

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

GF Cocktail Di Gamberi

Three chilled, colossal shrimp, served with our signature cocktail sauce – 14.95
Additional *shrimp* – 4 each

V Suppli al Telefono

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

ZUPPE E INSALATE

V Minestrone alla Milanese

Italian Vegetable Soup – 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 Quattro Stagioni

Tender kale, charred brussel sprouts, roasted butternut squash, seasonal fruits, ricotta salata, pinenuts, raspberry-pomegranate vinaigrette – 15.95

Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 12.95

Gamberi all' Andiamo

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

V Melanzane Napoleone

Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 10.95

Salumi e Formaggi

Selection of Artisan Italian meats and cheeses, olives, peppers, almonds, crostini (serves 2) – 17.95

Granchio Saporito

Lump crab cakes, sweet corn-brussel sprout ragu, lemon aioli, pickled red onion – 17.95

Salmone Rustica

Char-grilled salmon fillet, roasted corn, tomato fillets, olives, fennel-arugula, avocado toast, balsamic vinaigrette – 18.95

Gamberi Panzanella

Colossal shrimp, crisp eggplant, chick peas, heirloom tomatoes, roasted sweet peppers, citrus vinaigrette – 21.95

GF Manzo Rustica

Char-grilled beef tenderloin tips, wild mushrooms, grilled onions, artichokes, grilled romaine heart, herbed vinaigrette – 24.95

ADD GRILLED:

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

SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

APPETIZER

Germogli di Brussel Friti

Crisp Brussel Sprouts, Caramelized Shallots, Nueske Bacon, Spicy Garlic Parmesan Aioli – 12.95

ENTRÉE

Gastronomia Prime Burger

½ lb USDA Prime burger, Shaved Kobe Pastrami, swiss cheese, pickled onions, Whole grain mustard aioli, Brioche bun, Parmesan French Fries – 17.95

Pollo Affumicato Carbonara

Smoked Chicken, caramelized shallots, roasted garlic, sweet peas, carbonara style Basmati rice – 18.95

Short Rib Shepard's Pie

Braised Beef Short Ribs, Roasted Root Vegetables, Rich Brown Sauce, Roasted Garlic & Horseradish Whipped Potato Gratin – 25.95

Gamberetto Fra Diavolo

Colossal Shrimp, Calabrian Chili infused San Marzano Tomato Sauce, Squid Ink Linguine, Fresh Herbs – 23.95

PANINI

Manzo Macinato Americano

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

Torta del Granchio

Blue crab meat sliders, avocado, pickled red onion, arugula, lemon aioli, parmesan fries – 18.95

Piccolo Filetto di Manzo

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

Tonno alla Toscana

Olive oil tuna, heirloom tomatoes, capers, fresh basil, celery hearts, whole grain bread, rustic kale salad – 16.95

Pollo Trentino

Spice-grilled chicken breast, green apple slaw, mozzarella cheese, mustard aioli – 16.95

SECONDI

Accompanied with soup or farmers greens salad

POLLO

Petto di Pollo con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 18.95

Petto di Pollo all' Aldo

Chicken breast, white wine, artichokes, tomato filet, herbs – 19.95

Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 18.95

Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 17.95

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

MANZO

Filetto di Manzo

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

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

Pesce Bianco alla Siciliana

Lightly breaded whitefish, Italian potatoes, seasonal vegetables, Ammoglio sauce or almandine style – 22.95

GF Gamberi alla Buongustaia

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

Salmone alla Griglia

Char-grilled Scottish salmon, balsamic brussel sprouts, sweet potato-garbanzo bean hash, pomegranate agrodolce, fennel slaw – 26.95

Capesante Arrostito

Pan roasted George's Bank scallops, butternut squash puree, pumpkin gnocchi, kale, wild mushrooms, leeks, sage – 29.95

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.

