

Andiamo

DEARBORN

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

V Suppli al Telefono

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

Gamberi all' Andiamo

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

V Bruschetta Rustica

Parmesan crostini, tomato-olive tapenade, white bean puree, herbed ricotta – 9.95

ZUPPE E INSALATE

Zuppe del Giorno

Chef's seasonal offering – 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 Cavolo con Pesche

Poached peaches, tender kale, red quinoa, sun flower seeds, parmesan, mixed berries, raspberry vinaigrette – 15.95

Insalata Triata

Chopped greens, chicken, soppressata, bacon, tomatoes, hard cooked egg, olives, cucumber, avocado, pepperoncini, gorgonzola, Italian emulsion – 18.95

Salmone Griglia

Char-grilled salmon, farmers greens, basil, fennel, capers, tomatoes, cucumbers, avocado, radish, balsamic vinaigrette – 18.95

Manzo e Gorgonzola

Beef tenderloin tips, crisp field greens, sweet spring onion, heirloom tomatoes, gorgonzola dolce, toasted pine nuts, avocado vinaigrette – 19.95

ADD GRILLED:

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

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 – 16.95

Piccolo Filetto di Manzo

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

Panini Piccoli di Salmone

Scottish salmon sliders, lemon aioli, arugula slaw, avocado, parmesan fries – 18.95

Manzo Siciliana

Sicilian breaded steak, roasted peppers, caramelized onions, mozzarella, ammoglio, Italian herbed bread – 18.95

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 – 20.95

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

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 – 14.95

ENTRÉE

Panini di Granchio

Lump crab cake, grilled everything bread, heirloom tomatoes, apple-wood bacon, romaine lettuce, avocado emulsion, Parmesan fries – 15.95

Ravioli al Primavera

Roasted vegetable ravioli, heirloom tomato-Puttanesca sauce, Parmigiano Reggiano, toasted basil – 18.95

Medaglione di Filetto di Manzo

Pan seared beef tenderloin medallions, toasted truffle ravioli, horseradish-Marsala demi-glace, roasted asparagus – 27.95

Gamberi Farcito con Granchio

Crab stuffed colossal shrimp, sweet corn & jalapeno succotash, garlic-scallion grits, heirloom tomato-avocado relish – 23.95

MANZO

Filetto di Manzo

Char-broiled 6 or 8 oz filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 32.95 / 39.95

Costolette di Maiale

Bone-in pork rib chop, peaches, asparagus, tomatoes, candied pecans, pan jus – 26.95

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

GF Gamberi alla Buongustaia

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

Salmone Siracusa

Char-grilled salmon, white bean puree, vegetable caponata, toasted pine nuts, asparagus gremolata – 26.95

Capesante Primavera

Seared scallops, spring peas, caramelized onions, mushrooms, orange supremes, Parmigiano Reggiano – 29.95

Branzino Mediterraneo

Pan roasted, artichokes, fennel, lemon, spinach, garbanzo beans, heirloom tomatoes, white wine sauce – 33.95

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, palmina 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

Gnocchi all' Aldo

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

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

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.