

ANDIAMO

PASTA + CHOPS

STARTERS

BURRATA & CALABRESE HOT HONEY

Toasted pine nuts, fresh basil, EVOO, little tomatoes, balsamic pearls, grilled bread — 18
🍷 *Sancerre, Hubert Brochard, Loire Valley, France 20*

FRIED CALAMARI

Flash-fried Rhode Island squid, banana peppers, ammoglio, lemon wedge — 15
🍷 *Sauvignon Blanc, Yealands, Marlborough, NZ 12*

JOE'S ITALIAN SAUSAGE & PEPPERS

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi-glace, rosemary sliced Tuscan potatoes — 17
🍷 *'Sweet Red', Serena, Piedmont, Italy 12*

PORTABELLA MUSHROOMS & TENDERLOIN TIPS

Marinated, roasted portabella mushrooms, Andiamo Signature Zip Sauce — 19
🍷 *Pinot Noir, Averaen, Willamette Valley, Oregon 16*

SHRIMP ANDIAMO

Three colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, toasted sourdough — 16
🍷 *Vermentino, 'La Cala', Sardinia 12*

SUPPLI

Creamy rice, mozzarella filling, Pomodoro sauce, basil pesto, Parmigiano Reggiano — 12
🍷 *Chianti Classico, Querceto, Tuscany, Italy 12*

SOUP & SALAD

PASTA FAGIOLI

Traditional vegetables, sausage, beans & greens — 6

ITALIAN WEDDING SOUP

Hearty herbed broth, meatballs, greens, root vegetables, pasta — 6

SICILIAN CAESAR

Romaine hearts, toasted garlic Muddica, white anchovy, creamy Caesar dressing, grissini — sm 7 / lg 14

MODERN CHOPPED

Romaine lettuce, bacon, cucumber, tomato, olives, banana peppers, red onion, chickpeas, Soppresata, streusel, creamy Italian dressing — 16

BEETS AND BRIE

Arugula, citrus supremes, mixed colored beets, brie cheese mousse, sugar spiced walnuts, feta cheese — 16

COMPLEMENT WITH:

Chicken 8 • Salmon 12 • Shrimp 5 ea
Tenderloin tips 14

SIDES

Whipped Potatoes / Cream, butter, Muddica — 9

Grilled Asparagus / Cipollini onions, aged balsamic — 11

Truffle Fries / Steak cut, parmesan, truffle oil, garlic aioli — 9

Wild Mushrooms / Seasonal blend, herbs, demi-glace — 9

Potatoes Hashed in Crème / Dijon crème, truffle essence — 10

Mac & Cheese / Cavatappi pasta, imported cheeses, toasted breadcrumbs — 12

Brussels Sprouts / Crispy, EVOO, garlic, herbs, white cheddar — 11

Overstuffed Twice Baked Potato / Applewood bacon, prosciutto di Parma, cheddar cheese, crème fraîche — 14

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BEEF / CHICKEN / VEAL

Served with Chef's Soup, Farmers' Greens Salad, or Side Pasta

FILET MIGNON

Char-broiled 8-ounce filet, Chef's potato, roasted vegetables, signature zip sauce — 46
🍷 *Cabernet Sauvignon, Gravel Bar, Washington State 16*

NEW YORK STRIP STEAK

USDA Choice, boneless 14-ounce strip steak, Chef's potato, roasted vegetables, signature zip sauce — 39
🍷 *Cabernet Blend, Daou 'Pessimist', Paso Robles, CA 15*

CHICKEN OLIVIA

Sautéed scaloppine of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto — 26
🍷 *Chardonnay, Ferrari-Carano, Sonoma Coast, CA 15*

CHICKEN PARMIGIANA

Sicilian breadcrumbs, pomodoro sauce, mozzarella and parmesan cheese — 25
🍷 *Barbera, Fontanafredda, Piedmont, Italy 15*

CHICKEN SCALOPPINE — 23

PICCATA
Olive oil, capers, white wine, lemon, butter
🍷 *Sauvignon Blanc, The Colene, South Africa 15*

MARSALA

Wild mushrooms, Marsala demi glaze, herbs, butter
🍷 *Chardonnay, Sonoma Cutrer, Russian River Valley, CA 18*

VEAL SCALOPPINE — 29

PICCATA
Olive oil, capers, white wine, lemon, butter
🍷 *Peyrossol La Croix Rose, Provence, France 15*

MARSALA

Wild mushrooms, Marsala demi-glaze, herbs, butter
🍷 *Pinot Noir, Averaen, Willamette Valley, Oregon 16*

SEAFOOD

Served with Chef's Soup, Farmers' Greens Salad, or Side Pasta

PAN-ROASTED BRANZINO

Broth of tomatoes, artichokes, fennel, arugula, lemon, white wine sauce — 33
🍷 *Chardonnay, Sonoma Cutrer, Russian River Valley, CA 18*

SALMON APULIA

Grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, EVOO, basil pesto — 29
🍷 *Pinot Noir, Averaen, Willamette Valley, Oregon 16*

