55
2602 <b>Sangiovese</b> - Ruffino "Ducale Oro", <i>Chianti Classico, 2012</i>	92
2603 <b>Sangiovese</b> - Castiglion Bosco, <i>Brunello Di Montalcino, 2013</i>	90
4159 <b>Sangiovese</b> - Antinori "Pian Delle Vigne", <i>Brunello Di Montalcino 2013</i>	150
2604 <b>Zinfandel</b> - Altemura "Sasseo", <i>Puglia 2016</i>	52
4150 <b>Super Tuscan</b> - Terrabianca "Campaccio", <i>Tuscany 2013</i>	185
2605 <b>Super Tuscan</b> - Ca'Marcanda "Promis", <i>Tuscany 2015</i>	108
2606 <b>Super Tuscan</b> - Brancaia "Iltraia", <i>Tuscany 2013</i>	102
4151 <b>Super Tuscan</b> - Antinori "Tignanello", <i>Tuscany 2014</i>	325
4153 <b>Super Tuscan</b> - Tenuta San Guido "Sassicaia", <i>Bolgheri 2014</i>	425
2607 <b>Nebbiolo</b> - Vietti "Perbacco", <i>Piedmont 2014</i>	72
2608 <b>Barbaresco</b> - Reversanti, <i>Piedmont 2013</i>	81
4156 <b>Barbaresco</b> - Gaja, <i>Piedmont 2013</i>	395
2609 <b>Barolo</b> - Marchesi Di Barolo, <i>Piedmont 2013</i>	114
2610 <b>Amarone Classico</b> - Luigi Righetti, <i>Veneto 2013</i>	77
2611 <b>Amarone Classico</b> - Lorenzo Begali, <i>Veneto 2013</i>	108
4161 <b>Amarone Classico</b> - Masi "Campolongo Di Torbe" <i>2007</i>	275
4162 <b>Amarone Classico</b> - Speri, <i>Veneto 2010</i>	205

### Other Red by the Bottle

2700 <b>Pinot Noir</b> - Deloach, <i>Russian River Valley, CA 2016</i>	65
2701 <b>Pinot Noir</b> - Beckon "Bien Nacido", <i>Santa Barbara, CA 2016</i>	81
2702 <b>Pinot Noir</b> - Joseph Phelps "Freestone", <i>Sonoma, CA 2016</i>	90
2703 <b>Pinot Noir</b> - Elk Cove, <i>Willamette Valley, OR 2015</i>	60
2704 <b>Pinot Noir</b> - Patricia Green "Freedom Hill", <i>Oregon 2016</i>	84
2705 <b>Pinot Noir</b> - Archery Summit "Premier Cuvee", <i>Oregon 2015</i>	99

### Italian White by the Bottle

2500 <b>Vermentino</b> - Argiolas, <i>Sardegna 2017</i>	51
2506 <b>Cortese</b> - Regali Principessa, <i>Gavi, Italy 2016</i>	60
2501 <b>Garganega</b> - Pasqua "Romeo & Juliet", <i>Veneto 2016</i>	55
2502 <b>Falanghina</b> - Vesevo, <i>Campania 2016</i>	55
2503 <b>Pinot Grigio</b> - Jermann, <i>Friuli 2016</i>	65
2504 <b>Verdicchio</b> - Marchetti, <i>Marche 2015</i>	55
2505 <b>Grechetto/Trebbiano</b> - Noemia "Noe", <i>Orvieto 2016</i>	55

### Other White by the Bottle

2300 <b>Riesling</b> - Dr. Burklin Wolf, "Wachenheimer", <i>Pfalz, Germany 2015</i>	65
2301 <b>Chenin Blanc</b> - Sauvion, <i>Vouvray, France 2017</i>	51
2302 <b>Sauvignon Blanc</b> - Marlborough Estate, <i>NZ 2017</i>	55
2303 <b>Sauvignon Blanc</b> - Lurton "Bonnet", <i>Bordeaux, FR 2016</i>	55
2304 <b>Fume Blanc</b> - Ferrari-Carano, <i>Sonoma, CA 2017</i>	50
2305 <b>Pinot Gris</b> - Laurentide, <i>Leelanau Peninsula, MI 2016</i>	55
2306 <b>Viognier</b> - K Vintners "Art Den Hoed", <i>Yakima Valley, WA 2016</i>	71
2307 <b>Chardonnay</b> - Morgan "Mettalico", <i>Monterey, CA 2015</i>	65
2308 <b>Chardonnay</b> - The Calling, <i>Sonoma Coast, CA 2016</i>	70
2309 <b>Chardonnay</b> - Cakebread, <i>Napa Valley, CA 2015</i>	90
2310 <b>Chardonnay</b> - Celani Family, <i>Napa Valley, CA 2015</i>	95

