

Andiamo

STERLING HEIGHTS

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

V Suppli al Telefono

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

Gamberi all' Andiamo

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

V Bruschetta Rustica

Parmesan crostini, tomato-olive tapenade, white bean puree, herbed ricotta – 10.95

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

Insalata Triata

Chopped greens, chicken, sopresata, bacon, tomatoes, hard cooked egg, olives, cucumber, avocado, pepperoncini, gorgonzola, Italian emulsion – 21.95

Salmone Griglia

Char-grilled salmon, farmers greens, basil, fennel, capers, tomatoes, cucumbers, avocado, radish, balsamic vinaigrette – 21.95

Manzo e Gorgonzola

Beef tenderloin tips, crisp field greens, sweet spring onion, heirloom tomatoes, gorgonzola dolce, toasted pine nuts, avocado vinaigrette – 21.95

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

Gamberi Pomodoro

Pan seared colossal shrimp, heirloom tomatoes, asparagus, lemon basil broth, house made cappellini pasta – 27.95

Mahi-Mahi Carciofi

Char-grilled Mahi-Mahi, garlic lemon vinaigrette, artichoke relish, baby broccoli, celery root puree – 32.95

Pollo Margherita

Chicken breasts, garlic-pomodoro basil pesto sauce, fresh buffalo mozzarella, baby broccoli, chef's potatoes – 26.95

Bistecca di Vitello Fiorentina

22 oz. veal porterhouse, garlic-rosemary crust, fire roasted asparagus, fingerling potatoes, veal jus – 48.95

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

Frutti di Mare

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

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
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 Olivia

Breasts of chicken, artichoke hearts, heirloom tomatoes, toasted basil, lemon zest, white wine sauce – 22.95

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

Bistecca Americano

Char-grilled 14 oz Ribeye steak, aged over 30 days, olive oil, garlic, heirloom tomatoes, herbs – 33.95

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

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

Branzino Mediterraneo

Pan roasted, artichokes, fennel, lemon, spinach, garbanzo beans, heirloom tomatoes, white wine sauce – 32.95

GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 29.95

Salmone Siracusa

Char-grilled salmon, white bean puree, vegetable caponata, toasted pine nuts, asparagus gremolata – 24.95

Capesante Primavera

Seared scallops, spring peas, caramelized onions, mushrooms, orange supremes, Parmigiano Reggiano – 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.

V Vegetarian GF Ask your server about GF items available