

## Antipasti

### Calamari Fritti

Fried Calamari  
Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge · 14.95

### Peperoni Ungherese alla Rustica

Italian Sausage & Peppers  
Hungarian hot peppers sautéed with housemade Italian sausage, rosemary, sliced potatoes, demi-glace · 13.95

### Portabella al Forno

Roasted Portabella Mushroom  
Marinated and char-grilled, Andiamo zip sauce · 10.95  
Add tenderloin tips · 9.95

### Suppli al Telefono

Italian Rice Balls  
Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano · 11.95

### Gamberi all' Andiamo

Colossal Shrimp Andiamo Style  
Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini · 15.95

### Ravioli Formaggio

Cheese Ravioli  
Crisp ravioli, ricotta and mozzarella filling, spicy San Marzano tomato sauce, crispy kale · 11.95

### Polpette Rustica

Rustic Style Meatballs  
Homemade meatballs simmered in herbed tomato sauce, ricotta and parmesan cheeses · 11.95



## Zuppe e Insalate

### Zuppe del Giorno

Soup of the Day  
Chef's seasonal offering · 5.95

### Brodo di Pollo

Chicken Broth with Vegetables  
Herbed chicken broth, root vegetables, spinach, cheese filled tortellini · 5.95

### Insalata di Cesare

Caesar Salad  
Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano · 12.95

### Mozzarella e Pomodoro Caprese

Tomatoes and Mozzarella Cheese  
Vine-ripened tomatoes, imported mozzarella di bufala, fresh basil, extra virgin olive oil, aged balsamic · 14.95

### Insalata Triata

Chopped Salad  
Chopped greens, chicken, soppressata, bacon, tomatoes, hard cooked egg, olives, cucumber avocado, pepperoncini, gorgonzola, Italian emulsion · 22.95

### Salmone Griglia

Grilled Salmon Salad  
Grilled salmon, farmer's greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing · 23.95

### Insalata con Gamberi

Shrimp and Mixed Greens  
Chilled colossal shrimp, mixed baby field greens, corn, avocado, tomato, bacon, hard cooked egg · 23.95

Add Grilled Protein To Any of These Salads:  
chicken 4 · steak 9 · salmon 8 · shrimp 4 ea



# Andiamo

DETROIT RIVERFRONT



## Pasta di Casa

### Handmade Fresh In-House Daily

Accompanied with soup or farmers greens salad. Homemade Ravioli available upon request.

### Tortellini alla Panna

Hand Made Pasta Specialty  
Fresh pasta filled with beef, pork and veal, wild mushrooms, basil, mascarpone crème · 20.95

### Capellini Con Pesto e Piselli

Angel Hair & Pesto Pasta  
Homemade pasta, sweet pea pesto, fava beans, peas, pan roasted tomatoes, sweet corn, shaved Parmigiano · 21.95

### Lasagna alla Bolognese

Lasagna with Meat Sauce  
Handmade pasta layered with mozzarella, Bolognese and béchamel sauces · 21.95

### Paglia e Fieno con Filetto di Pollo

Straw and Grass Pasta with Chicken  
Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg, and spinach linguine · 22.95

### Gnocchi all' Aldo

Aldo's Potato Dumplings  
Specialty of the house, handmade dumplings, creamy tomato Palmina sauce · 20.95

### Linguine Capriciosa

Linguine in the Style of Capri  
Olive oil, garlic, mixed tomatoes, mozzarella di bufala, fresh basil, vegetable broth, kale · 22.95

### Fettuccine Alfredo

Pasta in Parmesan Cream  
Garlic, parmesan, light crème, homemade pasta · 19.95  
With chicken tenderloins · 23.95  
With salmon fillet or 2 colossal shrimp · 26.95

### Frutti di Mare

Fruits of the Sea Pasta  
Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta · 35.95

### Pasta all' Andiamo · 16.95

Choice of Handmade or Imported Italian Pasta:  
Capellini · Spaghetti · Rigatoni · Penne · Fettuccine · Linguine · Pappardelle · Whole Wheat · Gluten-Free

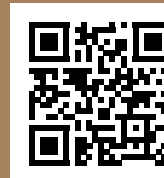
Choose a Homemade Sauce:  
Bolognese · Palmina · Basil Pesto Crème · Tomato-Basil · Garlic and Olive Oil · Arrabbiata · Pomodoro

