

Andiamo

LIVONIA

Antipasti

Vongole Al Forno

"Federal Hill Style Stuffed Clams"

Narragansett Bay cherry stone clams, Italian sausage, toasted breadcrumbs, garlic butter, pecorino, lemon 18

Calamari Fritti

Fried Calamari

Tender squid, flash fried, banana peppers, ammoglio, lemon wedge 18

Peperoni Ungherese alla Rustica

Joe's Sausage and Peppers

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi, rosemary sliced potatoes 18

Zucchini Fritti

Fried Zucchini

Fra diavolo & horseradish sauces 13

Cocktail di Gamberoni

Shrimp Cocktail

Three traditional old bay poached shrimp, cocktail sauce, fresh grated horseradish 16

Portabella al Forno

Roasted Portabella Mushrooms

Marinated, roasted portabella mushrooms, Andiamo zip sauce 14

Add tenderloin tips 14

Polpette Rustica

Andiamo Rustic Style Meatballs

House blend of beef and pork, Pomodoro sauce, Parmigiano Reggiano, whipped Ricotta cheese 12

Suppli alla Telefono

Chef Aldo's Roman Style Rice Balls

Creamy rice, mozzarella filling, Pomodoro sauce, basil pesto, Parmigiano Reggiano 13

Soup & Salads

Pasta e Fagioli

Italian Bean & Pasta Soup

Traditional vegetables, sausage, beans & greens 7

Zuppa di Cipolle Bianche

White Onion Soup

Blended onions, cream, potatoes, fontina, scallions, crispy pancetta, smoked sea salt, EVOO 9

Burrata di Bufala

Buffalo Burrata & Calabrese Hot Honey

Toasted pine nuts, fresh basil, oregano, honeycomb, Frantoia evoo, little tomatoes, capers, balsamic pearls, grilled bread 18

Insalata di Cesare

Little Gem Caesar Salad

Three cheese flat bread, white anchovy, creamy caesar dressing 16

Insalata Triata Moderna

Modern Chopped Salad

Cucumber, pancetta, gem lettuce, olives, banana peppers, chickpeas, soppressata, tomato, red onions, gorgonzola, egg, Italian emulsion 20

Insalata con Salmone di Stagione

Seasonal Salmon Salad

Crisp greens, herbs, fennel, tomatoes, artichoke hearts, capers, sweet red onion, balsamic vinaigrette 25

Add On:

Chicken 8 - Salmon 11 - Tenderloin Tips 14

Shrimp 5 ea - Italian Sausage 5 ea

Meatballs 3 ea

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.

Several of our menu items can be prepared Vegetarian or Gluten Free. Please ask your server.

Beef / Chicken / Duck / Pork / Veal

Served with Pasta e Fagioli or Farmers' Greens Salad

Bistecca Grigliata

USDA Prime Ribeye Steak

Wild mushroom ragu, tarragon cream, Italian potatoes, roasted vegetables 54

Filetto di Manzo

Filet Mignon

Char-broiled 8oz filet, Italian potatoes, roasted vegetables, signature zip sauce 49

Pollo Olivia

Olivia's Chicken

Sautéed scallopini of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto 31

Petto di Pollo all' Andiamo

Andiamo House Chicken Dishes 29

Piccata- Olive oil, capers, white wine, lemon, butter

Marsala- Wild mushrooms, Marsala demi glaze, herbs, butter

Parmesan- Sicilian bread crumbs, Pomodoro sauce, Mozzarella and Parmesan cheese

Anatra Arrosto

Maple Leaf Farms Duck

Semi- boneless Maple Leaf Farms long island duck, grilled scallions, venere black risotto, kumquats, orange sauce 39

Costolette di Maiale

Pan Fried Pork Chop

Bone-in pork chop, sundried tomatoes, arugula, deli-style peppers & onions in vinegar, roasted potatoes 38

Saltimbocca di Vitello

Veal Scallopini

Prosciutto di parma, fresh sage, spinach, Italian roasted potatoes, fontina, veal jus 38

