

## ANTIPASTI

### Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 10.95

### Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glace – 11.95

### 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 – 12.95  
Additional *shrimp* – 3.95 each

### V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 8.95

## 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 – 11.95

### Gamberi Panzanella

Colossal shrimp, crisp eggplant, chick peas, heirloom tomatoes, roasted sweet peppers, citrus vinaigrette – 18.95

### V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 12.95

### Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 11.95

### Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 13.95

### 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) – 14.95

### Granchio Saporito

Lump crab cakes, sweet corn-brussel sprout ragu, lemon aioli, pickled red onion – 15.95

### V Quattro Stagioni

Tender kale, charred brussel sprouts, roasted butternut squash, seasonal fruits, ricotta salata, pinenuts, raspberry-pomegranate vinaigrette – 14.95

### Salmone Rustica

Char-grilled salmon fillet, roasted corn, tomato fillets, olives, fennel-arugula, avocado toast, balsamic vinaigrette – 17.95

### GF Manzo Rustica

Char-grilled beef tenderloin tips, wild mushrooms, grilled onions, artichokes, grilled romaine heart, herbed vinaigrette – 19.95

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 – 16.95

### Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 15.95

### Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 16.95

### Paglia e Fieno con Filetto di Pollo

Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 17.95

### Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 15.95  
With *chicken tenderloins* – 19.95  
With *salmon or 2 colossal shrimp* – 23.95

### Gnocchi all' Aldo

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

### Rigatoni Giuseppe

Italian sausage, onions, mushrooms, marinated tomatoes, spinach, Marsala, rosemary-demi glace, shaved Asiago – 17.95

### Vongole Val d'Aosta

Littleneck clams, white wine, pancetta, bell pepper-casino butter, handmade linguine – 17.95

### V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 16.95  
With *chicken tenderloins* – 20.95

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

## 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 – 17.95

### Piccolo Filetto di Manzo

2 char-grilled petite filets, portabella mushrooms, watercress gremolata, zip sauce, crisp onions, brioche slider buns, truffle fries – 18.95

### Tonno alla Toscana

Olive oil tuna, heirloom tomatoes, capers, fresh basil, celery hearts, whole grain bread, rustic kale salad – 15.95

### Pollo Trentino

Spice-grilled chicken breast, green apple slaw, mozzarella cheese, mustard aioli – 15.95

## 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 – 17.95

### Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 17.95

### Petto di Pollo Siciliana

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

### Petto di Pollo all' Andiamo – 16.95

**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 – 26.95 / 34.95

## VITELLO

Featuring Strauss Free Raised® Veal, The Way Nature Intended

### Scaloppine di Vitello all' 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

## PESCE

### Pesce Bianco alla Siciliana

Lightly breaded whitefish, Italian potatoes, seasonal vegetables, Ammoglio sauce or almandine style – 19.95

### GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 21.95

### Salmone alla Griglia

Char-grilled Scottish salmon, balsamic brussel sprouts, sweet potato-garbanzo bean hash, pomegranate agrodolce, fennel slaw – 21.95

### Capesante Arrostito

Pan roasted George's Bank scallops, butternut squash puree, pumpkin gnocchi, kale, wild mushrooms, leeks, sage – 26.95

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

### White by the Glass

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

### Red by the Glass

2203	<b>Pinot Noir</b> - Lyric by Etude, Santa Barbara, California <i>2016</i>	13/52
2204	<b>Pinot Noir</b> - Rainstorm, Oregon <i>2017</i>	14/56
2202	<b>Sangiovese</b> - Castello di Albola Chianti Classico, Italy <i>2015</i>	11/44
2214	<b>Valpolicella Ripasso</b> - Giuliano Rosati, Veneto, Italy <i>2015</i>	14/56
2206	<b>Montepulciano</b> - Cerulli Spinozzi, Abruzzo, Italy <i>2013</i>	12/48
2207	<b>Malbec</b> - Piattelli Reserve, Mendoza, Argentina <i>2016</i>	11/44
2205	<b>Merlot</b> - Celani Family <i>Robusto</i> , Napa, CA <i>2017</i>	15/60
2208	<b>Super Tuscan</b> - Il Fauno di Arcanum, Tuscany, Italy <i>2015</i>	18/72
2209	<b>Cabernet Sauvignon</b> - Andiamo Cellars, CA <i>2017</i>	9/36
2213	<b>Cabernet Sauvignon</b> - Castle Rock, Napa, CA <i>2017</i>	13/52
2211	<b>Red Blend</b> - Roth Heritage, Sonoma County, California <i>2016</i>	15/60
2212	<b>Merlot/Cab Franc</b> - Celani Family <i>Tenacious</i> , Napa, CA <i>2015</i>	25/100

## BOTTLE

### Sparkling by the Bottle

2107	<b>Sparkling</b> - Ferrari Brut, Trentino, Italy <i>NV</i>	60
2101	<b>Champagne</b> - Veuve Clicquot Yellow, France <i>NV</i>	112

