

Andiamo

Starters

FEDERAL HILL STYLE STUFFED CLAMS

Narragansett Bay cherrystone clams, Italian sausage, toasted breadcrumbs, garlic butter, Pecorino Romano, lemon – 21

CALAMARI

Crispy Rhode Island squid, banana peppers, ammoglio, lemon wedge – 18

JOE'S ITALIAN SAUSAGE & PEPPERS

Hungarian hot peppers, sweet Italian sausage, demi-glace, rosemary sliced potatoes – 18

SHRIMP COCKTAIL

Three traditional Old Bay poached shrimp, cocktail sauce, grated horseradish – 16

PORTABELLA MUSHROOMS & BEEF TIPS

Grilled beef tips, portabella mushrooms, Andiamo Signature Zip Sauce, crispy onions – 24

SUPPLI

Arborio rice, mozzarella cheese filling, pomodoro sauce, pesto oil – 16

BURRATA & CALABRESE HOT HONEY

Toasted pine nuts, basil, extra virgin olive oil, tomatoes, balsamic pearls, grilled bread – 19

Soup & Salad

PASTA E FAGIOLI

Traditional vegetables, sausage, beans, greens – 6

WHITE ONION SOUP

Blended onions, cream, potatoes, fontina, scallions, crispy pancetta, smoked sea salt, extra virgin olive oil – 8

CAESAR SALAD

Garlic streusel, white anchovy, creamy caesar dressing – 18

MODERN CHOPPED SALAD

Gem lettuce, cucumber, pancetta, olives, banana peppers, chickpeas, soppressata, tomato, red onions, gorgonzola, egg, Italian emulsion – 19

ADD ONS:

Chicken 8 • Salmon 11 • Tenderloin Tips 12
Shrimp 5 ea

Sides

RISOTTO MILANESE

Carnaroli rice, saffron, peas, Parmigiano Reggiano – 10

SPAGHETTI PALMINA

Imported spaghetti, signature tomato cream sauce – 9

BROCCOLINI

Shaved garlic, extra virgin olive oil – 10

GRILLED ASPARAGUS

Caramelized onion, balsamic glaze, extra virgin olive oil – 11

MUSHROOMS TRIFOLATI

Select Michigan mushrooms, garlic, Madeira wine, extra virgin olive oil – 10

Beef / Chicken / Veal / Seafood

Served with Pasta e Fagioli soup or Farmers' Greens Salad
Upgrade to White Onion Soup 5 or a Side Modern Chopped Salad 6

FILET MIGNON

Charbroiled 8-ounce filet, Italian potatoes, roasted vegetables, Andiamo Signature Zip Sauce – 52

MARSALA

Wild mushrooms, Marsala wine sauce
Veal – 32 / Chicken – 26

PICCATA

Capers, white wine lemon sauce
Veal – 29 / Chicken – 23

PARMESAN

Sicilian breadcrumbs, pomodoro, mozzarella, Parmigiano Reggiano
Veal – 31 / Chicken – 26

MEDITERRANEAN SEA BASS

Pan-roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, broccolini, lemon thyme sauce – 35

SALMONE APULIA

Salmon influenced from the coast of Puglia, Italy. Grape tomatoes, caper berries, Sicilian olives, oregano, extra virgin olive oil, broccolini – 31

SHRIMP ANDIAMO

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, broccolini, risotto Milanese – 33

Prime Steaks and Chops

Andiamo is Michigan's exclusive partner with Flannery Beef, offering dry-aged Holstein beef with exquisite marbling. Ask about our daily butcher's block featuring special cuts from our in-house butchery.

20 OZ USDA PRIME RIBEYE

14-day dry aged, bone-in ribeye, Signature Andiamo Zip Sauce
tomato jam & asparagus garnish – 63

16 OZ USDA PRIME KANSAS CITY STRIP

14-day dry aged, bone-in strip steak, Signature Andiamo Zip Sauce
tomato jam & asparagus garnish – 53

GRILLED LAMB CHOPS

Herb crust, charred lemon, minted Melagro condiment,
tomato jam & asparagus garnish – 51

Handcrafted Pasta

Served with Pasta e Fagioli soup or Farmers' Greens Salad
Upgrade to White Onion Soup 5 or a Side Modern Chopped Salad 6

FIVE PEPPER CHICKEN

Crispy chicken cutlet, angel hair, bell peppers, fresh herbs, pepperoncini cream – 29

BEEF TENDERLOIN PASTA

Beef tips, linguine, bell peppers, onions, garlic, extra virgin olive oil, tomato, toasted bread crumbs – 33

GNOCCHI PALMINA

Handmade potato dumplings, creamy tomato palmina sauce, fontina – 25

TORTELLINI ALLA PANNA

Handcrafted with beef, veal and pork by Angelina, Tonya & Anna. Parmigiano Reggiano sauce, wild mushrooms, fresh sage – 27

MR. ALDO'S BOLOGNESE

Traditional old-world preparation, pappardelle pasta – 23

CHICKEN FETTUCCINE ALFREDO

Handmade fettuccine, chicken, cream, garlic, Parmigiano Reggiano – 29

COMPLEMENT ANY PASTA WITH:

Italian Sausage 5 ea • Meatballs 4 ea

All tables are subject to an automatic 20% gratuity.

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.