



DETROIT RIVERFRONT

ANTIPASTI

Calamari Fritti

Tender squid, flash fried, banana peppers, served with ammoglio and lemon wedge – 12.95

Peperoni Ungherese alla Rustica

Hungarian hot peppers sautéed with house made Italian sausage, rosemary, sliced potatoes, demi-glace – 12.95

V Portabella al Forno

Marinated & char-grilled, Andiamo zip sauce 9.95
Add tenderloin tips – 9.95

GF Cocktail Di Gamberi

Three chilled, colossal shrimp, served with our signature cocktail sauce – 14.95
Additional shrimp – 4 each

V Suppli al Telefono

Italian risotto, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 10.95

ZUPPE E INSALATE

V Minestrone alla Milanese

Italian Vegetable Soup – 4.95

Pasta e Fagioli

White beans, tomatoes, root vegetables, sausage – 4.95

V Insalata di Cesare

Romaine lettuce, creamy dressing, herbed croutons, shaved Parmigiano-Reggiano – 13.95

V GF Mozzarella e Pomodoro Caprese

Vine-ripened tomatoes, imported Mozzarella di Bufala, fresh basil, extra virgin olive oil, aged balsamic – 13.95

GF Insalata con Salmone e Patate

Char-grilled salmon fillet, trio of fingerling potatoes, olives, tomatoes, hard cooked egg, green beans, mustard vinaigrette – 18.95

Cozze alla Livornese

Fresh mussels sautéed in virgin olive oil and garlic, white wine-tomato broth, garlic crostini – 12.95

Gamberi all' Andiamo

Colossal shrimp, garlic, leeks, white wine, lemon-tomato broth, garlic crostini – 14.95

V Melanzane Napoleone

Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 10.95

Salumi e Formaggi

Selection of Artisan Italian meats and cheeses, olives, peppers, almonds, crostini (serves 2) – 17.95

V Carciofi alla Giudia

Roman style artichokes, fried in olive oil, garlic aioli, sea salt – 13.95

Insalata con Bocconcini di Manzo

Grilled beef tenderloin tips, romaine heart, Ricotta Salata, roasted red pepper, marinated beets, toasted hazelnut, lemon-horseradish aioli, parmesan croutons – 24.95

V GF Rucola e Carote Arrostiti

Honey roasted heirloom carrots, arugula, fava beans, marcona almonds, radish, dried cranberries, hard cooked egg, Gorgonzola dolce – 17.95

V GF Toscana Estate

Tender shredded kale, seasonal berries, apricots, sweet onion, Ricotta Salata, candied walnuts, carrot, raspberry vinaigrette – 14.95

GF Insalata Rustica con Gamberi

Char-grilled colossal shrimp, rustic greens, Prosciutto di Parma, pinenuts, marinated artichokes, figs, Parmigiano-Reggiano, balsamic vinaigrette – 21.95

ADD GRILLED: chicken – 4 / steak – 9 / shrimp – 4ea salmon – 8

SPECIALITA' DELLA RISTORANTE

Accompanied with soup or farmers greens salad

Torte del Granchio

Appetizer crab cakes, fire roasted corn & smoked cheddar polenta, pickled mustard seed, heirloom cherry tomato-shallot salad, meyer lemon vinaigrette – 13.95

Manzo Macinato di Pat la Frieda

Half pound burger patty, bacon & caramelized onion jam, smoked cheddar, pickled red onion, toasted "everything" seasoned bread – 14.95

Petto d'Anatra

Pan roasted duck breast, gruyere-duck fat polenta, grilled rapini, amarena black cherry-pickled mustard compote – 27.95

Filetto di Basso

Pan seared striped bass fillet, wild ramp pesto, roasted heirloom carrots, braised greens, frisee salad – 32.95

Panini al Granchio

Lump crab cake, toasted "everything" wheat bread, remoulade sauce, shredded lettuce, vine-ripened tomato, avocado, shaved Bermuda onion, seasoned fries – 14.95

PASTA DI CASA

Accompanied with soup or farmers greens salad

Tortellini alla Panna

Handmade tortellini filled with beef, pork and veal, wild mushrooms, basil, Mascarpone crème – 17.95

Ravioli alla Genovese

Handmade pasta filled with meat or spinach and cheese, served with tomato, palmina or meat sauce – 16.95

Lasagna alla Bolognese

Handmade pasta layered with Mozzarella, Bolognese and Béchamel sauces – 18.95

Paglia e Fieno con Filetto di Pollo

Chicken, prosciutto, peas, white wine cream sauce, onions, rosemary, egg & spinach linguine – 18.95

Fettuccine Alfredo

Garlic, Parmesan, light crème, homemade pasta with chicken tenderloins – 16.95
With salmon fillet or 2 colossal shrimp – 19.95

