

# Andiamo

DETROIT RIVERFRONT

## ANTIPASTI

### Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 13.95

### 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

### 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 – 14.95

### V Bruschetta Rustica

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

## 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, sopresata, 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 – 15.95

**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 – 21.95

### 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 – 21.95

### Petto di Pollo alla 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

## SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

### APPETIZER

#### Granchio Saportio

Lump crab cakes, sweet corn succotash, roasted Poblano salsa verde – 16.95

### ENTRÉE

#### Panini con Pesce Fritti

Wild caught Alaskan cod, beer battered, Remoulade, dill Havarti cheese, brioche bun, pickled shallots, salt & vinegar fries – 18.95

#### Confit D'Anatra

Confit duck leg, caramelized onion potato rissole, crumbled blue cheese-arugula salad, roasted duck demi-glace – 28.95

#### Ravioli con Parmigiano Reggiano

Cheese filled pasta pillows, heirloom tomato-citrus broth, asparagus, prosciutto di parma, cannellini beans, frisee – 28.95

#### Dentice Rosso Croccante

Seared Gulf Red Snapper, braised lentils Provencal, herbed citrus consomme, asparagus gremolata – 30.95

## 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 – 24.95

**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

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

L6/12/19