WINE LIST

GLASS

Sparkling by the Glass

2012	Prosecco - La Marca 'Extra Dry', Veneto, Italy <i>NV</i>	12/48
2001	Sparkling - Le Courtage Brut Rosé, Burgundy, France <i>NV</i>	12 split
2002	Moscato - Tre Donne <i>La Perlina</i> , Asti, Italy <i>NV</i>	10/40

White by the Glass

2003	Riesling - Bauer Haus Spätlese, Rheinhessen, Germany <i>2017</i>	10/40
2013	Sauvignon Blanc - Marlborough Estate, Marlborough, New Zealand <i>2017</i>	12/48
2005	Trebbiano - Cà Maiol, Veneto, Italy <i>2017</i>	12/48
2006	Pinot Grigio - Masianco, Veneto, Italy <i>2017</i>	11/44
2008	Rosé - Renaissance, Maremma, Italy <i>2017</i>	11/44
2009	Chardonnay - Andiamo Cellars, California <i>2017</i>	9/36
2010	Chardonnay - Pascal Renaud, Macon-Villages, France <i>2016</i>	12/48
2011	Chardonnay - Ferrari-Carano, Sonoma, CA <i>2016</i>	14/56

Red by the Glass

2203	Pinot Noir - Lyric by Etude, Santa Barbara, California <i>2016</i>	13/52
2204	Pinot Noir - Rainstorm, Oregon <i>2017</i>	14/56
2202	Sangiovese - Castello di Albola Chianti Classico, Italy <i>2015</i>	11/44
2214	Valpolicella Ripasso - Rosati, Veneto, Italy <i>2015</i>	14/56
2205	Merlot - Celani Family <i>Robusto</i> , Napa, CA <i>2017</i>	15/60
2206	Montepulciano - Cerulli Spinozzi, Abruzzo, Italy <i>2013</i>	12/48
2207	Malbec - Piattelli Reserve, Mendoza, Argentina <i>2016</i>	11/44
2208	Super Tuscan - Il Fauno di Arcanum, Tuscany, Italy <i>2015</i>	18/72
2209	Cabernet Sauvignon - Andiamo Cellars, CA <i>2017</i>	9/36
2213	Cabernet Sauvignon - Castle Rock, Napa, CA <i>2017</i>	13/52
2211	Red Blend - Roth Heritage, Sonoma County, California <i>2016</i>	15/60
2212	Merlot/Cab Franc - Celani Family <i>Tenacious</i> , Napa, CA <i>2015</i>	27/108

BOTTLE

Sparkling by the Bottle

2100	Sparkling - L. Mawby Blanc de Blancs, Leelanau, MI <i>N/V</i>	58
2107	Sparkling - Ferrari Brut, Trentino, Italy <i>NV</i>	60
2101	Champagne - Veuve Clicquot Yellow, France <i>NV</i>	112

Italian White by the Bottle

2500	Vermentino - Argiolas, Sardegna <i>2017</i>	45
2506	Cortese - Regali Principessa, Gavi <i>2017</i>	48
2501	Garganega - Pasqua <i>Romeo & Juliet</i> , Veneto <i>2016</i>	48
2503	Pinot Grigio - Jermann, Friuli <i>2016</i>	64
2504	Verdicchio - Marchetti, Marche <i>2015</i>	52
2505	Grechetto/Trebbiano - Noemia <i>Noe</i> , Orvieto <i>2015</i>	48

Other White by the Bottle

2312	Dry Riesling - Verterra, Leelanau Peninsula, MI <i>2017</i>	45
2301	Chenin Blanc - Sauvion, Vouvray, France <i>2016</i>	45
2303	Sauvignon Blanc - Lurton <i>Bonnet</i> , Bordeaux, France <i>2016</i>	48
2311	Sauvignon Blanc - Duckhorn, Napa, CA <i>2017</i>	60
2304	Fumé Blanc - Ferrari-Carano, Sonoma, CA <i>2017</i>	40
2315	Pinot Gris - Schlumberger Les Princes Abbés, Alsace, France <i>2015</i>	54
2314	Chardonnay - Starmont, Carneros, CA <i>2015</i>	50
2308	Chardonnay - The Calling, Sonoma Coast, CA <i>2016</i>	70
2309	Chardonnay - Cakebread, Napa, CA <i>2016</i>	88
2310	Chardonnay - Celani, Napa, CA <i>2015</i>	90

