Andiamo
ristorante

dinner menu

established 1989

RISTORANTE
BLOOMFIELD | WARREN | DEARBORN | DETROIT RIVERFRONT

TRATTORIA
GROSSE POINTE WOODS | LIVONIA | ROYAL OAK | STERLING HEIGHTS | CLARKSTON

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ANTIPASTI

(GF)(V) Caprese Italiano! 14
Vine ripened tomato . mozzarella di bufala
balsamic . shaved fennel . lemon oil
basil . arugula

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Steak Tartare 16
Ammoglio Aioli . micro greens . parmigiano
capers . red onion . ciabatta crisp

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(GF) Ciao Portabello 10
Marinated & grilled . fontina cheese
zip sauce . parsley - add beef tips 10

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(GF) Shrimp Andiamo 15
Garlic . leeks. white wine
cannellini beans . lemon . tomato sauce

°Italian Wedding Soup 7

(V) °Andiamo Minestrone Soup 7

Lobster Bisque & Cognac Cream 10

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Calamari Fritti 13
Flash fried Calamari . banana peppers
chipotle aioli . lemon aioli . ammoglio

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Jumbo Lump Crab Cake 16
Tomato Aioli . avocado . crispy chickpeas
micro green salad

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(GF) Creamy Lobster Risotto 14
Arborio risotto . mascarpone cheese . herbs
lobster sauce . green peas . accompaniments

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Salumi e Formaggi 18
Artisanal Cheese & Cured Meats
Ciabatta . Dried Fruits . Marcona Almonds

(V) Bufala - Artichokes 13
Artichoke hearts . pomodoro sauce
Cazuela baked Bufala mozzarella

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(GF) Colossal Shrimp Cocktail 15
3 Jumbo cold poached tiger shrimp
housemade cocktail & mustard sauce
additional shrimp 4ea

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(V) Eggplant Rollatini 12
Eggplant . angel hair pasta . tomato
basil pesto . parmigiano

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Sausage & Peppers 14
Housemade Italian sausage . potatoes
Hungarian hot peppers . demi-glace

INSALATA

(V) Hail Caesar or Chipotle Caesar half 8 - full 14
Romaine lettuce . creamy dressing . shaved parmigiano . croutons

(GF) Grilled Salmon Salad half 9 - full 18
Farmer greens . cucumber . radish . tomato . avocado . capers . basil
shaved fennel . sun-dried tomato dressing

Mamma's Chopped Salad half 8 - full 16
Romaine . kale . tomato . chicken . bacon . avocado . cucumber
banana peppers . soppressata . gorgonzola . egg . Italian emulsion

(V) Kale e Farro "Baci" half 8 - full 16
Organic kale & farro salad . Manchego . toasted pine nuts
crisp apples . dried cranberries . white balsamic vinaigrette

(GF) Tuscan Bistro half 8 - full 15
Farmers green . arugula . preserved tomato . avocado . parmigiano
cucumber . radicchio . extra virgin olive oil . aged balsamic

(V) Composed Heirloom Beet Salad 13
Roasted beets . baby arugula . gorgonzola . fig balsamic . toasted oats
spiced cashews . golden raisins . fennel salt . cranberry vinaigrette

Add Grilled: chicken 5 / beef 9 / shrimp 4ea / salmon 8

PASTA della CASA

Served with choice of °soup or salad

Paglia e Fieno 22
Chicken . prosciutto . peas . white wine cream
sauce . egg & spinach linguine . parmigiano

Lobster Gnocchi Palmina 28
Housemade potato dumplings . spicy tomato
palmina sauce . fresh basil

Lasagna Bolognese 22
Housemade pasta . layered with
bolognese & bechamel sauces

Frutti di Mare 36
Housemade Fettuccine . shrimp . scallop
mussels . calamari . garlic . white wine . tomato

Roasted Duck Cannelloni 28
Maple spiced sweet potato puree . caramelized
onions . browned sage butter . amaretto drizzle

(V) Risotto e Funghi or Primavera 23
Creamy arborio rice . wild mushrooms
or mixed vegetable . shaved parmigiano

PASTA ANDIAMO!! - 17
Imported pasta
Angel Hair - Spaghetti - Garganelli
Penne - Rigatoni. (GF) Pasta +$3

Andiamo Housemade Pasta +$3
Fettuccine - Pappardelle
Egg & Spinach - Linguine - Gnocchi

Homemade Sauces:
Bolognese - Pomodoro - Palmina - Vodka
Arrabbiata - Alfredo - Garlic & Olive Oil
Basil Pesto Cream - Wild Mushroom Cream

Protein
chicken 5/ beef 9/ shrimp 4ea/ salmon 8

**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.*

SECONDI *Served with choice of °soup or salad*

Amish Chicken or Milk-fed Veal - Classic Italian Preparation 24/32
Marsala - wild mushrooms . Marsala reduction . herbs . demi glace
Piccata - olive oil . capers . white wine . lemon juice . parsley (GF) Available
Parmigiano - homemade Pomodoro . parmigiano . mozzarella . herbs
above items are served with imported pasta & seasonal vegetables

(GF) Whole Grilled Branzino 40
Garlic . spinach . garbanzo beans . olive oil . roasted peppers . lemon . sage

(GF) Free Range "Brick" Chicken 29
Roasted artichokes . asparagus . peppers . mushrooms . sun-dried tomato vinaigrette

Chilean Sea Bass - Mediterranean Style 44
Garganelli pasta . olives . capers . artichokes . wilted kale . tomato-wine sauce

Mesquite Plank Roasted Salmon 28
Atlantic roasted salmon . roasted brussels sprouts . farro . sweet potato . cranberry emulsion

Great Lakes White Fish Siciliana 27
Lightly breaded . Italian roasted potatoes . garlic . asparagus . ammoglio

Pan Seared George Bank Scallops 36
Sweet potato gnocchi . crispy prosciutto . spinach . toasted hazelnuts . brown butter sauce

16oz Prime Bone-in Strip Steak 42
Char-broiled . wild mushrooms . Italian roasted potato . seasonal vegetables . zip sauce

8oz Char-broiled Filet Andiamo ~ or ~ Gorgonzola Crusted Filet 39
Italian roasted potato . seasonal vegetables . signature zip sauce

20oz Bone-In Ribeye Steak 44
Italian roasted potato . seasonal vegetables . cabernet reduction or ammoglio sauce

(GF) Roasted Lamb Chops & Cabernet Braised Leg 45
Cannellini beans . spinach . cipollini onions . mushrooms . rosemary jus

Grilled 'Strauss' Veal Chop 45
Roasted brussels sprouts . sweet potato gnocchi . prosciutto . garlic . cabernet sauce

(V) Vegetarian (GF) Gluten Free *FL-D-11.5.14 DR*