

ANTIPASTI

Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 15.95

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

GF Cocktail di Gamberi

Three chilled, colossal shrimp, served with our signature cocktail sauce – 14.95
Additional shrimp – 3.95 each

V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 12.95

Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 14.95

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) – 20.95

Granchio Saporito

Lump crab cakes, sweet corn-brussel sprout ragu, lemon aioli, pickled red onion – 20.95

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 – 29.95

Petto di Pollo con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 25.95

Petto di Pollo Alla Aldo

Chicken breast, white wine, artichokes, tomato filet, herbs – 25.95

Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 25.95

Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 24.95

Petto di Pollo 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

MANZO E MAIALE

Filetto di Manzo

Char-broiled 8 oz. filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 39.95

Maiale Milanese

Tender pork cutlets, Sicilian style bread crumbs, brussel sprouts, pancetta, caramelized onions, aged balsamic, risotto, shaved Parmigiano Reggiano – 29.95

Costata di Manzo

20 oz bone-in ribeye steak, aged in house, char-grilled, chef's potatoes, zip sauce, seasonal vegetables – 44.95

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 – 33.95

Vitello e Gamberi al Funghi

Tenderloin of veal, colossal shrimp, portabella mushrooms, herbed cheese, signature zip sauce – 37.95

Scaloppine di Vitello all' Andiamo – 30.95

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 or almandine – 26.95

Salmone alla Griglia

Char-grilled Scottish salmon, balsamic brussel sprouts, sweet potato-garbanzo bean hash, pomegranate agrodolce, fennel slaw – 31.95

Capesante Arrostito

Pan roasted George's Bank scallops, butternut squash puree, pumpkin gnocchi, kale, wild mushrooms, leeks, sage – 35.95

GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 31.95

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.

ZUPPE E INSALATE

V Minestrone alla Milanese

Italian Vegetable Soup – 5.95

Pasta e Fagioli

White beans, tomatoes, root vegetables, sausage – 5.95

V Insalata di Cesare

Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano – 14.95

V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 14.95

Salmone Rustica

Char-grilled salmon fillet, roasted corn, tomato fillets, olives, fennel-arugula, avocado toast, balsamic vinaigrette – 24.95

Gamberi Panzanella

Colossal shrimp, crisp eggplant, chick peas, heirloom tomatoes, roasted sweet peppers, citrus vinaigrette – 25.95

GF Manzo Rustica

Char-grilled beef tenderloin tips, wild mushrooms, grilled onions, artichokes, grilled romaine heart, herbed vinaigrette – 26.95

ADD GRILLED: chicken – 4 / steak – 9 / shrimp – 4ea / salmon – 8

SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

Costatine di Manzo

Braised beef short rib ragu, Parmigiano-Reggiano filled ravioli, rosemary demi-glace, fresh horseradish gremolata – 34

Confit D'Anatra

Confit duck leg, caramelized onion potato rissole, crumbled blue cheese-arugula salad, roasted duck demi-glace – 34

Costolette di Agnello

Char-grilled Strauss lamb chops, cracked olives, pomegranate tapenade, saffron laced pilaf, roasted asparagus – 46

Pancia di Maiale

Braised pork belly, Calabrese pepper infused crispy polenta, spiced agro-dolce, house-made mustard pickled cabbage – 32

Dentice Rosso Croccante

Seared Gulf Red Snapper, braised lentils Provençal, herbed citrus consomme, asparagus gremolata – 36

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 – 19.95

Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 19.95

Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 21.95

Paglia e Fieno con Filetto di Pollo

Chicken, Prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 21.95

Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta – 19.95
With chicken tenderloins – 23.95
With salmon fillet or 2 colossal shrimp – 26.95

Gnocchi all' Aldo

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

Vongole Val d'Aosta

Littleneck clams, white wine, pancetta, bell pepper-casino butter, handmade linguine – 25.95

V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 22.95
With chicken tenderloins – 26.95

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 4 ea / salmon 8 / sausage 3 /meatballs 2 ea

WINE LIST

GLASS POURS

Sparkling by the Glass

Spumanti - Martini & Rossi, <i>Asti, Italy N/V</i>	12(Split)
Brachetto - Banfi "Rosa Regale", <i>Acqui, Italy N/V</i>	13(Split)
Prosecco - La Marca 'Extra Dry', Veneto, Italy <i>N/V</i>	12/55
Sparkling - Le Courtage Brut Rose, <i>Burgundy, France N/V</i>	13(Split)
Moscato - Tre Donne, <i>Asti, Italy, N/V</i>	12/55