Italian Red by the Bottle

2600	Barbera - Hilberg, Piedmont <i>2014</i>	60
2612	Dolcetto - Ceretto "Rossana", Piedmont <i>2015</i>	48
2601	Sangiovese - La Fornace Rosso di Montalcino, Tuscany <i>2016</i>	52
2602	Sangiovese - Ruffino "Ducale Oro", Gran Selezione, Chianti Classico Riserva <i>2014</i>	86
2615	Sangiovese - Argiano Brunello di Montalcino, Tuscany <i>2013</i>	99
2604	Zinfandel/Primitivo - Altemura <i>Sasseo</i> , Puglia <i>2016</i>	46
2605	Super Tuscan - Gaja Ca'Marcanda <i>Promis</i> , Tuscany <i>2015</i>	108
2606	Super Tuscan - Brancaia <i>Iltraia</i> , Tuscany <i>2013</i>	96
2607	Nebbiolo - Vietti <i>Perbacco</i> , Piedmont <i>2015</i>	66
2613	Barbaresco - San Giuliano, Piedmont <i>2014</i>	85
2614	Barolo - Elvio Cogno Ravera, Piedmont <i>2014</i>	120
2610	Amarone Classico - Luigi Righetti, Veneto <i>2014</i>	68
2611	Amarone Classico - Lorenzo Begali, Veneto <i>2014</i>	108

Other Red by the Bottle

2700	Pinot Noir - DeLoach, Russian River Valley, CA <i>2016</i>	60
2701	Pinot Noir - Beckon "Bien Nacido", Santa Barbara, California <i>2016</i>	75
2702	Pinot Noir - Joseph Phelps <i>Freestone</i> , Sonoma, CA <i>2015</i>	90
2703	Pinot Noir - Elk Cove, Willamette, OR <i>2015</i>	62
2704	Pinot Noir - Patricia Green "Freedom Hill", Willamette, OR <i>2016</i>	84
2705	Pinot Noir - Archery Summit, Dundee Hills, OR <i>2016</i>	99
2706	Sangiovese Blend - Ferrari-Carano <i>Siena</i> , Sonoma, CA <i>2015</i>	56
2707	Garnacha - Alto Moncayo <i>Veraton</i> , Campo de Borja, Spain <i>2016</i>	62
2736	Cabernet Franc - Catena "San Carlos", Mendoza, Argentina <i>2016</i>	56
2708	Red Blend - Paoletti Piccolo Cru, Napa, CA <i>2016</i> (Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Petit Verdot)	56
2709	Malbec - Trivento <i>Golden Reserve</i> , Mendoza, Argentina <i>2016</i>	52
2710	Syrah Blend - Emiliana <i>Coyam</i> , Colchagua Valley, Chile <i>2013</i>	76
2718	Syrah - Goedhart "Bel Villa", Red Mountain, Washington <i>2013</i>	58
2711	Tempranillo - Numanthia <i>Termes</i> , Toro, Spain <i>2015</i>	59
2730	Merlot - Flora Springs, Napa, CA <i>2015</i>	65
2737	Zinfandel Blend - Ridge Three Valleys, Sonoma County, CA <i>2016</i>	61
2712	Cabernet Sauvignon - Silver Totem, Horse Heaven Hills, WA <i>2015</i>	54
2734	Cabernet Sauvignon - Volunteer, Napa, CA <i>2016</i>	68
2714	Cabernet Sauvignon - Worthy <i>Sophia's</i> , Napa, CA <i>2012</i>	70
2715	Cabernet Sauvignon - Fisher <i>Unity</i> , Sonoma/Napa, CA <i>2016</i>	90
2713	Cabernet Sauvignon - Burgess, Napa, CA <i>2014</i>	115
2732	Cabernet Sauvignon - Provenance, Rutherford, CA <i>2015</i>	95
2716	Cabernet Sauvignon - Peju Province, Napa, CA <i>2014</i>	105
2720	Cabernet Sauvignon - Groth, Napa, CA <i>2014</i>	126
2721	Cabernet Sauvignon - Celani Family, Napa, CA <i>2016</i>	190
2722	Cabernet Sauvignon - Silver Oak, <i>Alexander Valley</i> , CA <i>2014</i>	136
2731	Cabernet Sauvignon Reserve - Snowden, Napa, CA <i>2008</i>	175
2724	Cabernet Sauvignon - Darioush, Napa, CA <i>2015</i>	172
2725	Cabernet Sauvignon - Caymus, Napa, CA <i>2016</i>	162

EACH CATEGORY IS ORGANIZED LIGHTEST TO FULLEST

Vintages are subject to change. Please inquire with a manager on dates for upcoming wine dinners.