



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

ANTIPASTO ROMANA

Roman pinza crust, Prosciutto di Parma, compressed pear, 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, beurre 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 Farmer's 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

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

Secondi

Served with Pasta e Fagioli or Farmer's 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 oz., 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.