

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 homemade Italian sausage, rosemary, sliced potatoes, demi-glace. 14.95

Portabella al Forno

Roasted Portabella Mushroom
Marinated and char-grilled, Andiamo zip sauce. 10.95
Add tenderloin tips. 11.95

Polpetta Rustica

Rustic Style Meatballs
Homemade meatballs simmered in herbed tomato sauce, Ricotta and Parmesan cheeses. 9.95

Cocktail di Gamberoni

Shrimp Cocktail
Chilled colossal shrimp, fiery house cocktail sauce, lemon. 5 ea



Zuppe e Insalate

Zuppe del Giorno

Soup of the Day
Chef's seasonal offering. 6.95

Brodo di Pollo

Chicken Broth with Vegetables
Herbed chicken broth, root vegetables, spinach, cheese filled tortellini. 6.95

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. 15.95

Insalata Triata

Chopped Salad
Chopped greens, chicken, soppressata, bacon, tomatoes, hard cooked egg, olives, cucumber, avocado, pepperoncini, Gorgonzola, Italian emulsion. 18.95

Salmone Griglia

Grilled Salmon Salad
Grilled salmon, farmer's greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing. 21.95

Gamberetti di Louis

Shrimp Louis Salad
Shredded romaine hearts, crisp potatoes, avocado, Thousand Island dressing, tomatoes, baby peppers, cucumbers. 21.95

Insalata alla Grani

Mixed Grains Salad
Brown rice, red quinoa, garbanzo beans, soybeans, kale, sweet potatoes, red onions, figs, cranberry emulsion, toasted hazelnuts. 17.95

Add Grilled Protein To Any of These Salads:

Chicken 6 · Steak 12 · Salmon 10 · Shrimp 5 ea



Andiamo



Pasta di Casa

Handmade Fresh In-House Daily

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

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

Fettuccine Alfredo

Pasta in Parmesan Cream
Garlic, Parmesan, light crème, homemade pasta. 19.95
With chicken tenderloins. 6.00
With salmon fillet or 2 colossal shrimp. 10.00

Lasagna alla Bolognese

Lasagna with Meat Sauce
Handmade pasta layered with Mozzarella, Bolognese, and béchamel sauces. 22.95

Risotto con Verdure di Stagione

Seasonal Vegetable Risotto
Creamy Arborio rice, sweet potato crema, roasted vegetables, portabella mushroom-kale slaw, herb oil. 21.95

Linguine con Puntini di Manzo

Beef Tenderloin Tip Pasta
Peppercorn dusted beef tips, extra virgin olive oil, sweet roasted garlic, truffle infused Pecorino Romano cheese, baby peppers, braised greens. 24.95

Pasta all' Andiamo . 18.95

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 6 · Tenderloin tips 12 · Shrimp 5 ea · Salmon 10 · Sausage 4 · Meatballs 3 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 >



All tables of six people or more are subject to an automatic gratuity for our hardworking waitstaff. Thank you for supporting locally owned Michigan businesses.

*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.

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 6 oz. / 8 oz. filet mignon, Italian potatoes, seasonal vegetables, Andiamo zip sauce. 36.95 / 41.95

Scaloppine di Vitello alla Marsala

Veal in Marsala Wine Sauce
Wild mushrooms, Marsala reduction, herbs, demi-glace. 25.95

Pollo Siciliana

Sicilian Style Chicken
Herbed breadcrumb crust, olive oil roasted tomatoes, baby arugula, shaved Parmigiano Reggiano, lemon aioli. 23.95

Pollo Olivia

Olivia's Chicken
Sautéed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce. 24.95

Salmone Arrosto

Pan Roasted Salmon Fillet
Scottish salmon, apple-brussel sprout slaw, seasonal risotto, maple-chili agro-dolce. 26.95

Trota Mediterranea

Mediterranean Style Rainbow Trout
Rainbow trout, pan roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce. 24.95

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

Piante e Cereali

Plants and Grains
Herbed quinoa pilaf, grilled artichoke hearts, olive oil roasted tomatoes, roasted fennel, brussel sprouts. 19.95



Panini

Accompanied with French fries, farmers salad or soup

Manzo Macinato Americano

American Style Cheeseburger
½ lb. USDA Prime patty, American cheese, lettuce, onion, bacon, tomato, Thousand Island dressing, brioche bun. 15.95

Panini di Carciofi e Spinaci

Spinach Artichoke Melt
Multi-grain bread, portabella mushroom, spinach-artichoke crème, Mozzarella and Fontina cheese, pressed and grilled. 15.95

Panini Piccoli di Salmone

Salmon Sliders
Southwestern salmon patties, lemon aioli, arugula slaw, avocado. 19.95

Gamberetti Freddi

Chilled Shrimp Sliders
Herbed aioli, avocado, marinated tomatoes, lemon arugula slaw, sweet red onions. 19.95

Panini di Pollo Grigliato

Grilled Chicken Sandwich
Herbed focaccia, olive-pesto tapenade, ricotta cheese, tomatoes, Mozzarella di Bufala. 18.95

Polpetta con Pane all'Aglio

Open Faced Meatball Sandwich
Crisp garlic toast, house-made meatballs, pomodoro sauce, baked with Mozzarella and Parmesan cheese, arugula slaw. 16.95