### Other Red by the Bottle continued

2706 <b>Sangiovese Blend</b> - Ferrari-Carano "Siena", <i>Sonoma, CA 2016</i>	60
2707 <b>Garnacha</b> - Alto Moncayo "Veraton", <i>Spain 2015</i>	65
2718 <b>Syrah</b> - Goedhart Family "Bel' Villa", <i>Red Mtn., WA 2013</i>	64
2710 <b>Syrah Blend</b> - Emiliana "Coyam", <i>Colchagua Valley, Chile 2013</i>	76
2711 <b>Tempranillo</b> - Numanthia Termes, <i>Toro, Spain 2015</i>	65
2709 <b>Malbec</b> - Trivento "Golden Reserve", <i>Mendoza, Argentina 2016</i>	57
2730 <b>Merlot</b> - Flora Springs, <i>Napa, CA 2015</i>	71
4108 <b>Merlot</b> - Darioush, <i>Napa Valley, CA 2012</i>	183
4116 <b>Merlot</b> - Plumpjack, <i>Napa Valley, CA 2015</i>	139
2708 <b>Red Blend</b> - Paoletti "Piccolo Cru", <i>Napa Valley, CA 2015</i>	55
4119 <b>Red Blend</b> - Flora Springs "Trilogy", <i>Napa Valley, CA 2012</i>	195
2729 <b>Red Blend</b> - Cain Concept The Benchland, <i>Napa, CA 2008</i>	161
4114 <b>Red Blend</b> - Quintessa, <i>Napa Valley, CA 2012</i>	295
4118 <b>Red Blend</b> - Opus One, <i>Napa Valley, CA 2014</i>	425
2712 <b>Cabernet Sauvignon</b> - Silver Totem, <i>Horse Heaven Hills, WA 2015</i>	63
2714 <b>Cabernet Sauvignon</b> - Worthy "Sophia's", <i>Napa, CA 2012</i>	75
2715 <b>Cabernet Sauvignon</b> - Fisher "Unity", <i>Sonoma/Napa, CA 2016</i>	90
4106 <b>Cabernet Sauvignon</b> - Heitz "Marthas Vineyard", <i>Napa, CA 2005</i>	455
2713 <b>Cabernet Sauvignon</b> - Burgess, <i>Napa, CA 2014</i>	121
2716 <b>Cabernet Sauvignon</b> - Peju Province, <i>Napa, CA 2014</i>	111
2719 <b>Cabernet Sauvignon</b> - Cakebread, <i>Napa Valley, CA 2015</i>	160
2720 <b>Cabernet Sauvignon</b> - Groth, <i>Napa Valley, CA 2014</i>	140
2721 <b>Cabernet Sauvignon</b> - Celani Family, <i>Napa Valley, CA 2015</i>	150
2722 <b>Cabernet Sauvignon</b> - Silver Oak, <i>Alexander Valley, CA 2013</i>	146
2723 <b>Cabernet Sauvignon</b> - Silver Oak, <i>Napa Valley, CA 2013</i>	208
4103 <b>Cabernet Sauvignon</b> - Celani Family "Ardore", <i>Napa, CA 2014</i>	325
4101 <b>Cabernet Sauvignon</b> - Plumpjack, <i>Napa Valley, CA 2014</i>	218
2724 <b>Cabernet Sauvignon</b> - Darioush, <i>Napa Valley, CA 2015</i>	172
4112 <b>Cabernet Sauvignon</b> - Cade, <i>Napa Valley, CA 2014</i>	155
4102 <b>Cabernet Sauvignon</b> - Far Niente, <i>Napa Valley, CA 2014</i>	295
2725 <b>Cabernet Sauvignon</b> - Caymus, <i>Napa Valley, CA 2016</i>	162
4109 <b>Cabernet Sauvignon</b> - Caymus "Special Select", <i>Napa, CA 2013</i>	375
4115 <b>Cabernet Sauvignon</b> - Joseph Phelps "Insignia", <i>Napa Valley, CA 2012</i>	385

EACH CATEGORY IS ORGANIZED LIGHTEST TO FULLEST

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