

ANDIAMO

PASTA + CHOPS

STARTERS

BURRATA & CALABRESE HOT HONEY

Toasted pine nuts, fresh basil, EVOO, little tomatoes, balsamic pearls, grilled bread — 18
🍷 *Sancerre, Hubert Brochard, Loire Valley, France 20*

FRIED CALAMARI

Flash-fried Rhode Island squid, banana peppers, ammoglio, lemon wedge — 15
🍷 *Sauvignon Blanc, Yealands, Marlborough, NZ 12*

JOE’S ITALIAN SAUSAGE & PEPPERS

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi-glace, rosemary sliced Tuscan potatoes — 17
🍷 *‘Sweet Red’, Serena, Piedmont, Italy 12*

PORTABELLA MUSHROOMS & TENDERLOIN TIPS

Marinated, roasted portabella mushrooms, Andiamo Signature Zip Sauce — 19
🍷 *Pinot Noir, Averaen, Willamette Valley, Oregon 16*

SHRIMP COCKTAIL

Traditional Old Bay poached shrimp, cocktail sauce, fresh grated horseradish — 5 per shrimp
🍷 *Vermentino, ‘La Cala’, Sardinia 12*

SUPPLI

Creamy rice, mozzarella filling, Pomodoro sauce, basil pesto, Parmigiano Reggiano — 12
🍷 *Rocca delle Macie Chianti Classico, Tuscany, Italy 13*

MARYLAND CRAB CAKES

Jumbo lump crab, remoulade, arugula & fennel slaw — 18
🍷 *Vermentino, ‘La Cala’, Sardinia 12*

SOUP & SALAD

SOUP OF THE DAY

Chef’s daily recipe — 6

ITALIAN WEDDING SOUP

Hearty herbed broth, meatballs, greens, root vegetables, pasta — 6

SICILIAN CAESAR

Romaine hearts, toasted garlic Muddica, white anchovy, creamy Caesar dressing, grissini — sm 7 / lg 14

MODERN CHOPPED

Romaine lettuce, bacon, cucumber, tomato, olives, banana peppers, red onion, chickpeas, Soppressata, streusel, creamy Italian dressing — 16

BEETS AND BRIE

Arugula, citrus supremes, mixed colored beets, brie cheese mousse, sugar spiced walnuts, feta cheese — 16

COMPLEMENT WITH:
Chicken 8 • Salmon 12 • Shrimp 5 ea
Tenderloin Tips 14

SIDES

Thick Cut Onion Rings / Panko-breaded, horseradish crème — 10

Whipped Potatoes / Cream, butter, Muddica — 9

Grilled Asparagus / Cipollini onions, aged balsamic — 11

Truffle Fries / Steak cut, parmesan, truffle oil, garlic aioli — 9

Wild Mushrooms / Seasonal blend, herbs, demi-glace — 9

Brussels Sprouts / Crispy, EVOO, garlic, herbs, white cheddar — 11

Loaded Baked Potato / Applewood bacon, cheddar cheese, crème fraîche — 12

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.

CHICKEN & VEAL SCALOPPINE

Served with Chef’s Soup, Farmers’ Greens Salad, or Side Pasta

CHICKEN OLIVIA

Artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto — 26
🍷 *Chardonnay, Ferrari-Carano, Sonoma Coast, CA 15*

PICCATA

Choice of Chicken 23 or Veal 29
Olive oil, capers, white wine, lemon, butter
🍷 *Sauvignon Blanc, The Colene, South Africa 15*

MARSALA

Choice of Chicken 23 or Veal 29
Wild mushrooms, Marsala demi-glace, herbs, butter
🍷 *Pinot Noir, Averaæn, Willamette Valley, Oregon 16*

PARMIGIANA

Choice of Chicken 25 or Veal 29
Sicilian breadcrumbs, pomodoro, mozzarella, parmesan
🍷 *Rocca delle Macie Chianti Classico, Tuscany, Italy 13*

SEAFOOD

Served with Chef’s Soup, Farmers’ Greens Salad, or Side Pasta

PAN-ROASTED BRANZINO

Broth of tomatoes, artichokes, fennel, arugula, lemon, white wine sauce — 33
🍷 *Chardonnay, Sonoma Cutrer, Russian River Valley, CA 18*

SALMON APULIA

Grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, EVOO, basil pesto — 29
🍷 *Pinot Noir, Averaæn, Willamette Valley, Oregon 16*

PAN-ROASTED SCALLOPS

Whipped potatoes, Green Goddess butter, Sicilian muddica crumble — 46
🍷 *Vermentino, ‘La Cala’, Sardinia 12*

FRUTTI DI MARE

Littleneck clams, mussels, shrimp, calamari, tomato, fennel, dry vermouth, linguine — 34
🍷 *Peyrassol La Croix Rosé, Provence, France 15*

ANDIAMO CLASSIC CUTS

Served with Chef’s potato and roasted vegetables. Choice of Chef’s Soup, Farmers’ Greens Salad, or Side Pasta.

