

Andiamo

DETROIT RIVERFRONT

Antipasti

Taleggio al Forno

Baked Taleggio

Imported Taleggio cheese, baked, Calabrian chili honey, peach jam, crostini 18

Gamberetti di Andiamo

Shrimp Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, toasted sourdough 19

Suppli al Telefono

Chef Aldo's Roman Style Rice Balls

Italian risotto, Mozzarella filling, Pomodoro sauce, basil pesto, Parmigiano-Reggiano 17

Rollitini di Melanzane

Eggplant Rolls

Sliced eggplant filled with ground lamb, spicy Arrabiata sauce, baked ricotta cheese 17

Calamari Fritti

Fried Calamari

Tender squid, flash fried, banana peppers, ammoglio, lemon wedge 20

Portabella al Forno

Roasted Portabella Mushrooms

Marinated, roasted portabella mushrooms, Andiamo Zip sauce 14
With tenderloin tips 28

Peperoni Ungherese alla Rustica

Joe's Sausage and Peppers

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

Soup & Salads

Minestrone alla Milanese

Italian Vegetable Soup

Traditional mixed vegetables, greens, cranberry beans, tomato fillets 8

Pasta e Fagioli

Italian Bean and Pasta Soup

White beans, sausage, tomatoes, root vegetables, greens 8

Burrata di Bufala

Buffalo Burrata & Calabrese Hot Honey

Toasted pine nuts, fresh basil, oregano, honeycomb, Frantoia EVOO, little tomatoes, balsamic pearls, capers, grilled bread 19

Insalata di Cesare

Caesar Salad

Romaine lettuce, creamy Caesar dressing, herbed croutons, shaved Parmigiano Reggiano 17

Insalata Triata Moderna

Modern Chopped Salad

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

Insalata del Raccolto

Harvest Salad

Sweet potato, red beet, Bulgarian Feta cheese, sunflower seeds, white beans, herbs, lemon, EVOO, honey 20

Add On:

Chicken 9 • Salmon 14 • Tenderloin tips 14
Shrimp 6 ea • Italian Sausage 6 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 / Lamb / Duck / Veal

Served with Minestrone Soup or Farmers' Greens Salad

Bistecca Grigliata

Grilled Ribeye Steak

Wild mushroom ragu, tarragon cream, Italian potatoes, roasted vegetables 56

Filetto di Manzo

Filet Mignon

Broiled 8-ounce filet, Italian potatoes, roasted vegetables, signature Zip sauce 50

Pollo Olivia

Olivia's Chicken

Sautéed scallopini of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce 32

Costolette Di Agnello

Lamb Chop

Herb marinated chops with caramelized cauliflower beetroot puree, pomegranate molasses, mint crème fraîche 54

Confit d'Anatra

Duck Confit

Crisp, cured duck, fregola pasta ragu with spiced tomato sauce, salsa verde, braised broccolini 40

Scaloppine di Vitello al Marsala

Veal Marsala

Veal scallopini, wild mushrooms, Marsala reduction, herbs, demi-glace 41

Petto di Pollo alla Parmigiano

Chicken Parmesan

Lightly breaded chicken cutlet, homemade Pomodoro sauce, Burrata cheese, arugula, fresh basil 38

Vitello alla Oscar

Veal Oscar

Veal loin with lump crab, hollandaise, asparagus, Italian-style potato 47

Seasonal Plates

Served with Minestrone Soup or Farmers' Greens Salad

Costine Brasate di Manzo

Braised Beef Short Ribs

Cannellini white bean puree, roasted carrots, charred broccolini, Sicilian Muddica 42

Pollo ai Cinque Peperoni

Five Pepper Chicken

Crispy chicken cutlet, al dente angel hair, assorted bell peppers, fresh herbs, pepperoncini cream 28

Pesto & Salsiccia

Pesto and Sausage Pasta

Fennel sausage, charred fennel, heirloom tomatoes, pistachio Pesto sauce, paccheri pasta, fresh Mozzarella 29

Penne con Gamberoni

Penne and Shrimp Pasta

Sweet shrimp, Prosciutto di Parma, peas, onions, creamy Palmina sauce 36

Rigatoni alla Genovese

Genoa-Style Rigatoni

Roasted three onion battuto, rendered bone marrow and braised short rib ragu, rigatoni pasta, Parmigiano Reggiano 38

Pasta all' Andiamo

Fresh cut fettuccine, San Marzano tomato sauce, basil, touch of butter 25

Hand Crafted Homemade Pastas

Served with Minestrone Soup or Farmers' Greens Salad

Gnocchi all'Aldo

A Chef Aldo Classic

House specialty, handmade potato dumplings, creamy tomato Palmina, Aosta Valley Fontina 25

Fettuccine Limone e Granchio

Lemon and Crab Fettuccine

Fresh cut fettuccine, lemon cream sauce, baby leeks, Calabrian chili butter, lump crab meat 38

Lasagna alla Bolognese

Lasagna with Meat Sauce

Handmade pasta, Mozzarella, Parmigiano Reggiano, Bolognese, Béchamel 26

Tortellini alla Panna

Emilia Romagna Pasta Specialty

Hand crafted with beef, veal and pork by Angelina, Tonya & Anna. Parmigiano Reggiano sauce, wild mushrooms, parsley 27

Fettuccine Alfredo

Fresh Fettuccine & Parmesan Cream

Guernsey cream, Parmigiano Reggiano, freshly milled pepper, touch of butter 25

Add On:

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Shrimp 6 ea • Italian Sausage 6 ea • Meatballs 3 ea

Seafood

Served with Minestrone Soup or Farmers' Greens Salad

Capesante di Saronno

Spice Crusted Sea Scallops

Porcini dusted jumbo Sea Scallops, sweet potato-beet array, white bean puree, Bulgarian Feta, EVOO 44

Coda di Aragosta

Tristan Lobster Tail

Broiled or Scampi-style South African lobster tail, lemon-butter sauce, herbs, creamy risotto Mkt price

Mediterranean Branzino

Mediterranean Sea Bass

Pan roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce 48

Salmon Apulia

Salmon Influenced from the Coast of Puglia

Pan seared salmon, fregola sarda and wild leek pesto, charred fennel and heirloom tomato, Parmigiano Reggiano 38

Frutti di Mare

Fruits of the Sea

Regional Italian stew, diver scallops, mussels, shrimp, calamari, tomato, fennel, scents of orange, chefs spice, vermouth, grilled Italian bread, red pepper pesto, fresh linguini 45

Sides

Asparagi Grigliata Chargrilled asparagus topped with hollandaise sauce 13

Cauliflower Steak with Beetroot Puree Roasted beetroot puree, fennel and marcona almond slaw 14

Rapini Broccoli Rabe crushed red pepper flakes, extra virgin olive oil, garlic 10

Fungi Selcatici Seasonal forest mushrooms, sherry, butter, herbs 13

Polpette Rustica Two Andiamo rustic-style meatballs, whipped ricotta cheese, Pomodoro, pecorino, grilled bread 11

All tables are subject to an automatic gratuity for our hard-working waitstaff.
No separate checks for parties of 8 or more.

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