White by the Glass

Riesling - Chateau Grand Traverse, <i>Michigan 2017</i>	12/55
Riesling - Bauer Haus, <i>Rheinhessen, Germany 2016</i>	11/50
Sauvignon Blanc - Marlborough Estate, <i>New Zealand 2017</i>	12/55
Trebbiano - CàMaiol, <i>Veneto, Italy 2017</i>	12/55
Pinot Grigio - Monteflor "Vello", <i>Veneto, Italy 2017</i>	13/60
Rosé - Renaissance, Maremma, <i>Italy 2017</i>	11/44
Chardonnay - Andiamo Cellars, <i>California 2017</i>	11/50
Chardonnay - Pascal Renaud, <i>Macon-Villages, FR 2016</i>	13/60
Chardonnay - Ferrari-Carano, <i>Sonoma, CA 2016</i>	14/65

Red by the Glass

Dolce Rosso - Cascina Pian d'Or " <i>Serena</i> ", <i>Italy</i>	12/55
Pinot Noir - Lyric by Etude, Santa Barbara, <i>CA 2016</i>	13/60
Pinot Noir - Rainstorm, <i>Oregon 2017</i>	15/65
Sangiovese - Castello Di Albola, Chianti Classico, <i>Italy 2015</i>	15/65
Valpolicella Ripasso - Rosati, Veneto, <i>Italy 2015</i>	17/73
Merlot - Celani Family "Robusto", <i>Napa Valley, CA 2017</i>	15/70
Montepulciano - Cerulli Spinuzzi, <i>Abruzzo, Italy 2013</i>	13/60
Malbec - Piattelli Reserve, <i>Mendoza, Argentina 2016</i>	12/55
Super Tuscan - Il Fauno Di Arcanum, <i>Tuscany, Italy 2015</i>	18/75
Cabernet Sauvignon - Andiamo Cellars, <i>California 2017</i>	11/50
Cabernet Sauvignon - Castle Rock, <i>Napa, CA 2017</i>	15/65
Red Blend - Stag's Leap Wine Cellars "Hands Of Time", <i>Napa, CA 2016</i>	16/70
Merlot/Cab Franc - Celani Family "Tenacious", <i>Napa, CA 2015</i>	25/115

BOTTLE

Sparkling by the Bottle

2100 Sparkling - L. Mawby Blanc De Blancs, <i>Leelanau, MI N/V</i>	65
2103 Sparkling - Chandon Brut, <i>California N/V</i>	50
2104 Champagne - Moët & Chandon "Imperial", <i>France N/V</i>	85
2105 Champagne - Veuve Cliquot "Yellow", <i>France N/V (375ml)</i>	55
2101 Champagne - Veuve Cliquot "Yellow", Reims, <i>France N/V</i>	115
2106 Champagne - "Dom Perignon", <i>France 2009</i>	275

Italian White by the Bottle

2500 Vermentino - Argiolas, <i>Sardegna 2017</i>	51
2506 Cortese - Regali Principessa, <i>Gavi, Italy 2016</i>	60
2501 Garganega - Pasqua "Romeo & Juliet", <i>Veneto 2016</i>	55
2503 Pinot Grigio - Jermann, <i>Friuli 2016</i>	65
2504 Verdicchio - Marchetti, <i>Marche 2015</i>	55
2505 Grechetto/Trebbiano - Noemia "Noe", <i>Orvieto 2016</i>	55

Other White by the Bottle

2312 Dry Riesling - Verterra, Leelanau Peninsula, <i>MI 2017</i>	52
2301 Chenin Blanc - Sauvion, <i>Vouvray, France 2017</i>	51
2303 Sauvignon Blanc - Lurton "Bonnet", <i>Bordeaux, FR 2016</i>	55
2311 Sauvignon Blanc - Duckhorn, <i>Napa, CA 2017</i>	65
2304 Fume Blanc - Ferrari-Carano, <i>Sonoma, CA 2017</i>	50
2315 Pinot Gris - Schlumberger Les Princes Abbés, <i>Alsace, France 2015</i>	60
2314 Chardonnay - Starmont, Carneros, <i>CA 2015</i>	55
2308 Chardonnay - The Calling, <i>Sonoma Coast, CA 2016</i>	70
2309 Chardonnay - Cakebread, <i>Napa Valley, CA 2016</i>	90
2310 Chardonnay - Celani Family, <i>Napa Valley, CA 2015</i>	95