Vitello alla Milanese

Breaded Veal Cutlet

Sicilian style breadcrumb crust, salad of shaved fennel, kumquats, arugula, gremolata pesto, roasted lemon 39

Seasonal Plates

Served with Pasta e Fagioli or Farmers' Greens Salad

Costine Brasate Con Strozzapreti

Braised Short Ribs of Beef with Strozzapreti Pasta

Pot roast style, strozzapreti pasta, onion brulé, spinach, amaretto carrots 39

Vitello alla Cacciatore

Braised White Veal Ragu with Pasta

Overnight-braised veal, mushrooms, mirepoix of vegetables, fontina cheese, open face pasta 'e mafaldine 36

Rigatoni Giuseppe

Joe's Rigatoni Pasta

Italian sausage, mushrooms, onions, spinach, tomato fillets, creamy Marsala sauce 29

Pollo ai Cinque Peperoni

Five Pepper Chicken

Crispy chicken cutlet, al dente angel hair, assorted bell peppers, fresh herbs, pepperoncini cream 30

Speziato Gamberoni con Bottarga di Tonno

Spicy Shrimp with Pasta & Essence of Tuna Roe

Garlic roasted shrimp, pepperoncini, fresh linguini, black pepper, grated tuna roe, extra virgin olive oil 36

Hand Crafted Homemade Pastas

Served with Pasta e Fagioli or Farmers' Greens Salad

Ravioli di Stagione

Seasonal Ravioli

Seasonal cheese ravioli, red pepper alfredo, ricotta espuma, fava beans, shaved prosciutto, fried sage 27

Gnocchi all'Aldo

A Chef Aldo Classic

House specialty, handmade potato dumplings, creamy tomato palmina, Aosta Valley fontina 26

Gnocchi con Gamberoni

Hand Crafted Potato Gnocchi with Roasted Shrimp

Sweet shrimp, fresh sage, buttered broth, mushrooms, parmigiano reggiano 36

Lasagna alla Bolognese

Lasagna with Meat Sauce

Handmade pasta, mozzarella, parmigiano reggiano, bolognese, béchamel 27

Tortellini alla Panna

Emilia Romagna Pasta Specialty

Hand crafted with beef, veal and pork by Angelina, Tonya & Anna in a parmigiano reggiano sauce, wild mushrooms, parsley 27

Fettuccine Alfredo

Fresh Fettuccine & Parmesan Cream

Guernsey cream, parmigiano reggiano, freshly milled pepper, touch of butter 22

Pasta all'Andiamo

Chef Aldo's Pasta and Sauces 21

Choice of Pasta: Angel Hair, Fettuccine, Rigatoni

Choice of Sauce: Pomodoro, Bolognese, Marinara, Olive Oil & Garlic

Compliment with: Chicken 8 - Salmon 11 - Tenderloin Tips 14 - Shrimp 5 each

Italian Sausage 5 each - Rustic Meatballs 3 each- Wild Mushrooms 5

Seafood

Served with Pasta e Fagioli or Farmers' Greens Salad

Capesante Arrostito

Pan Roasted Sea Scallops

Sweet potato puree, array of arugula, fennel, pine nuts, and wild mushrooms 42

Branzino Mediterranea

Mediterranean-Style Branzino

Pan roasted, artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon thyme sauce 41

Salmone Apulia

Salmon Influenced from the Coast of Puglia

Salmon fillet, grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, kale ribbons, EVOO, black risotto 38

Frutti di Mare

Fruits of the Sea

Regional Italian stew, scallops, mussels, shrimp, calamari, tomato, fennel, scents of orange, chefs spice, vermouh, grilled italian bread, red pepper pesto, fresh linguini 46

Sides

Risotto Nero Italiano Venere Mushrooms, parmesan, truffle oil, herbs, butter 7

Funghi Selcatici Seasonal forest mushrooms, sherry, butter, herbs 11

Pasta Andiamo Side of spaghetti with choice of sauce 5

Patate al Forno Oven roasted potatoes, garlic and herbs 7

All tables of 6 people or more are subject to an automatic gratuity for our hard working waitstaff. { [@](#) [f](#) [t](#) andiamoitalia