

# ANDIAMO

PASTA + CHOPS

## STARTERS

### BURRATA & CALABRESE HOT HONEY

Toasted 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

### JOE’S ITALIAN SAUSAGE & PEPPERS

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

### SUPPLI ALLA ALDO

Crisp arborio rice, mozzarella cheese filling, pomodoro sauce, pesto oil — 12

## SOUP & SALAD

### MINESTRONE

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 — 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

### CITRUS FENNEL & SHRIMP

Shaved fennel, arugula, citrus slices, avocado, chilled shrimp, mint vinaigrette — 17

### BEETS AND BRIE

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

#### ADD ONS:

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

ANDIAMOPASTACHOPS.COM

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.

## ANDIAMO FLATS

### CHEESE & PEPPERONI

San Marzano tomato sauce, cupped pepperoni, mozzarella cheese — 14

### PROSCIUTTO E FORMAGGIO

Flavors of fig, shaved ham, burrata, mozzarella, pickled red onion, sea salt, cracked pepper, Roman grape must — 14

### GODFATHER

Pepperoni, prosciutto, mozzarella, banana peppers, olives, sesame seed crust — 15

### MARGHERITA

Mascarpone, whole milk mozzarella, vine-ripened tomato, parsley pesto — 14

## PANINI

### CHICAGO BEEF “DETROIT STYLE”

Shaved beef, mushrooms, onions, peppers, provolone, spicy giardiniera, zip sauce — 15

### CHICKEN CAESAR CALZONE

Crisp chicken cutlets, romaine hearts, tomatoes, Parmigiano Reggiano — 14

### ITALIAN MUFFALETTA

Shaved ham, pepperoni, soppressata, lettuce, tomato, red onion, banana peppers, aioli, red wine vinaigrette — 15

### BURGER AMERICANA

Angus beef, grilled onions, American cheese, lettuce, tomatoes, 1000 island — 15

## HANDCRAFTED PASTAS

All pasta made fresh daily by Anna, Tonya, and Angelina, our “Pasta Ladies”

### GNOCCHI PALMINA

House specialty, handmade “wicker-basket” potato dumplings, creamy tomato Palmina, Aosta Valley fontina — 16

### FIVE PEPPER CHICKEN

Crispy chicken cutlet, angel hair, fresh sage, pepperoncini cream — 17

### MR. ALDO BOLOGNESE

Traditional old-world preparation, pappardelle pasta, Pecorino Romano — 16

### PAGLIA E FIENO

Chicken, prosciutto, peas, white wine-cream sauce, onion, rosemary, egg & spinach linguine — 18

#### ADD ONS:

Italian Sausage 4 ea • Meatballs 4 ea

## MAINS

### FILET MIGNON

Hand-cut, USDA Center cut 6-ounce filet, Andiamo Signature Zip Sauce — 32

### CHICKEN OLIVIA

Sautéed scaloppine of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto — 21

### VEAL PICATTA

Lemon white wine sauce, capers, parsley — 24

### SALMON APULIA

Salmon influenced from the Coast of Puglia, Italy. Grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, butter — 24

### BAKED STUFFED SHRIMP

Clam stuffing, sausage, mozzarella, zesty zip sauce — 24

### EGGPLANT SIRACUSA

Breaded eggplant slices, marinara sauce, burrata cheese, olive caponata, angel hair pasta — 19

## SIDES

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

Whipped Potatoes / Cream, butter — 9

Olive Oil Grilled Asparagus / Caramelized onions, aged balsamic — 11

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

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

Truffle Fries / Shoestring potatoes, parmesan, parsley, truffle oil— 9