Italian Red by the Bottle

2600 Barbera - Hilberg, <i>Piedmont, 2014</i>	65
2612 Dolcetto - Ceretto <i>Rossana, Piedmont 2015</i>	55
2602 Sangiovese - Ruffino "Ducale Oro", Chianti Classico, <i>2014</i>	92
2615 Sangiovese - Argiano Brunello di Montalcino, <i>Tuscany 2013</i>	110
4159 Sangiovese - Antinori "Pian Delle Vigne", <i>Brunello Di Montalcino 2013</i>	150
2604 Zinfandel - Altemura "Sasseo", <i>Puglia 2016</i>	52
4150 Super Tuscan - Terrabianca "Campaccio", <i>Tuscany 2013</i>	185
2605 Super Tuscan - Ca'Marcanda "Promis", <i>Tuscany 2015</i>	108
2606 Super Tuscan - Brancaia "Iltraia", <i>Tuscany 2013</i>	102
4151 Super Tuscan - Antinori "Tignanello", <i>Tuscany 2013</i>	325
2607 Nebbiolo - Vietti "Perbacco", <i>Piedmont 2015</i>	72
2613 Barbaresco - San Guiliano, <i>Piedmont 2014</i>	90
4156 Barbaresco - Gaja, <i>Piedmont 2015</i>	395
2614 Barolo - Elvio Cogno Ravera, <i>Piedmont 2014</i>	120
2610 Amarone Classico - Luigi Righetti, <i>Veneto 2014</i>	77
2611 Amarone Classico - Lorenzo Begali, <i>Veneto 2014</i>	108
4161 Amarone Classico - Masi "Campolongo Di Torbe" <i>2007</i>	275
4162 Amarone Classico - Speri, <i>Veneto 2010</i>	205

Other Red by the Bottle

2700 Pinot Noir - Deloach, <i>Russian River Valley, CA 2016</i>	65
2701 Pinot Noir - Beckon "Bien Nacido", <i>Santa Barbara, CA 2016</i>	81
2702 Pinot Noir - Joseph Phelps "Freestone", <i>Sonoma, CA 2015</i>	90
2703 Pinot Noir - Elk Cove, <i>Willamette Valley, OR 2015</i>	60
2704 Pinot Noir - Patricia Green "Freedom Hill", <i>Oregon 2016</i>	84
2706 Sangiovese Blend - Ferrari-Carano "Siena", <i>Sonoma, CA 2015</i>	60
2707 Garnacha - Alto Moncayo "Veraton", <i>Spain 2015</i>	65
2718 Syrah - Goedhart Family "Bel' Villa", <i>Red Mtn., WA 2013</i>	64
2710 Syrah Blend - Emiliana "Coyam", <i>Colchagua Valley, Chile 2013</i>	76
2711 Tempranillo - Numanthia Termes, <i>Toro, Spain 2015</i>	65
2709 Malbec - Trivento "Golden Reserve", <i>Mendoza, Argentina 2016</i>	57
2730 Merlot - Flora Springs, <i>Napa, CA 2015</i>	71
4108 Merlot - Darioush, <i>Napa Valley, CA 2012</i>	183
4116 Merlot - Plumpjack, <i>Napa Valley, CA 2015</i>	139
2708 Red Blend - Paoletti "Piccolo Cru", <i>Napa Valley, CA 2016</i>	55
4119 Red Blend - Flora Springs "Trilogy", <i>Napa Valley, CA 2012</i>	195
4114 Red Blend - Quintessa, <i>Napa Valley, CA 2012</i>	295
4118 Red Blend - Opus One, <i>Napa Valley, CA 2014</i>	425
2712 Cabernet Sauvignon - Silver Totem, <i>Horse Heaven Hills, WA 2015</i>	63
2734 Cabernet Sauvignon - Volunteer, <i>Napa, CA 2016</i>	70
2714 Cabernet Sauvignon - Worthy "Sophia's", <i>Napa, CA 2012</i>	75
2715 Cabernet Sauvignon - Fisher "Unity", <i>Sonoma/Napa, CA 2016</i>	90
4106 Cabernet Sauvignon - Heitz "Martha's Vineyard", <i>Napa, CA 2005</i>	455
2713 Cabernet Sauvignon - Burgess, <i>Napa, CA 2014</i>	121
2716 Cabernet Sauvignon - Peju Province, <i>Napa, CA 2014</i>	111
2720 Cabernet Sauvignon - Groth, <i>Napa Valley, CA 2014</i>	140
2721 Cabernet Sauvignon - Celani Family, <i>Napa Valley, CA 2016</i>	195
2722 Cabernet Sauvignon - Silver Oak, <i>Alexander Valley, CA 2013</i>	146
2731 Cabernet Sauvignon - Snowden, <i>Napa, CA 2008</i>	188
4103 Cabernet Sauvignon - Celani Family "Ardore", <i>Napa, CA 2016</i>	325
4101 Cabernet Sauvignon - Plumpjack, <i>Napa Valley, CA 2014</i>	218
2724 Cabernet Sauvignon - Darioush, <i>Napa Valley, CA 2015</i>	172
4112 Cabernet Sauvignon - Cade, <i>Napa Valley, CA 2014</i>	155
4102 Cabernet Sauvignon - Far Niente, <i>Napa Valley, CA 2014</i>	295
2725 Cabernet Sauvignon - Caymus, <i>Napa Valley, CA 2016</i>	162
4109 Cabernet Sauvignon - Caymus "Special Select", <i>Napa, CA 2014</i>	375
4115 Cabernet Sauvignon - Joseph Phelps "Insignia", <i>Napa Valley, CA 2012</i>	385

EACH CATEGORY IS ORGANIZED LIGHTEST TO FULLEST

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