



## HORS D'OEUVRES

*(Based on One Hour Replenish with Entrée Packages)*

Choice of Two \$15 Per Person, Three \$21 Per Person, or Four \$24 Per Person

### Antipasti Spiedini

Assortment of Italian Meats and Cheeses served on a skewer

### Bruschetta

Shaved Reggiano and Balsamic Reduction

### Crudités

Assortment of Fresh Vegetables with House made white bean hummus and ranch

### Federal Hill Style Stuffed Clams

Narragansett Bay Cherry Stone Clams, Italian sausage, toasted breadcrumbs, garlic butter, pecorino, lemon *(Add \$3.00 Per Person)*

### Lamb Stuffed Peppers

Italian tapas of seasoned ground lamb, flavors of pumpnickel, piquillo peppers, olive gravel. Salsa rosa fontina

### Calamari Fritti

Tender squid, flash fried, ammoglio sauce

### Italian Sausage and Peppers

House made Sausage and Hungarian banana peppers, sautéed with rosemary, sliced potatoes, demi-glace

### Marinated Portabella with Zip Sauce

Tender slices of portabella mushrooms topped with Andiamo signature Zip sauce

### Suppli alla Telefono

Italian Risotto, mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano

### Italian Meatballs

Tender meatballs, wild mushrooms, zip sauce

### Eggplant Rollatini

Eggplant, Angel Hair Pasta, Basil Pesto Parmigiano Served w/Pomodoro Sauce

### Charcuterie

Assortment of meats, cheeses, crackers and spreads *(Add \$3.00 Per Person)*

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## SHRIMP COCKTAIL PLATTER

Chilled Jumbo Shrimp with Fiery Cocktail Sauce and Fresh Lemon \$5 each or \$120 for 30 pieces

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*All food and beverages are subject to a 6% state tax and 22% service charge. Prices subject to change without notice.*



## INDIVIDUAL LUNCHEON

(Available Until 2pm)

**\$32**

Choice of:

### CHICKEN PICCATA

Free Raised Chicken, Capers, White wine, Lemon

### PENNE BOLOGNESE

Imported Pasta, House Made Meat Sauce, choice of Meatball or Italian Sausage

### PAN ROASTED SALMON FILET

Scottish Salmon, Apple-Brussel Sprout Slaw, Seasonal Risotto, Maple-Chili Agro-Dolce

### INSALATA DI CESARE

Romaine Lettuce, Creamy Dressing, Herbed Croutons, Shaved Parmigiano-Reggiano, Grilled Chicken Breast

**\$35**

Choice of:

### MODERN CHOPPED SALAD

Cucumber, Pancetta, Gem Lettuce, Olives, Banana Pepper Chickpeas, Soppresata, Tomato, Shallots, Gorgonzola, Egg, Italian Emulsion

### GNOCCHI PALMINA

House Made Potato Dumplings, Creamy Tomato Sauce, Choice of Meatball or Italian Sausage

### MEDITERRANEAN STYLE TROUT

Pan Roasted, Artichokes, Fennel, Marcona Almonds, Roasted Tomatoes, Spinach, Lemon Thyme Sauce

### CHICKEN VALDOSTANA

Prosciutto, Fontina Cheese, Sicilian Bread Crumbs, Pasta & Roasted Garlic White Wine Sauce & Chef's Vegetable

**\$39**

Choice of:

### SHRIMP ANDIAMO

Colossal Shrimp, Garlic, Leeks, White Wine, Lemon-tomato Broth, Risotto alla Milanese

### SALMON APULIA

Salmon, Grape Tomatoes, Caper Berries, Select Sicilian Olives, White Wine, Lemon, Kale Ribbons

### OLIVIA'S CHICKEN

Sautéed Chicken Breast, Artichoke Hearts, Grape Tomatoes, Toasted Basil, Lemon Zest, White Wine Butter Sauce

### FILET ANDIAMO

Hand Cut Tenderloin, Chef's Potato, Signature Zip Sauce

*INCLUDES Artisan Breads, Salad Course, Soft Drinks and Coffee*

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## FAMILY-STYLE LUNCHEON

*(25 person minimum, Choice of Two entrées) \$35*

### CHICKEN PICCATA

Free Raised Chicken, Capers, White Wine, Lemon

### CHICKEN MARSALA

Free Raised Chicken, Marsala Wine, Mushrooms

### CHICKEN PARMESAN

Free Raised Chicken, Pomodoro Sauce, Parmigiano, Mozzarella, Herbs

### COD SICILIANA

Lightly Breaded, Ammoglio Sauce

### SALMON APULIA

Salmon, Grape Tomatoes, Caper Berries, Select Sicilian Olives, White Wine, Lemon, Kale Ribbons

### ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

House Made Sausage, Sautéed Tri Color Peppers, Caramelized Onions, Tossed in Garlic and Extra Virgin Olive Oil

### ROASTED BEEF TENDERLOIN

Seared and Slow Roasted, Hand Carved, Signature Zip Sauce *(Add \$6.00 per person)*

*INCLUDES Artisan Breads, Fresh Garden Salad, Soft Drinks and Coffee*



## INDIVIDUAL DINNER

**\$35**

*Choice of:*

### CHICKEN MARSALA

Free Raised Chicken, Marsala Wine, Mushrooms

### SEASONAL RAVIOLI

Seasonal Cheese Ravioli, Red Pepper Alfredo, Ricotta Espuma Fava Beans, Shaved Prosciutto, Fried Sage

### PAN ROASTED SALMON FILET

Scottish Salmon, Apple-Brussel Sprout Slaw, Seasonal Risotto, Maple-Chili Agro-Dolce

### BISTRO SALAD

Beef Tenderloin Tips, Roasted Peppers, Feta, Balsamic Vinaigrette, Onion Frizze

**\$42**

*Choice of:*

### BRANZINO SICILIANA

Lightly Breaded, Almandine Style

### CHICKEN MARENGO

Free Raised Chicken Breast, Poached Shrimp, Tomato Fillet, Onions, Mushrooms

### BRACIOLE DI MAIALE

Bone in Grilled Porkchop, Marinated Grilled Portabella, Blue Cheese and Zip Sauce

### SHRIMP SCAMPI

Angel Hair, Aglio e Olio, Wilted Spinach, Blistered Tomatoes

**\$48**

*Choice of:*

### FILET ANDIAMO

Chef's Potato, Seasonal Vegetables, Signature Zip Sauce

### SALMON APULIA

Salmon, Grape Tomatoes, Caper Berries, Select Sicilian Olives, White Wine, Lemon, Kale Ribbons

### SHRIMP ANDIAMO

Colossal Shrimp, Garlic, Leeks, White Wine, Lemon-tomato Broth, Risotto alla Milanese

### BRAISED SHORT RIBS OF BEEF WITH STROZZAPRETI PASTA

Pot Roast Style, Strozzapreti Pasta, Onion Brulé, Spinach, Amaretto Carrots

*INCLUDES Artisan Breads, Fresh Garden Salad, Soft Drinks and Coffee*

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## FAMILY-STYLE DINNER

*(25 person minimum, Choice of Two entrées) \$43*

### CHICKEN PICCATA

Free Raised Chicken, Capers, White Wine, Lemon

### CHICKEN MARSALA

Free Raised Chicken, Marsala Wine, Mushrooms

### CHICKEN PARMESAN

Free Raised Chicken, Pomodoro Sauce, Parmigiano, Mozzarella, Herbs

### COD SICILIANA

Lightly Breaded, Ammoglio Sauce

### SALMON APULIA

Salmon, Grape Tomatoes, Caper Berries, Select Sicilian Olives, White Wine, Lemon, Kale Ribbons

### ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

House Made Sausage, Sautéed Tri Color Peppers, Caramelized Onions, Tossed in Garlic and Extra Virgin Olive Oil

### ROASTED BEEF TENDERLOIN

Seared and Slow Roasted, Hand Carved, Signature Zip Sauce *(Add \$6.00 per person)*

*INCLUDES Artisan Breads, Fresh Garden Salad, Soft Drinks and Coffee*



## DESSERTS, INDIVIDUALLY PLATED

*(Priced Per Person)*

Tiramisu \$8 (Half Piece \$4)

Ice Cream or Sorbet \$3

Signature Kit Kat \$8

Cannoli \$6 (Mini Cannoli \$3)

Chocolate Tuxedo Cake \$8

Seasonal Cheesecake \$8

Sanders Hot Fudge Cream Puff \$7

Dolce Andiamo \$8

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## DESSERTS, BY THE DOZEN

*\$23.95 (Per Dozen)*

Mini Brownies

Mini Cannoli

Mini Cupcakes

Freshly Baked Cookies

Mini Assorted  
Pastries, Tarts

Mini Cheesecakes

Mini Eclaires

Chocolate Covered  
Strawberries

Cream Puffs



## CAKES

*Contact Lori at 586.791.0360*

The Andiamo Italia pastry shop located in Vito's Bakery is available to create any specialty cake or pastry item for your event. From baby showers to birthdays, communions to graduations, our staff will help you create a dessert to remember!