# ANDIAMO

PASTA + CHOPS

# — STARTERS -

#### **BURRATA & CALABRESE HOT HONEY**

To asted pine nuts, fresh basil, EVOO, little tomatoes, honeycomb, balsamic pearls, grilled bread -15

#### FRIED CALAMARI

Flash-fried Rhode Island squid, banana peppers, ammoglio, lemon -15

#### **CHAR-GRILLED ARTICHOKES**

Minced red onion, olive oil, pine nuts, Pecorino Romano, cherry heirloom tomatoes, feta cheese — 15

#### **BAKED CLAMS**

Select cherry stone clams, Italian breadcrumbs, sausage, mozzarella, garlic butter -4 each

#### **JOE'S ITALIAN SAUSAGE & PEPPERS**

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

#### **ITALIAN SPICED BEEF & MUSHROOMS**

Fire-roasted beef tips, portabella mushroom, Andiamo Signature zip Sauce, ricotta salata, crispy onions -19

#### **SHRIMP ANDIAMO**

Three colossal shrimp, garlic, leeks, white wine, lemontomato broth, to asted sourdough -16

#### **CRISPY FORMAGGIO**

Aged provolone cheese, parmesan batter, Sicilian breadcrumbs — 13

# - SOUP & SALAD

#### **MINESTRONE**

Traditional mixed vegetables, greens, cranberry beans, to mato fillets — 6

# ZUPPA DI BRODO

Anna's hand-crafted tortellini, mortadella, pistachio streusel, crystal salt — 6

# SICILIAN CAESAR

Chunky romaine, white anchovy, to asted garlic muddica, bread stick —  $sm\,7/\lg 14$ 

# MODERN CHOPPED

Romaine lettuce, bacon, cucumber, olives, banana peppers, corn, chickpeas, soppressata, tomato, onion, garlic streusel -16

# **ICEBERG WEDGE CLUB**

Bacon jam, turkey, smoked ham, Gruyère, tomatoes, cucumber, onions, creamy Italian dressing — *16* 

# BEETS AND BRIE

Arugula, citrus supremes, mixed colored beets, brie cheese mousse, sugar spiced walnuts — 15

# ADD ONS:

Chicken 8 • Salmon 12 • Shrimp 5 ea • Tenderloin tips 14

# SIDES

 ${f Broccolini}$  / Shaved garlic, red pepper flakes, Colavita EVOO — 9

**Whipped Potatoes** / Cream, butter -9

**Tomatoes al Forno** / Gently stewed tomatoes, pancetta, onion, spoon bread, Pecorino Romano — 9

 ${\bf Grilled\ Asparagus}\ /\ {\bf Calabrese\ aioli,\ chopped\ egg}\ -\it 11$ 

**Funnel Cake Fries** / Secret Sauce -11

Wild Mushrooms / Michigan's favorite blend, Maderia, herbs, garlic butter -9

**Scalloped Potatoes** / Guernsey cream, mascarpone, to asted breadcrumbs — 11

Steak Fries / Thick cut Russets, fine Baleine sea salt—9

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# BEEF / CHICKEN / VEAL

Includes choice of Andiamo Salad, Seasonal Soup, or Side of Angel Hair Pasta

#### **FILET MIGNON**

Hand-cut, USDA Center cut 8-ounce filet, Andiamo Signature Zip Sauce -46

#### **NEW YORK STRIP STEAK**

USDA Choice, boneless 14-ounce strip steak, Andiamo Signature Zip Sauce — 38

#### WOOD-FIRED BRICK CHICKEN

Semi-boneless half roasted chicken, olive oil, rosemary, lemon, roasted peppers, asparagus, tomato gastric -26

### **CHICKEN OLIVIA**

Sautéed scaloppine of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto -25

#### CHICKEN PARMIGIANO

Lightly breaded chicken cutlet, Pomodoro sauce, burrata, arugula, basil — 25

#### **CHICKEN SCALOPPINE** -23

- MARSALA Wild mushrooms, herbs, Marsala wine, demi-glace
- PICATTA Lemon white wine sauce, capers, parsley

#### **VEAL SCALOPPINE** -29

- MARSALA Wild mushrooms, herbs, Marsala wine, demi-glace
- PICATTA Lemon white wine sauce, capers, parsley

