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

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

SPAGHETTI PALMINA
Imported spaghetti, our signature tomato cream sauce — 9

BROCCOLINI
Shaved garlic, extra virgin olive oil — 10

SPINACH
Shaved garlic, extra virgin olive oil — 10

GRILLED ASPARAGUS
Parmigiano Reggiano crisp, heirloom tomato ragù - 12

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 GRIGLIATA
20oz USDA Prime bone-in ribeye, roasted mushrooms, dragoncello cream sauce, Italian potatoes, vegetables — 60

GRILLED LAMB CHOPS
Herb crust, charred lemon, minted apple agrodolce, grilled asparagus — 51

SWEET POTATO GNOCCHI
Pan-seared gnocchi, smoked salmon, mushrooms, leeks, heirloom tomato, spinach, marsala cream — 32

CANNELLONI
Fresh handmade pasta sheets, veal and parmesan filling, besciamella, tomato basil — 29

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

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

GNOCCHI ALDO
House specialty, handmade potato dumplings, creamy tomato palmina, Parmigiano Reggiano — 25

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 • Fettuccine • 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.