Linguine con Vongole alla Povera

Housemade pasta, fresh littleneck clams in olive oil-garlic sauce with herbs or white wine Marinara sauce – 19.95

Gnocchi all' Aldo

A specialty of the house. Handmade potato dumplings, creamy tomato Palmina sauce – 16.95

Rigatoni Giuseppe

Italian sausage, onions, marinated tomatoes, spinach, Marsala, rosemary-demi glace, shaved Asiago – 18.95

V Risotto Primavera

Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 19.95
With chicken tenderloins – 23.95

Frutti di Mare

Pan seared scallops, mussels, shrimp, calamari, garlic, white wine, tomato, homemade pasta – 32.95

Pasta all' Andiamo – 14.95

CHOOSE IMPORTED & ANDIAMO HOUSEMADE PASTA: Capellini, Spaghetti, Rigatoni, Penne, Fettuccine, Linguine, Pappardelle, Whole Wheat, Gluten Free

CHOOSE HOMEMADE SAUCE:

Bolognese, Palmina, Basil Pesto Crème, Tomato-Basil (V), Garlic and Olive Oil (V), Arrabiata (V), Pomodoro (V)

CHOOSE PROTEIN:

chicken 3.95 / tenderloin tips 9.95 / shrimp 4 ea / salmon 8 / sausage 3 / meatballs 2 ea

PANINI

Manzo Macinato Americano

1/2 # USDA Prime burger, American cheese, lettuce, onion, bacon, tomato, 1000 Island dressing, brioche bun, french fries – 14.95

Panini di Pollo Basilico

Chicken breast, avocado, Mozzarella, tomatoes, kale, basil herb paste pressed on crisp baguette bread, parmesan french fries – 15.95

Piadina al Romagna

Thin flatbread, Prosciutto di Parma, Robiola cheese, arugula, tomatoes and fig jam, small kale salad – 14.95

V Panini al Funghi

Marinated portabella mushroom, kale pesto, roasted red peppers, greens, mozzarella cheese, brioche bun, small Caprese salad – 13.95

SECONDI

Accompanied with soup or farmers greens salad

POLLO

Petto di Pollo con Melanzane

Sautéed chicken breast, breaded eggplant, Prosciutto, Fontina cheese, white wine sage sauce – 18.95

Petto di Pollo all' Aldo

Chicken breast, white wine, artichokes, tomato filet, herbs – 18.95

Petto di Pollo Valdostana

Lightly breaded chicken breast, Prosciutto, Fontina, roasted garlic-white wine sauce – 18.95

Petto di Pollo Siciliana

Sicilian breadcrumb crust chicken breast, arugula-fennel slaw, shaved Parmigiano-Reggiano – 17.95

Petto di Pollo alla Andiamo – 18.95

MARSALA – wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA – olive oil, capers, white wine, lemon, herbs

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

MANZO

Filetto di Manzo

Char-broiled 6 or 8 oz filet mignon, Italian potatoes, seasonal vegetables, signature zip sauce – 32.95 / 39.95

Fettine di Filetto di Manzo all' Andiamo

Beef tenderloin medallions, topped with eggplant, tomato fillet and Mozzarella, Chianti wine sauce – 28.95

VITELLO

Featuring Strauss Free Raised® Veal, The Way Nature Intended

Scaloppine di Vitello all' Andiamo – 23.95

MARSALA – wild mushrooms, Marsala reduction, herbs, demi-glace

PICCATA – olive oil, capers, white wine, lemon, herbs

PARMIGIANO – homemade Pomodoro sauce, Parmigiano, Mozzarella

PESCE

Pesce Bianco alla Siciliana

Lightly breaded whitefish, Italian potatoes, seasonal vegetables, Ammoglio sauce or almandine style – 22.95

GF Trancia di Salmone

Char-grilled salmon, roasted tomato fillets, garlic, olive oil, herbed potatoes, arugula slaw – 26.95

GF Gamberi alla Buongustaia

Sautéed jumbo shrimp, lemon, leeks, white wine, tomato fillet, spinach, herbed risotto – 26.95

Capesante Primavera con Asparagi

Pan seared jumbo sea scallops, asparagus, fava beans, tomatoes, mushrooms, spinach, lemon basil broth – 29.95

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.

