

Andiamo

Starters

BURRATA & CALABRESE HOT HONEY

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

JOE'S ITALIAN SAUSAGE & PEPPERS

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

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 – 15

SHRIMP COCKTAIL

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

CALAMARI

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

ANTIPASTO ROMANA

Roman pinza crust, Prosciutto di Parma, compressed pear, Gorgonzola insalatini, balsamic glaze – 19

Soup & Salad

PASTA E FAGIOLI

White beans, sausage, tomatoes, root vegetables, greens – 6

WHITE ONION SOUP

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

MODERN CHOPPED SALAD

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

GRILLED SALMON SALAD

Grilled salmon, farmer's greens, cucumber, radish, tomato, capers, basil, shaved fennel, balsamic dressing – 26

ADD ONS:

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

Sides

POTATO MILLEFOGLIE

Layered russet potatoes, beurre monté, Parmigiano Reggiano, scallions – 12

SPAGHETTI PALMINA

Imported spaghetti, our 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

Beef / Chicken / Veal / Seafood

Served with Pasta e Fagioli soup or Farmer's 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

ESPRESSO-CRUSTED NY STRIP

Charbroiled 12-ounce, espresso chile rub, peppercorn cognac glaze, Italian potatoes, roasted vegetables – 44

WALLEYE FRANCESE

Egg battered Lake Erie walleye, lemon butter sauce, broccolini – 33

SALMONE APULIA

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

MARSALA

Wild mushrooms, Marsala wine sauce
Veal – 30 / Chicken – 24

PICCATA

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

PARMESAN

Sicilian breadcrumbs, pomodoro, mozzarella, Parmigiano Reggiano
Veal – 31 / Chicken – 26 / Eggplant – 24

OLIVIA

Artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce
Veal – 35 / Chicken – 28

Chef's Specialties

Chef Marc Casadei draws on his Sammarinese heritage to craft modern Italian cuisine rooted in old-world tradition, honoring his Nonna's influence with disciplined technique

BISTECCA PEPE VERDE

20oz USDA Prime Bone In Ribeye Steak, green peppercorn cream sauce, Italian potatoes, roasted vegetables – 60

GRILLED LAMB CHOPS

Herb crust, charred lemon, minted apple agrodolce, grilled asparagus – 51

CREPELLI VIGNAROLA

Roasted chicken and pesto filled crepes, sautéed asparagus, peas, heirloom tomatoes, fava bean purée, Pecorino Romano fonduta – 31

BIRD'S NEST PASTA

Thin pasta sheets rolled with ham, braised veal, Parmigiano Reggiano, besciamella – 29

Prepared Tableside

Available on select days. Please inquire with your server.

PASTA CARBONARA

Handmade linguine, crispy pancetta, egg yolk, black pepper, flamed in a Parmigiano Reggiano wheel – 32

CAESAR SALAD

Garlic streusel, white anchovy, Caesar dressing – 16

LEMON BLUEBERRY TORTE

Lemon shortcake, wild blueberry, cream cheese, peach flambé – 19

Handcrafted Pasta

Served with Pasta e Fagioli soup or Farmer's 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

LEMON SHRIMP LINGUINE

Salt-cured lemon preserves, toasted black pepper, Pecorino Romano, mint-butter sauce – 31

LASAGNA ALLA BOLOGNESE

Layers of handmade pasta, mozzarella, Parmigiano Reggiano, bolognese and besciamella sauces – 25

RIGATONI D'ESTATE

Heirloom tomatoes, asparagus, fava beans, Parmigiano Reggiano, fresh basil, extra virgin olive oil – 27

PAGLIA E FIENO

Chicken tenderloin, prosciutto, peas, onions, rosemary, white wine cream sauce, egg & spinach linguine – 29

TORTELLINI ALLA PANNA

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

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

SIGNATURE + 6

Gnocchi • Tortellini
Meat Ravioli • Cheese Ravioli

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

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.