FILET MIGNON

Char-broiled 8 oz filet, Zip Sauce — 46
🍷 *Cabernet Sauvignon, Skyfall, Washington State 16*

NEW YORK STRIP STEAK

USDA Choice, boneless 14 oz strip steak, Zip Sauce — 39
🍷 *Cabernet Blend, Daou ‘Pessimist’, Paso Robles, CA 15*

PRIME CUTS

Served with Chef’s Soup, Farmers’ Greens Salad, or Side Pasta

THE TOMAHAWK 32 OZ DRY AGED LONG BONE RIBEYE

Carved tableside, Zip Sauce — MP
🍷 *Amarone, Luigi Righetti, Veneto, Italy 22*

DELMONICO

USDA Prime boneless cut, Zip Sauce — 62
🍷 *Malbec, Michael Franzese, Vayots Dzor, Armenia 15*

FLANNERY BUTCHER BLOCK

Andiamo is Michigan’s exclusive partner with Flannery Beef, offering 40-day aged steaks with exquisite marbling.

Served with Chef’s Soup, Farmers’ Greens Salad, or Side Pasta

USDA PRIME DRY AGED RIBEYE

40 day aged, 20 oz bone-in — 69
🍷 *Red Blend, Daou ‘Pessimist’, Paso Robles, California 15*

USDA PRIME DRY AGED NY STRIP

40 day aged, 16 oz bone-in — 55
🍷 *Cabernet Sauvignon, Justin Vineyards, Paso Robles 18*

CHOPS

Served with Chef’s Soup, Farmers’ Greens Salad, or Side Pasta

GRECIAN STYLE LAMB CHOPS

Malted mint sauce, charred lemon, EVOO, spices — 48
🍷 *Rosso Salento ‘Appassimento’, Puglia, Italy 13*

BERKSHIRE PORK CHOP

French onion style rib chop, caramelized onions, mozzarella, fresh sage, zippy jus — 39
🍷 *Pinot Noir, Averaen, Willamette Valley, Oregon 16*

PRIME VEAL CHOP PARMIGIANA

Sicilian breadcrumb crusted bone-in chop, pomodoro, Burrata, basil — 48
🍷 *Rocca delle Macie Chianti Classico, Tuscany, Italy 13*

PRIME VEAL CHOP MILANESE

Sicilian breadcrumb crusted bone-in chop, arugula, fennel salad, Ammoglio sauce
🍷 *Pinot Noir, Averaen, Willamette Valley, Oregon 16*

CHEF’S SPECIALS

Served with Chef’s Soup, Farmers’ Greens Salad, or Side Pasta

LOBSTER POT PIE

Fresh Maine lobster, mirepoix, sauce americane — 45
🍷 *Chardonnay, Sonoma Cutrer, Sonoma, California 16*

TRISTAN ROCK LOBSTER TAIL

Butter-roasted, whipped potatoes, asparagus, sherry butter — 55
🍷 *Vermentino, ‘La Cala’, Sardinia 12*

ADD TO ANY ITEM:

*Tristan Rock Lobster Tail 45 • Crab Cake 8 • Scallops 5 ea • Shrimp 5 ea
Horseradish Crème 4 • Bleu Cheese Gratin 4 • Red Wine Demi 4 • Mushrooms 4*

HANDCRAFTED PASTA

Pasta made fresh daily by Anna, Tonya, & Angelina. Served with Chef’s Soup, Farmers’ Greens Salad, or Side Pasta.

FIVE PEPPER CHICKEN

Crispy chicken cutlet, angel hair, assorted bell peppers, fresh herbs, pepperoncini cream — 25
🍷 *Riesling, Bauer Haus ‘Spätlese’, Mosel, Germany 13*

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
🍷 *Rosso Salento ‘Appassimento’, Puglia, Italy 13*

CHEF ALDO’S PASTA & SAUCES

Choice of Pasta: Angel Hair, Fettuccine, Rigatoni

Choice of Sauce: Pomodoro, Bolognese, Marinara, Palmina, Olive Oil & Garlic — 22

RIGATONI GIUSEPPE

Italian sausage, mushrooms, onions, spinach, tomato fillets, creamy Marsala sauce — 24
🍷 *Rosso Salento ‘Appassimento’, Puglia, Italy 13*

PAGLIA E FIENO

Chicken tenderloins, prosciutto, peas, onions, rosemary, white wine cream sauce, egg & spinach linguine — 25
🍷 *Sauvignon Blanc, Yealands, Marlborough, NZ 12*

GNOCCHI PALMINA

House specialty, handmade potato dumplings, creamy tomato palmina, Aosta Valley fontina — 24
🍷 *Rocca delle Macie Chianti Classico, Tuscany, Italy 13*

FETTUCCINE ALFREDO

Chicken, Guernsey crème, garlic, Parmigiano Reggiano, handmade pasta — 25
🍷 *Chardonnay, Sonoma Cutrer, Sonoma, California 16*

TORTELLINI ALLA PANNA

Hand-crafted pasta, beef, pork and veal filling, wild mushrooms, basil crème sauce — 26
🍷 *Pinot Noir, Averaen, Willamette Valley, Oregon 16*

COMPLEMENT ANY PASTA WITH:
Italian Sausage 4 ea • Rustic Meatballs 4 ea