

# Andiamo

LIVONIA

## 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 10.95  
Add tenderloin tips – 9.95

### V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 9.95

### 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 – 10.95

## 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

### Insalata Triata

Chopped greens, chicken, sopresata, bacon, tomatoes, hard cooked egg, olives, cucumber, avocado, pepperoncini, gorgonzola, Italian emulsion – 21.95

### Salmone Griglia

Char-grilled salmon, farmers greens, basil, fennel, capers, tomatoes, cucumbers, avocado, radish, balsamic vinaigrette – 21.95

### Manzo e Gorgonzola

Beef tenderloin tips, crisp field greens, sweet spring onion, heirloom tomatoes, gorgonzola dolce, toasted pine nuts, avocado vinaigrette – 21.95

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

### Linguine con Gamberi Salmoriglio

Pan roasted shrimp, fresh lemon juice, garlic, oregano, spring peas, caramelized onions, Sicilian olive oil – 27.95

### Bistecca con Bagna Cauda

Char-grilled hanger steak, heirloom tomatoes, forest mushroom risotto, Morel mushroom-anchovy butter, crispy salsify – 29.95

### Ravioli di Aragosta Checca

Lobster filled ravioli, slow roasted sweet garlic, baby spinach, lemon infused olive oil, tomato basil sauce, pea sprouts, Parmigiano-Reggiano – 28.95

### Petto di Pollo Frangelico

Walnut crusted chicken breast, dried cherries, Frangelico laced crema – 23.95

## 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 – 18.95

### Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 17.95

### 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 – 20.95

### Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 18.95  
With chicken tenderloins – 22.95  
With salmon or 2 colossal shrimp – 26.95

### Gnocchi all' Aldo

A specialty of the house. Handmade potato dumplings, creamy tomato Palmina sauce – 18.95

### 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 3.95 ea. / salmon 7.95 / meatball 2.95  
meatballs 1.95 each / Italian sausage link 2.95 each

## 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 – 22.95

### Petto di Pollo alla Andiamo – 20.95

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 – 34.95

### Bistecca Americano

Char-grilled 14 oz Ribeye steak, aged over 30 days, olive oil, garlic, heirloom tomatoes, herbs – 33.95

### 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

### Bocconcini di Vitello all' Aldo

Sliced veal tenderloin, imported Prosciutto, Fontina cheese, tomato fillet, herbed white wine sauce – 29.95

### Vitello e Gamberi al Funghi

Tenderloin of veal, colossal shrimp, portabella mushrooms, herbed cheese, signature zip sauce – 34.95

### Scaloppine di Vitello alla Andiamo – 25.95

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 – 32.95

### 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 – 24.95

### Capesante Primavera

Seared scallops, spring peas, caramelized onions, mushrooms, orange supremes, Parmigiano Reggiano – 33.95

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.