



WARREN

## Starters

**JOE'S ITALIAN SAUSAGE & PEPPERS**  
Hungarian hot peppers, sweet Italian sausage, demi-glaze, rosemary sliced potatoes – 17

**PORTABELLA MUSHROOMS WITH TENDERLOIN TIPS**  
Fire-roasted beef tips, marinated portabella mushrooms, Andiamo Signature Zip Sauce, crispy onions – 22

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

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

**ROMAN FLATBREADS**  
Roman pinza crust, Prosciutto di Parma, compressed pear and Gorgonzola insalatini, balsamic glaze – 17

## 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

**POTATO MILLEFOGLIE**  
Layered russet potatoes, buerre monté, Parmigiano Reggiano, scallions – 12

**SPAGHETTI PALMINA**  
Imported spaghetti, signature tomato cream sauce – 9

**BROCCOLINI**  
Shaved garlic, extra virgin olive oil – 10

**GRILLED ASPARAGUS**  
Parmigiano Reggiano crisp, heirloom tomato ragù – 12

**MOZZARELLA SCOTTATA**  
Mozzarella cheese, roasted heirloom tomatoes, grilled crostini – 11

## Salads & Panini

*Panini served with French Fries*

**CHICKEN CUTLET**  
Breaded chicken, burrata, balsamic glaze, giardiniera, arugula, tomato, focaccia – 16

**AMERICAN BURGER**  
1/2 pound blend of angus chuck, brisket, and short rib, American cheese, bacon, 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

**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, golden 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 8 • Salmon 11  
Tenderloin Tips 12 • Shrimp 5 ea

## Handcrafted Pasta

*Served with Pasta e Fagioli or Farmers' Greens Salad*

**FIVE PEPPER CHICKEN**  
Crispy chicken cutlet, angel hair, bell peppers, fresh herbs, pepperoncini cream – 22

**LEMON SHRIMP LINGUINE**  
Salt-cured lemon preserves, toasted black pepper, Pecorino Romano, mint-butter sauce – 23

**LASAGNA ALLA BOLOGNESE**  
Layers of handmade pasta, mozzarella, Parmigiano Reggiano, bolognese and besciamella sauces – 23

**RIGATONI D'ESTATE**  
Heirloom tomatoes, asparagus, fava beans, Parmigiano Reggiano, fresh basil, extra virgin olive oil – 21

**PAGLIA E FIENO**  
Chicken tenderloin, prosciutto, peas, onions, rosemary, white wine cream sauce, egg & spinach linguine – 25

**EGGPLANT SIRACUSA**  
Breaded eggplant, angel hair pasta, tomato basil sauce, tomato-olive relish – 18

**COMPLEMENT ANY PASTA WITH:**  
Italian Sausage 5 ea • Meatballs 4 ea

## Build Your Own Pasta

*Served with choice of Chef's Soup or Farmer's Greens Salad*  
**Starting at 17**

**1. CHOOSE YOUR PASTA**  
**IMPORTED**  
Rigatoni • Spaghetti • Penne

**HANDMADE + 4**  
Linguine • Fettucine • Angel Hair  
Pappardelle

**Homemade Gnocchi • Tortellini + 6**

**2. CHOOSE YOUR SAUCE**  
**CLASSIC**  
Tomato Basil • Aglio e Olio

**SIGNATURE +2**  
Alfredo • Bolognese  
Pesto Cream • Palmina

**3. ADD TOPPINGS**  
Baked Mozzarella + 3  
Meatballs + 4 ea  
Shrimp + 5 ea  
Italian Sausage + 5 ea  
Chicken + 8  
Salmon + 11  
Tenderloin Tips + 12

## 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 – 38/48

**ESPRESSO-CRUSTED NY STRIP**  
Charbroiled 12-ounce, espresso chile rub, peppercorn cognac glaze, Italian potatoes, roasted vegetables – 40

**WALLEYE FRANCESE**  
Egg battered Lake Erie walleye, lemon butter sauce, broccolini – 29

**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

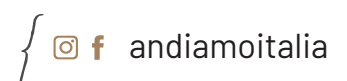
**PARMESAN**  
Sicilian breadcrumbs, pomodoro, mozzarella, Parmigiano Reggiano  
Veal – 26 / Chicken – 21 / Eggplant – 19

**OLIVIA**  
Artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce  
Veal – 28 / Chicken – 25

A 20% gratuity will be added to parties of 8 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.



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