

Andiamo

DEARBORN

ANTIPASTI

Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 14.95

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 10.95
Add tenderloin tips – 10.95

ZUPPE E INSALATE

Zuppe del Giorno

Chef's seasonal offering – 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

V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 11.95

Gamberi all' Andiamo

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

V Bruschetta Rustica

Parmesan crostini, tomato-olive tapenade, white bean puree, herbed ricotta – 11.95

Insalata Triata

Chopped greens, chicken, soppressata, bacon, tomatoes, hard cooked egg, olives, cucumber, avocado, pepperoncini, gorgonzola, Italian emulsion – 22.95

Salmone Griglia

Char-grilled salmon, farmers greens, basil, fennel, capers, tomatoes, cucumbers, avocado, radish, balsamic vinaigrette – 22.95

Manzo e Gorgonzola

Beef tenderloin tips, crisp field greens, sweet spring onion, heirloom tomatoes, gorgonzola dolce, toasted pine nuts, avocado vinaigrette – 22.95

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

SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

APPETIZER

Granchio Saporito

Lump crab cakes, Michigan corn and jalapeno succotash, Nueske bacon, heirloom tomato and avocado salad – 16.95

ENTRÉE

Ravioli al Primavera

Roasted vegetable ravioli, heirloom tomato-Puttanesca sauce, Parmigiano Reggiano, toasted basil – 23.95

Medaglione di Filetto di Manzo

Pan seared beef tenderloin medallions, toasted truffle ravioli, horseradish-Marsala demi-glace, roasted asparagus – 32.95

Gamberi Farcito con Granchio

Crab stuffed colossal shrimp, sweet corn & jalapeno succotash, garlic-scallion grits, heirloom tomato-avocado relish – 31.95

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 – 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

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

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 – 27.95

Petto di Pollo Olivia

Breasts of chicken, artichoke hearts, heirloom tomatoes, toasted basil, lemon zest, white wine sauce – 25.95

Petto di Pollo 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

MANZO E MAIALE

Filetto di Manzo

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

Costolette di Maiale

Bone-in pork rib chop, peaches, asparagus, tomatoes, candied pecans, pan jus – 29.95

Costata di Manzo

20 oz bone-in Ribeye, aged in house, char-grilled, olive oil, garlic, heirloom tomatoes, chef's potatoes, 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 – 32.95

Vitello e Gamberi al Funghi

Tenderloin of veal, colossal shrimp, portabella mushrooms, herbed cheese, signature zip sauce – 36.95

Scaloppine di Vitello all' Andiamo – 29.95

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 – 39.95

GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 29.95

Salmone Siracusa

Char-grilled salmon, white bean puree, vegetable caponata, toasted pine nuts, asparagus gremolata – 31.95

Capesante Primavera

Seared scallops, spring peas, caramelized onions, mushrooms, orange supremes, Parmigiano Reggiano – 36.95

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