

ANDIAMO

PASTA + CHOPS

STARTERS

BURRATA & CALABRESE HOT HONEY
Toasted pine nuts, basil, extra virgin olive oil, tomatoes, balsamic pearls, grilled bread — 18

CALAMARI
Crispy Rhode Island squid, banana peppers, ammoglio, lemon — 18

ANDIAMO MEATBALLS
Beef and pork, herbed ricotta, pomodoro — 15

JOE’S ITALIAN SAUSAGE & PEPPERS
Hungarian hot peppers, sweet Italian sausage, demi-glaze, rosemary Tuscan potatoes — 18

PORTABELLA MUSHROOMS & TENDERLOIN TIPS
Fire-roasted beef tips, portabella mushroom, Andiamo Signature Zip Sauce, ricotta salata, crispy onions — 22

SHRIMP ANDIAMO
Three colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, toasted sourdough — 19

SEASONAL BRUSCHETTA
Whipped ricotta, heirloom carrots, hot honey, pistachios, lemon zest — 15

ARANCINI
Sicilian rice ball, beef ragu, peas, mozzarella — 17

SOUP & SALAD

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

ITALIAN WEDDING SOUP
Brodo, root vegetables, meatballs, greens, acini di pepe pasta — 6

SICILIAN CAESAR
Chunky romaine, white anchovy, toasted garlic muddica, grissini — *sm 8 / lg 16*

RUSTIC SALMON SALAD
Romaine, cucumbers, olives, banana peppers, chickpeas, tomatoes, onion, grilled salmon, creamy Italian dressing — 22

BEETS AND BRIE
Arugula, citrus supremes, mixed beets, brie mousse, sugar spiced walnuts, feta — *sm 8 / lg 16*

ROMAN BEAN SALAD
Grilled chicken, gigante and ceci beans, pickled carrots, fennel, tomato, watermelon radish, feta, honey lemon dressing — 21

ADD ONS:

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

SIDES

Broccolini / Shaved garlic, red pepper flakes, extra virgin olive oil — 11

Whipped Potatoes / Cream, butter — 9

Grilled Asparagus / Caramelized onions, balsamic glaze, extra virgin olive oil — 11

Parmesan Truffle Fries / Roasted garlic aioli — 9

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

Scalloped Potatoes / Guernsey cream, mascarpone, toasted breadcrumbs — 13

Mac & Cheese / Imported white cheeses, béchamel, muddica — 13

Seasonal Risotto / Arborio rice, English peas, lemon, Parmigiano Reggiano — 10

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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 oz filet, Andiamo Signature Zip Sauce — 48

NEW YORK STRIP STEAK
USDA Choice, boneless 14 oz strip steak, Andiamo Signature Zip Sauce — 41

CHICKEN OLIVIA
Artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto — 28

CHICKEN PARMIGIANA
Lightly breaded chicken cutlet, pomodoro sauce, burrata, arugula, basil — 26

CHICKEN SCALOPPINE — 25
• **MARSALA** Wild mushrooms, herbs, Marsala wine, demi-glaze
• **PICCATA** Lemon white wine sauce, capers, parsley

VEAL SCALOPPINE — 32
• **MARSALA** Wild mushrooms, herbs, Marsala wine, demi-glaze
• **PICCATA** Lemon white wine sauce, capers, parsley

SEAFOOD

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

PAN-ROASTED BRANZINO
Broth of tomatoes, artichokes, fennel, arugula, lemon white wine sauce — 35

SALMON APULIA
Salmon influenced by the Coast of Puglia, Italy. Grape tomatoes, caper berries, select Sicilian olives, white wine, lemon, butter, asparagus — 33

LOBSTER RISOTTO
Canadian lobster tail, arborio rice, fava beans, asparagus, Parmigiano Reggiano — 39

ROCK LOBSTER TAIL
Butter-roasted, whipped potatoes, asparagus, sherry butter — 55

PRIME STEAK & CHOPS

Andiamo sources its USDA Prime Beef from exclusive partners averaging in the top 2% of all beef graded by the USDA for its highly abundant marbling and extreme tenderness due to the targeted 40 days of aging.
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

GRECIAN-STYLE LAMB CHOPS
White bean purée, roasted beets, honey mint drizzle — 48

BONE-IN PORK CHOP
Charred broccolini, bell peppers, speziato tomato sauce — 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: Andiamo Signature Zip Sauce / Blue Cheese Brûlée 5
ADD: Rock Lobster Tail to any above item 45

HANDCRAFTED PASTA

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, bell peppers, fresh herbs, pepperoncini cream — 26

LASAGNA “50” STRATI
(Revisited Chef Aldo Classic)
Fifty layers of crispy handcrafted pasta, mozzarella, parmesan, bolognese & béchamel sauces — 26

MR. ALDO BOLOGNESE
Traditional old-world preparation, pappardelle pasta, Pecorino Romano — 23

LEMON SHRIMP LINGUINE
Salt-cured lemon preserves, toasted cracked pepper, Pecorino Romano, fresh mint, butter — 29

PAGLIA E FIENO
Chicken tenderloin, prosciutto, peas, onions, rosemary, white wine cream sauce, egg & spinach linguine — 26

GNOCCHI PALMINA
Handmade potato dumplings, creamy tomato palmina sauce, fontina — 24

CHICKEN FETTUCCINE ALFREDO
Handmade fettuccine, chicken, cream, garlic, Parmigiano Reggiano — 26

FRUTTI DI MARE
Manila clams, mussels, shrimp, calamari, tomato, fennel, dry vermouth, linguine — 36

ADD ONS:

Italian Sausage 4 ea • Meatballs 4 ea • Chicken 8 • Tenderloin Tips 14

An automatic gratuity will be added to parties of seven or more. Separate checks are not available for parties of this size
Several of our menu items can be prepared Vegetarian or Gluten Free. Please ask your server.
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