

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

GF Cocktail di Gamberi

Three chilled, colossal shrimp, served with our signature cocktail sauce – 13.95
Additional shrimp – 3.95 each

V Suppli al Telefono

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

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

Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 13.95

Gamberi all' Andiamo

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

V Melanzane Napoleone

Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 12.95

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 – 18.95

Salmone Rustica

Char-grilled salmon fillet, roasted corn, tomato fillets, olives, fennel-arugula, avocado toast, balsamic vinaigrette – 21.95

Gamberi Panzanella

Colossal shrimp, crisp eggplant, chick peas, heirloom tomatoes, roasted sweet peppers, citrus vinaigrette – 22.95

GF Manzo Rustica

Char-grilled beef tenderloin tips, wild mushrooms, grilled onions, artichokes, grilled romaine heart, herbed vinaigrette – 23.95

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

Bistecca de Maiale

Berkshire pork porterhouse, locally raised, toasted farro, butternut squash chutney, sage-brandied sauce, carrot salad – 33.95

Trota de Lago

Pan seared Michigan lake trout, roasted fennel seed-cinnamon crust, braised kale, red quinoa, radicchio, aged cherve cheese risotto, toasted walnut-pear butter sauce, frisee winter truffle salad – 29.95

Costata de Manzo

Iron skillet bone in 16 oz. ribeye, roasted vegetables, potatoes, balsamic reduction, gorgonzola dolce, garlic chips and herbs – 39.95

Ravioli del Stagionale

Spinach mascarpone ravioli, crispy speck, roasted corn, pepper, onions, tomato pesto, grilled marinated shrimp, fresh basil – 26.95

Risotto Aragosta

Butter poached lobster, prosciutto, porcini mushroom, swiss chard, sweet peas, black garlic, lemon oil, shaved parmesan cheese – 34.95

Puttanesca di Mare

Sautéed jumbo shrimp, Italian sausage, capers, anchovies, San Marzano tomato sauce, fresh basil – 27.95

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

Vongole Val d'Aosta

Littleneck clams, white wine, pancetta, bell pepper-casino butter, handmade linguine – 20.95

Frutti di Mare

Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta – 35.95

Rigatoni Giuseppe

Italian sausage, onions, mushrooms, marinated tomatoes, spinach, Marsala, rosemary-demi glace, shaved Asiago – 21.95

V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 19.95
With chicken tenderloins – 23.95

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 con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 21.95

Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 21.95

Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 20.95

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

Maiale Milanese

Tender pork cutlets, Sicilian style bread crumbs, brussel sprouts, pancetta, caramelized onions, aged balsamic, risotto, shaved Parmigiano Reggiano – 24.95

Bistecca di Lombo New York

12 oz boneless New York strip steak, aged in house, char-grilled, chef's potatoes, zip sauce, seasonal vegetables – 29.95

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

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 – 29.95

Salmone alla Griglia

Char-grilled Scottish salmon, balsamic brussel sprouts, sweet potato-garbanzo bean hash, pomegranate agrodolce, fennel slaw – 24.95

Capesante Arrostito

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

WINE LIST

GLASS POURS

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 La Perlina, 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 - Masiatico, 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 - Giuliano Rosati, Veneto, Italy <i>2015</i>	14/56
2206	Montepulciano - Cerulli Spinozzi, Abruzzo, Italy <i>2013</i>	12/48
2207	Malbec - Piattelli Reserve, Mendoza, Argentina <i>2016</i>	11/44
2205	Merlot - Celani Family <i>Robusto</i> , Napa, CA <i>2017</i>	15/60
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>	25/100

BOTTLE

Sparkling by the Bottle

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>2016</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>2016</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

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>2012</i>	86
2615	Sangiovese - Argiano Brunello di Montalcino, Tuscany <i>2013</i>	99
2604	Zinfandel/Primitivo - Altemura <i>Sassee</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>2014</i>	66
2613	Barbaresco - San Guiliano, 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 <i>Premier Cuvee</i> , Willamette, OR <i>2015</i>	99
2706	Sangiovese Blend - Ferrari-Carano <i>Siena</i> , Sonoma, CA <i>2016</i>	56
2707	Garnacha - Alto Moncayo <i>Veraton</i> , Campo de Borja, Spain <i>2015</i>	62
2708	Red Blend - Paoletti Piccolo Cru, Napa, CA <i>2016</i> (Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Petit Verdot)	56
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>	54
2709	Malbec - Trivento <i>Golden Reserve</i> , Mendoza, Argentina <i>2016</i>	52
2711	Tempranillo - Numanthia <i>Termes</i> , Toro, Spain <i>2014</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
2733	Cabernet Sauvignon - Hanna, Alexander Valley, CA <i>2014</i>	85
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
2722	Cabernet Sauvignon - Silver Oak, Alexander Valley, 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.