### Italian White by the Bottle

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

### Other White by the Bottle

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

### Italian Red by the Bottle

2600	<b>Barbera</b> - Hilberg, Piedmont <i>2014</i>	60
2612	<b>Dolcetto</b> - Ceretto "Rossana", Piedmont <i>2015</i>	48
2601	<b>Sangiovese</b> - La Fornace Rosso di Montalcino, Tuscany <i>2016</i>	52
2602	<b>Sangiovese</b> - Ruffino "Ducale Oro" Gran Selezione, Chianti Classico Riserva <i>2012</i>	86
2615	<b>Sangiovese</b> - Argiano Brunello di Montalcino, Tuscany <i>2013</i>	99
2604	<b>Zinfandel/Primitivo</b> - Altemura <i>Sasseo</i> , Puglia <i>2016</i>	46
2605	<b>Super Tuscan</b> - Gaja Ca'Marcanda <i>Promis</i> , Tuscany <i>2015</i>	108
2606	<b>Super Tuscan</b> - Brancaia <i>Ilatraia</i> , Tuscany <i>2013</i>	96
2607	<b>Nebbiolo</b> - Vietti <i>Perbacco</i> , Piedmont <i>2014</i>	66
2613	<b>Barbaresco</b> - San Guiliano, Piedmont <i>2014</i>	85
2614	<b>Barolo</b> - Elvio Cogno Ravera, Piedmont <i>2014</i>	120
2610	<b>Amarone Classico</b> - Luigi Righetti, Veneto <i>2014</i>	68
2611	<b>Amarone Classico</b> - Lorenzo Begali, Veneto <i>2014</i>	108

### Other Red by the Bottle

2700	<b>Pinot Noir</b> - Deloach, Russian River Valley, CA <i>2016</i>	60
2701	<b>Pinot Noir</b> - Beckon "Bien Nacido", Santa Barbara, California <i>2016</i>	75
2702	<b>Pinot Noir</b> - Joseph Phelps <i>Freestone</i> , Sonoma, CA <i>2015</i>	90
2703	<b>Pinot Noir</b> - Elk Cove, Willamette, OR <i>2015</i>	62
2704	<b>Pinot Noir</b> - Patricia Green "Freedom Hill", Willamette, OR <i>2016</i>	84
2705	<b>Pinot Noir</b> - Archery Summit <i>Premier Cuvee</i> , Willamette, OR <i>2015</i>	99
2706	<b>Sangiovese Blend</b> - Ferrari-Carano <i>Siena</i> , Sonoma, CA <i>2016</i>	56
2707	<b>Garnacha</b> - Alto Moncayo <i>Veraton</i> , Campo de Borja, Spain <i>2015</i>	62
2708	<b>Red Blend</b> - Paoletti Piccolo Cru, Napa, CA <i>2016</i> (Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Petit Verdot)	56
2710	<b>Syrah Blend</b> - Emiliana <i>Coyam</i> , Colchagua Valley, Chile <i>2013</i>	76
2718	<b>Syrah</b> - Goedhart "Bel Villa", Red Mountain, Washington <i>2013</i>	54
2709	<b>Malbec</b> - Trivento <i>Golden Reserve</i> , Mendoza, Argentina <i>2016</i>	52
2711	<b>Tempranillo</b> - Numanthia <i>Termes</i> , Toro, Spain <i>2014</i>	59
2730	<b>Merlot</b> - Flora Springs, Napa, CA <i>2015</i>	65
2737	<b>Zinfandel Blend</b> - Ridge Three Valleys, Sonoma County, CA <i>2016</i>	61
2712	<b>Cabernet Sauvignon</b> - Silver Totem, Horse Heaven Hills, WA <i>2015</i>	54
2734	<b>Cabernet Sauvignon</b> - Volunteer, Napa, CA <i>2016</i>	68
2714	<b>Cabernet Sauvignon</b> - Worthy <i>Sophia's</i> , Napa, CA <i>2012</i>	70
2733	<b>Cabernet Sauvignon</b> - Hanna, Alexander Valley, CA <i>2014</i>	85
2715	<b>Cabernet Sauvignon</b> - Fisher <i>Unity</i> , Sonoma/Napa, CA <i>2016</i>	90
2713	<b>Cabernet Sauvignon</b> - Burgess, Napa, CA <i>2014</i>	115
2732	<b>Cabernet Sauvignon</b> - Provenance, Rutherford, CA <i>2015</i>	95
2716	<b>Cabernet Sauvignon</b> - Peju Province, Napa, CA <i>2014</i>	105
2720	<b>Cabernet Sauvignon</b> - Groth, Napa, CA <i>2014</i>	126
2722	<b>Cabernet Sauvignon</b> - Silver Oak, Alexander Valley, CA <i>2014</i>	136
2731	<b>Cabernet Sauvignon Reserve</b> - Snowden, Napa, CA <i>2008</i>	175
2724	<b>Cabernet Sauvignon</b> - Darioush, Napa, CA <i>2015</i>	172
2725	<b>Cabernet Sauvignon</b> - 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.