Andiamo
WARREN

Starters

JOE'S ITALIAN SAUSAGE & PEPPERS
Hungarian hot peppers, sweet Italian sausage, demi-glace, 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

BURRATA & CALABRESE HOT HONEY
Toasted pinenuts, basil, extra virgin olive oil, tomatoes, balsamic pearls, grilled bread — 18

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

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

SPINACH
Shaved garlic, extra virgin olive oil — 10

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

GORGONZOLA FLATBREADS
Roman pinza crust, shaved beef, mushroom, arugula, gorgonzola cheese — 17

PESTO CHICKEN FLATBREAD
Grilled chicken, basil pesto, heirloom tomato, mozzarella cheese — 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

CAESAR SALAD
Garlic streusel, white anchovy, Caesar dressing — 16

INVERNO SICILIANA
Marinated cauliflower, capers, olives, heirloom tomato, pinenuts, raisins, shaved celery, gem lettuce, muddica, honeycomb — 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

SWEET POTATO GNOCCHI
Pan-seared gnocchi, smoked salmon, mushroom, leek, heirloom tomato, spinach, marsala cream - 28

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.

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