

In 1989, Andiamo founder and CEO Joe Vicari met Master Chef Aldo Ottaviani and asked the Chef to help him open his first Andiamo restaurant. Chef Aldo, who had recently retired from owning his own Italian restaurant (Aldo's on Detroit's East side), agreed to come work with Vicari. For the next 22 years, until Chef Aldo's passing, the two created the award-winning and legendary Andiamo restaurants built on authentic Italian cuisine, the finest ingredients, and Chef Aldo's creative recipes. What was created during that initial meeting is still our core philosophy to this day. Thank you for being a part of our Andiamo family over the past 35 years.

We hope you enjoy these Chef Aldo Favorites!





ANDIAMO'S THIRTY FIFTH ANNIVERSARY CELEBRATION

CHEF ALDO'S FAVORITE RECIPES

ANTIPASTI •

Cavolfiore Gratinato al Forno

Cauliflower baked with Fontina Val D'Aosta and Parmigiano Reggiano cheeses in Besciamella sauce 12

HAND CRAFTED PASTA

Paglia e Fieno

Chicken tenderloins, Prosciutto di Parma, onions, rosemary, peas, light crème, grass and straw linguine 24

Pasta Rollatini

Layers of thin, hand-made pasta rolled with Ricotta and Parmigiano Reggiano cheeses, baked with Tomato Basil sauce 26

PESCE E POLLO •

Trancia Salmone

Sauteed salmon fillet, leeks, wild mushrooms, basil and white wine crème, seasonal vegetables 31

Petto di Pollo alla Marengo

Chicken breasts, colossal shrimp, mushrooms, onions, tomato fillet, herbed wine sauce 27

· DOLCE ·

Tiramisu

Espresso soaked ladyfingers, sweetened Mascarpone crème, shaved chocolate, cocoa powder dust 9





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