

Starters

JOE'S ITALIAN SAUSAGE & PEPPERS

Hungarian hot peppers, sweet Italian sausage, demi-glaze, rosemary sliced potatoes – 17

CALAMARI

Crispy Rhode Island squid, banana peppers, ammoglio, lemon – 15

SUPPLI

Arborio rice, mozzarella cheese filling, pomodoro sauce, pesto oil – 15

PORTABELLA MUSHROOMS WITH TENDERLOIN TIPS

Fire-roasted beef tips, marinated portabella mushrooms, Andiamo Signature Zip Sauce, crispy onions – 22

Soups

PASTA E FAGIOLI

Traditional vegetables, Italian sausage, beans, greens – 6

WHITE ONION SOUP

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

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

Salads & Panini

Panini served with French Fries

CHICKEN CUTLET

Burrata, balsamic glaze, sun-dried tomatoes, vinegar peppers, arugula, ciabatta – 14

AMERICAN BURGER

1/2 pound blend of angus chuck, brisket, and short rib served with bacon, American cheese, lettuce, tomatoes, onion, garlic aioli, brioche roll – 18

GRILLED STEAK SANDWICH

Blackened beef tenderloin cutlet, bacon, caramelized onion, gorgonzola cheese, creamy horseradish sauce – 19

MUFFALETTA

Ham, capicola, mortadella, olive salad, provolone, Sicilian sesame loaf – 15

CAESAR SALAD

Garlic streusel, white anchovy, creamy Caesar dressing – 16

MODERN CHOPPED SALAD

Gem lettuce, cucumber, pancetta, olives, banana peppers, chickpeas, soppressata, tomatoes, red onions, gorgonzola, egg, Italian emulsion – 16

GRILLED SALMON SALAD

Grilled salmon, farmers' greens, cucumber, radish, tomato, capers, basil, shaved fennel, balsamic dressing – 24

KALE SALAD

Sweet gem lettuce, lacinato kale, toasted almonds, cranberries, gold raisins, feta, cucumber, radish, tomatoes, lemon vinaigrette – 15

BURRATA & CALABRESE HOT HONEY

Toasted pine nuts, basil, extra virgin olive oil, tomatoes, balsamic pearls, grilled bread – 18

ADD ON:

Chicken 5 • Salmon 9
Tenderloin Tips 10 • Shrimp 4 ea

Homemade Pasta

Served with Pasta e Fagioli or Farmers' Greens Salad

FIVE PEPPER CHICKEN

Crispy chicken cutlet, angel hair pasta, bell peppers, pepperoncini cream, fresh herbs – 17

BEEF TENDERLOIN PASTA

Beef tips, linguine, bell peppers, onions, garlic, extra virgin olive oil, tomatoes, toasted breadcrumbs – 22

LEMON SHRIMP LINGUINE

Salt-cured lemon preserves, black pepper, Pecorino Romano, mint-butter sauce – 22

LASAGNA ALLA BOLOGNESE

Layers of handmade pasta, mozzarella, Parmigiano Reggiano, bolognese, besciamella sauces – 19

MR ALDO'S PASTA

Choice of Pasta:

Angel Hair, Linguine, Fettuccine, Pappardelle, Penne, Rigatoni

Choice of Homemade Sauce:

Bolognese, Palmina, Tomato Basil, Alfredo, Garlic and Oil – 18

CHICKEN FETTUCCINE ALFREDO

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

GNOCCHI PALMINA

Handmade potato dumplings, creamy tomato Palmina sauce – 16

COMPLEMENT ANY PASTA WITH:

Italian Sausage 4 ea • Meatballs 3 ea

Secondi

Served with Pasta e Fagioli or Farmers' Greens Salad

FILET MIGNON

Char-broiled 6 oz. / 8 oz. filet mignon, Italian potatoes, seasonal vegetables, Andiamo Signature Zip Sauce – 36/46

MEDITERRANEAN BRANZINO

Pan-roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, broccolini, lemon thyme sauce – 23

SALMON APULIA

Salmon influenced from the coast of Puglia, Italy. Grape tomatoes, caper berries, Sicilian olives, oregano, extra virgin olive oil, broccolini – 25

MARSALA

Wild mushrooms, Marsala wine sauce
Veal – 25 / Chicken – 20

PICCATA

Capers, white wine lemon sauce
Veal – 24 / Chicken – 19

PARMESAN

Sicilian breadcrumbs, pomodoro, mozzarella, Parmigiano Reggiano
Veal – 26 / Chicken – 21

A 20% gratuity will be added to parties of 6 or more.

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.