

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**
Olive oil, minced red onion, pine nuts, Pecorino Romano, pepperoncini, heirloom tomatoes, feta cheese — 18

- 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

- PORTABELLA MUSHROOMS & TENDERLOIN TIPS**
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

- SUPPLI ALLA ALDO**
Crisp Arborio rice, mozzarella cheese filling, pomodoro sauce, pesto oil — 15

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, 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, feta cheese — 16

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
- Olive Oil Grilled Asparagus** / Caramelized onions, aged balsamic — 11
- Parmesan Truffle Fries** / Roasted garlic aioli — 9
- 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 — 39
- 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 — 26

- 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

- PAN-ROASTED BRANZINO**
Broth of tomatoes, artichokes, fennel, arugula, Marcona almonds, 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
- FRUTTI DI MARE**
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

CHOICE OF SAUCE: Zip / 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, & fava beans — 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.