Add Protein To an Above Pasta:  
chicken 4 · tenderloin tips 9 · shrimp 4 ea · salmon 8 · sausage 3 · meatballs 2 ea



### Our Freshest Ingredient is our Handmade Pasta

Our late Master Chef Aldo Ottaviani set a precedent for crafting our cuisine from scratch using the finest, freshest ingredients available. Our pasta ladies, Anna, Tanya, and Angelina have continued this tradition by making handmade pasta every day for more than 30 years. Discover more >



## Secondi

We source premium ingredients from only the world's finest purveyors.\*

Accompanied with soup or farmer's greens salad.

### Filetto di Manzo

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

### Bistecca Fiorentina

Bone-In Ribeye Steak  
Char-grilled 20 oz. bone-in ribeye, aged over 30 days, heirloom tomatoes, asparagus, herbs, olive oil roasted sweet garlic · 48.95

### Maiale Basilica

Bone-In Pork Chop  
Char-grilled with fresh basil butter glaze, grilled vegetables, roasted potatoes, orange gastrique · 32.95

### Filetto di Vitello

Veal Filet Mignon  
Medallions of veal tenderloin, handmade ricotta ravioli, marsala-wild mushroom sauce, heirloom carrot slaw · 32.95

### Vitello e Gamberi al Funghi

Veal with Colossal Shrimp and Portabella  
Tenderloin of veal, colossal shrimp, portabella mushrooms, herbed mascarpone cheese, signature zip sauce · 38.95

### Scaloppine di Vitello all' Andiamo

Andiamo's House Veal Dishes · 25.95  
MARSALA · wild mushrooms, Marsala reduction, herbs, demi-glace  
PICCATA · olive oil, capers, white wine, lemon, herbs  
PARMIGIANO · homemade pomodoro sauce, Parmigiano, mozzarella

### Pollo Olivia

Olivia's Chicken  
Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce · 26.95

### Petto di Pollo all' Andiamo

Andiamo's House Chicken Dishes · 23.95  
MARSALA · wild mushrooms, Marsala reduction, herbs, demi-glace  
PICCATA · olive oil, capers, white wine, lemon, herbs  
PARMIGIANO · homemade pomodoro sauce, Parmigiano, mozzarella

### Mediterranean Branzino

Mediterranean Sea Bass  
Pan roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce · 41.95

### Salmone Grigliato

Grilled Salmon Fillet  
Grilled salmon fillet, farro, red quinoa and fava beans, sweet pea pesto glaze, garbanzo bean puree, herbed beet-tomato relish · 32.95

### Capesante Primavera

Sea Scallops Spring Style  
Pan seared sea scallops, charred orange sauce, angel hair pasta, spring pea crème, beet-tomato slaw · 36.95

### Gamberi Arrostito

Pan Roasted Shrimp  
Lemon-garlic butter sauce, roasted potatoes with radicchio, peas and asparagus · 34.95

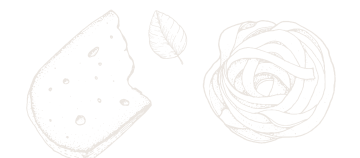
Our plant-based twist on Italian flavors. Served with a farmer's salad and choice of balsamic or raspberry vinaigrette.

### Vegan Lentil Cakes Parmesan-Style

Herbed lentil cakes crusted with sunflower seed breadcrumbs, roasted seasonal vegetables, tomato basil sauce, shredded vegan cheese · 22.95

### Vegan Pasta Peperonata

Italian vegetarian sausage, roasted red peppers, kale, extra virgin olive oil, spices and fresh herbs, aged balsamic, tender eggless pasta · 22.95



\*Sustainable seafood programs from Foley Fish, Boston Fish, Town Dock Fisheries, Premium Strauss Veal, Koch Fresh Poultry Farms, and Iowa Beef Packers. Our in-house team of artisans produce Italian sausage, meatballs, tortellini, ravioli, angel hair, fettuccine, linguine, spinach linguine, lasagna, gnocchi, aged steaks and chops butchered in-house, breads, and rolls.