

# Andiamo

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

### V Suppli al Telefono

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

### Gamberi all' Andiamo

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

### V Bruschetta Rustica

Parmesan crostini, tomato-olive tapenade, white bean puree, herbed ricotta – 8.95

## ZUPPE E INSALATE

### Zuppe del Giorno

Chef's seasonal offering – 3.95

### 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 Cavolo con Pesche

Poached peaches, tender kale, red quinoa, sun flower seeds, parmesan, mixed berries, raspberry vinaigrette – 14.95

### Insalata Triata

Chopped greens, chicken, sopresata, bacon, tomatoes, hard cooked egg, olives, cucumber, avocado, pepperoncini, gorgonzola, Italian emulsion – 17.95

### Salmone Griglia

Char-grilled salmon, farmers greens, basil, fennel, capers, tomatoes, cucumbers, avocado, radish, balsamic vinaigrette – 17.95

### Manzo e Gorgonzola

Beef tenderloin tips, crisp field greens, sweet spring onion, heirloom tomatoes, gorgonzola dolce, toasted pine nuts, avocado vinaigrette – 18.95

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

### Insalata con Pollo e Farro

Grilled chicken and asparagus, pan roasted cauliflower, grape tomatoes, red onions, artisan lettuce, creamy tahini-lemon dressing – 16.95

### Ravioli con Asparagi

Asparagus filled pasta, ragu of mixed field mushrooms, asparagus spears, herbed besciamella, shaved Parmigiano Reggiano \$20.95 – 20.95

### Insalata di Salmone

Artisan lettuce mix, blackened salmon fillet, grilled peaches, toasted pecans, chevre cheese, dried fruits, red onion, balsamic vinaigrette – 22.95

## 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

### 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

## PANINI

### Manzo Macinato Americano

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

**Pollo e Pomodoro Caprese** Pesto glazed chicken breast, bufala mozzarella, heirloom tomato relish, arugula, aged balsamic – 15.95

### Piccolo Filetto di Manzo

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

### Panini Piccoli di Salmone

Scottish salmon sliders, lemon aioli, arugula slaw, avocado, parmesan fries – 17.95

### Manzo Siciliana

Sicilian breaded steak, roasted peppers, caramelized onions, mozzarella, ammoglio, Italian herbed bread – 16.95

## SECONDI

Accompanied with soup or farmers greens salad

## POLLO

### Petto di Pollo Olivia

Breasts of chicken, artichoke hearts, heirloom tomatoes, toasted basil, lemon zest, white wine sauce – 18.95

### 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

### Costolette di Maiale

Bone-in pork rib chop, peaches, asparagus, tomatoes, candied pecans, pan jus – 22.95

## 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

### Branzino Mediterraneo

Pan roasted, artichokes, fennel, lemon, spinach, garbanzo beans, heirloom tomatoes, white wine sauce – 22.95

### GF Gamberi alla Buongustaia

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

### Salmone Siracusa

Char-grilled salmon, white bean puree, vegetable caponata, toasted pine nuts, asparagus gremolata – 21.95

### Capesante Primavera

Seared scallops, spring peas, caramelized onions, mushrooms, orange supremes, Parmigiano Reggiano – 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

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