PAN-ROASTED SCALLOPS

Whipped potatoes, Green Goddess butter, Sicilian muddica crumble — 46
🍷 *Vermentino, 'La Cala', Sardinia 12*

FRUTTI DI MARE

Manila clams, mussels, shrimp, calamari, tomato, fennel, dry vermouth, linguine — 34
🍷 *Peyrossol La Croix Rose, Provence, France 15*

PRIME STEAKS & CHOPS

Andiamo is Michigan's exclusive partner with Flannery Beef, offering 40-day aged steaks with exquisite marbling.
Served with Chef's Soup, Farmers' Greens Salad, or Side Pasta

USDA PRIME DRY AGED RIBEYE

40 day aged, 20 oz bone-in — 69
🍷 *Red Blend, Daou 'Pessimist', Paso Robles, California [petite sirah, zinfandel, syrah] 15*

USDA PRIME DRY AGED NY STRIP

40 day aged, 16 oz bone-in — 55
🍷 *Cabernet Sauvignon, Justin Vineyards, Paso Robles, California 18*

THE TOMAHAWK 32 OZ DRY AGED LONG BONE RIBEYE

Carved tableside, signature Zip sauce — MP
🍷 *Amarone, Luigi Righetti, Veneto, Italy 22*

GRECIAN STYLE LAMB CHOPS

Malted mint sauce, charred lemon, EVOO, spices — 48
🍷 *Barbera, Ricossa, Piedmont, Italy 13*

BERKSHIRE PORK CHOP

French onion style rib chop, caramelized onions, mozzarella, fresh sage, zippy jus — 39
🍷 *Pinot Noir, Averaen, Willamette Valley, Oregon 16*

PRIME VEAL CHOP

Sicilian breadcrumb crusted bone-in chop, with your choice of presentation — 48

PARMIGIANA

Pomodoro, Burrata, basil
🍷 *Chianti Classico, Querceto, Tuscany, Italy 12*

MILANESE

Arugula, fennel salad, Ammoglio sauce
🍷 *Pinot Noir, Averaen, Willamette Valley, Oregon 16*

ADD TO ANY ITEM:

Tristan Rock Lobster Tail 45 • Bleu Cheese Brule 5

CHEF'S SPECIALS

Served with Chef's Soup, Farmers' Greens Salad, or Side Pasta

LOBSTER POT PIE

Fresh Maine lobster, mirepoix, sauce americane — 45
🍷 *Chardonnay, Sonoma Cutrer, Sonoma, California 16*

TRISTAN ROCK LOBSTER TAIL

Butter-roasted, whipped potatoes, asparagus, sherry butter — 55
🍷 *Vermentino, 'La Cala', Sardinia 12*

HANDCRAFTED PASTAS

All pasta made fresh daily by Anna, Tonya, Angelina, our "Pasta Ladies"
Served with Chef's Soup, Farmers' Greens Salad, or Side Pasta

FIVE PEPPER CHICKEN

Crispy chicken cutlet, angel hair, assorted bell peppers, fresh herbs, pepperoncini cream — 25
🍷 *Riesling, Bauer Haus 'Spatlese', Mosel, Germany 13*

LASAGNA "50" STRATI

(Revisited Chef Aldo Classic)
Fifty layers of crispy handcrafted pasta, mozzarella, parmesan, bolognese & béchamel sauces. Finished with a sauté of mushrooms, scallions, & fava beans — 26
🍷 *Barbera, Fontanafredda, Piedmont, Italy 15*

CHEF ALDO'S PASTA & SAUCES

Choice of Pasta: Angel Hair, Fettuccine, Rigatoni

Choice of Sauce: Pomodoro, Bolognese, Marinara, Palmina, Olive Oil & Garlic — 22

RIGATONI GIUSEPPE

Italian sausage, mushrooms, onions, spinach, tomato fillets, creamy Marsala sauce — 24
🍷 *Barbera, Fontanafredda, Piedmont, Italy 15*

PAGLIA E FIENO

Chicken tenderloins, Prosciutto, peas, onions, rosemary, white wine cream sauce, egg & spinach linguine — 25
🍷 *Sauvignon Blanc, Yealands, Marlborough, NZ 12*

GNOCCHI PALMINA

House specialty, handmade potato dumplings, creamy tomato palmina, Aosta Valley fontina — 24
🍷 *Chianti Classico, Querceto, Tuscany, Italy 12*

FETTUCCINE ALFREDO

Chicken, Guernsey crème, garlic, Parmigiano Reggiano, handmade pasta — 25
🍷 *Barbera, Fontanafredda, Piedmont, Italy 15*

TORTELLINI ALLA PANNA

Hand-crafted pasta, beef, pork and veal filling, wild mushrooms, basil crème sauce — 26
🍷 *Pinot Noir, Averaen, Willamette Valley, Oregon 16*

COMPLEMENT ANY PASTA WITH:
Italian Sausage 4 ea • Rustic Meatballs 4 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.