

# ANDIAMO

PASTA + CHOPS

## STARTERS

### BURRATA & CALABRESE HOT HONEY

Toasted pine nuts, fresh basil, EVOO, little tomatoes, honeycomb, balsamic pearls, grilled bread — 18

### FRIED CALAMARI

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

### CHAR-GRILLED ARTICHOKE

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, lemon-tomato broth, toasted sourdough — 16

### CRISPY FORMAGGIO

Aged provolone cheese, parmesan batter, Sicilian breadcrumbs — 13

## SOUP & SALAD

### MINISTRONE

Traditional mixed vegetables, greens, cranberry beans, tomato fillets — 6

### ITALIAN WEDDING SOUP

Chicken brodo, root vegetables, meatballs, pepe pasta, greens, marriage of herbs — 6

### SICILIAN CAESAR

Chunky romaine, white anchovy, toasted garlic muddica, bread stick — sm 7 / lg 14

### MODERN CHOPPED

Romaine lettuce, bacon, cucumber, olives, banana peppers, corn, chickpeas, soppressata, tomato, onion, garlic streusel, creamy Italian dressing — 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

**Broccolini** / Shaved garlic, red pepper flakes, Colavita EVOO — 9

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

**Grilled Asparagus** / Calabrese aioli, chopped egg — 11

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

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

**Scalloped Potatoes** / Guernsey cream, mascarpone, toasted 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 PARMIGIANA

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

### CHICKEN SCALOPPINE — 23

• **MARSALA** Wild mushrooms, herbs, Marsala wine, demi-glace  
• **PICCATA** Lemon white wine sauce, capers, parsley

### VEAL SCALOPPINE — 29

• **MARSALA** Wild mushrooms, herbs, Marsala wine, demi-glace  
• **PICCATA** 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 — 33

### SALMON APULIA

Salmon influenced from the Coast of Puglia Italy. Grape tomatoes, 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 — 58

### 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 in-house — 49

### 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 — 48

### 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 — 48

• **PARMIGIANA** Pomodoro, burrata, arugula, basil

• **MILANESE** Arugula, fennel, charred lemon

**CHOICE OF SAUCE:** Zip / Peppercorn Cream / Pizzaiola / Blue Cheese Brule 5

**ADD:** Tristan Rock Lobster Tail to any above item 45

## CHEF'S SPECIALS

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

### LOBSTER POT PIE

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

### FETTUCCINE ALFREDO

Chicken, Guernsey crème, garlic, Parmigiano Reggiano, handmade pasta — 25

### ADD ONS:

Italian Sausage 4 ea • Meatballs 4 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.