#### **VEAL BOCCONCINI**

Tenderloin of veal, Prosciutto di Parma, fontina cheese, tomato fillet, white wine, rosemary, demi-glace — *32* 

# **SEAFOOD**

Includes choice of Andiamo Salad, Seasonal Soup, or Side of Angel Hair Pasta

#### **WOOD-FIRED BRANZINO**

Tomato, shaved onion, fennel, garlic, charred lemon, white wine sauce -31

#### **SALMON APULIA**

Salmon influenced from the Coast of Puglia Italy. Grape to matoes, caper berries, select Sicilian olives, white wine, lemon, butter  $-\,29$ 

### BAKED STUFFED SHRIMP

Clam stuffing, sausage, mozzarella, zesty zip sauce -29

#### ZUPPA DI PESCE

Manila clams, mussels, shrimp, calamari, tomato, fennel, dry vermouth, linguine -34

# PRIME STEAK & CHOPS

Includes choice of Andiamo Salad, Seasonal Soup, or Side of Angel Hair Pasta

# **8 OZ USDA PRIME FILET MIGNON** Aged and hand-cut, char-grilled, sea salt, cracked

pepper rub — 56

**20 OZ USDA PRIME RIBEYE STEAK** 

# 30 day aged, bone-in Ribeye steak, cut in-house — *59* **16 OZ USDA PRIME KANSAS CITY**

**STRIP STEAK**Bone-in New York Strip steak, aged and cut

# 32 OZ USDA 30 DAY DRY AGED PRIME TOMAHAWK (FOR 2)

Long bone Ribeye steak, minimum 30 days age, carved tableside — 155

### VICTORIA SPICED LAMB CHOPS

Malted mint sauce, charred lemon -46

### BERKSHIRE PORK CHOP

French onion style rib chop, shallot rings, fresh mozzarella, fresh sage, garlic noodles, zippy pork jus — 39

# PRIME VEAL CHOP

Full pound Sicilian breadcrumb crusted bone-in chop, butterflied with your choice of presentation -46

- PARMAGIANA Pomodoro, burrata, arugula, basil
- MILANESE Arugula, fennel, charred lemon

CHOICE OF SAUCE: Zip/Peppercorn Cream/Pizzaiola/Shrimp Scampi 7/Blue Cheese Brule 5

# - CHEF'S SPECIALS

 $Includes\ choice\ of\ Andiamo\ Salad,\ Seasonal\ Soup,\ or\ Side\ of\ Angel\ Hair\ Pasta$ 

# LOBSTER POT PIE

in-house -48

Fresh Maine lobster, Mirepoix of vegetables, herbs, sauce Américaine, Lecoq Pastry — 45

# TRISTAN ROCK LOBSTER TAIL

Butter-roasted, whipped potatoes, asparagus, sherry butter – *55* 

# HANDCRAFTED PASTAS

All pasta made fresh daily by Anna, Tonya, Angelina, our "Pasta Ladies" Includes choice of Andiamo Salad or Seasonal Soup

# FIVE PEPPER CHICKEN

Crispy chicken cutlet, angel hair, fresh sage, pepperoncini cream — 25

# LASAGNA "50" STRATI

(Revisited Chef Aldo Classic)
Fifty layers of crispy handcrafted pasta, mozzarella,
parmesan, bolognese & béchamel sauces. Finished with a

sauté of mushrooms, scallions, & butter -26

# MR. ALDO BOLOGNESE

Traditional old-world preparation, pappardelle pasta, Pecorino Romano — 22

# LEMON SHRIMP LINGUINE

Salt-cured lemon preserves, toasted cracked pepper, Pecorino Romano, fresh mint, butter -28

# RIGATONI GUISEPPE

Italian sausage, mushrooms, onions, tomato filet, Marsala wine sauce -24

# PAGLIA E FIENO

Chicken, prosciutto, peas, white wine cream sauce, onion, rosemary, egg & spinach linguine — 25

# GNOCCHI PALMINA

House specialty, handmade "wicker-basket" potato dumplings, creamy tomato Palmina, Aosta Valley fontina -24

# ANNA'S TORTELINNI

Fresh basil marinara, mushrooms, scallions, fava bean butter sauce — 26

# ADD ONS:

Italian Sausage 4 ea • Meatballs 2 ea

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.