V Vegetarian GF Ask your server about GF items available

L4.19.18

DETROIT RIVERFRONT WINE LIST

WHITE

Sparkling by the Glass

Spumanti - Martini & Rossi, <i>Asti, Italy N/V</i>	12(Split)
Brachetto - Banfi "Rosa Regale", <i>Acqui, Italy N/V</i>	13(Split)
Prosecco - Sentio, <i>Treviso, Italy, N/V</i>	12/55
Sparkling - Le Courtage Brut Rose, <i>Burgundy, FR N/V</i>	13(Split)
Moscato - Tre Donne, <i>Asti, Italy, 2016</i>	12/55

White by the Glass

Riesling - Chateau Grand Traverse, <i>Michigan 2016</i>	12/55
Riesling - Bauer Haus, <i>Rheinhessen, Germany 2015</i>	11/50
Cortese - Regali Principessa, <i>Gavi, Italy 2016</i>	13/60
Sauvignon Blanc - Matthew Fritz, <i>Napa, CA 2016</i>	12/48
Pinot Grigio - Monteflor "Velio", <i>Veneto, Italy 2016</i>	13/60
Arneis - Michele Chiarlo, <i>Roero Arneis, Italy 2014</i>	13/60
Rose - Moris Farms "Mandriolo", <i>Maremma, Italy 2016</i>	13/60
Chardonnay - Andiamo Cellars, <i>California 2016</i>	10/45
Chardonnay - Pascal Renaud, <i>Macon-Villages, FR 2015</i>	13/55
Chardonnay - Ferrari-Carano, <i>Sonoma, CA 2015</i>	14/65

Sparkling by the Bottle

2100 Sparkling - L. Mawby Blanc De Blancs, <i>Leelanau, MI N/V</i>	65
2103 Sparkling - Chandon Brut, <i>California N/V</i>	50
2102 Sangiovese Brut - Montauto, <i>Tuscany, Italy N/V</i>	75
2104 Champagne - Moet & Chandon "Imperial", <i>France N/V</i>	85
2105 Champagne - Veuve Cliquot "Yellow", <i>France N/V (375ml)</i>	55
2101 Champagne - Veuve Cliquot "Yellow", <i>Reims, France N/V</i>	115
2106 Champagne - "Dom Perignon", <i>FR 2009</i>	275

RED

Red by the Glass

Dolce Rosso - Cascina Pian d'Or "Serena", <i>Italy</i>	12/55
Lambrusco - Borgoletto, <i>Emilia-Romagna, Italy N/V</i>	12/55
Barbera - San Silvestro "Ottone I", <i>Piedmont, Italy 2016</i>	12/55
Sangiovese - Castello Di Albola, <i>Chianti Classico, Italy 2015</i>	15/65
Pinot Noir - <i>Meiomi, California 2016</i>	13/60
Pinot Noir - Rainstorm, <i>Willamette Valley, OR 2016</i>	15/65
Merlot - Celani Family "Robusto", <i>Napa Valley, CA 2015</i>	15/70
Montepulciano - Cerulli Spinozzi, <i>Abruzzo, Italy 2012</i>	13/60
Malbec - Piatelli Reserve, <i>Mendoza, Argentina 2015</i>	12/55
Super Tuscan - Il Fauno Di Arcanum, <i>Tuscany, Italy 2014</i>	18/75
Cabernet Sauvignon - Andiamo Cellars, <i>California 2016</i>	10/45
Cabernet Sauvignon - Bonnano, <i>Napa Valley, CA 2014</i>	15/65
Red Blend - Stag's Leap Wine Cellars "Hands Of Time", <i>Napa, CA 2015</i>	16/70
Merlot/Cab Franc - Celani Family "Tenacious", <i>Napa, CA 2014</i>	25/115

Italian Red by the Bottle

2600 Barbera - Hilberg, <i>Piedmont, 2014</i>	65
2602 Sangiovese - Ruffino "Ducale Oro", <i>Chianti Classico, 2012</i>	92
2603 Sangiovese - Castiglion Bosco, <i>Brunello Di Montalcino, 2012</i>	90
4159 Sangiovese - Antinori "Pian Delle Vigne", <i>Brunello Di Montalcino 2008/09</i>	150
2604 Zinfandel - Altemura "Sasseo", <i>Puglia 2014</i>	52
2605 Super Tuscan - Ca'Marcanda "Promis", <i>Tuscany 2015</i>	108
2606 Super Tuscan - Brancaia "Iltraia", <i>Tuscany 2012</i>	102
4153 Super Tuscan - Tenuta San Guido "Sassicaia", <i>Bolgheri 2011</i>	425
4151 Super Tuscan - Antinori "Tignanello", <i>Tuscany 2013/14</i>	325
4150 Super Tuscan - Terrabianca "Campaccio", <i>Tuscany 2009</i>	185
2607 Nebbiolo - Vietti "Perbacco", <i>Piedmont 2013</i>	72
2608 Barbaresco - Reversanti, <i>Piedmont 2013</i>	81
4156 Barbaresco - Gaja, <i>Piedmont 2013</i>	395
2609 Barolo - Marchesi Di Barolo, <i>Piedmont 2010/11</i>	114
2610 Amarone Classico - Luigi Righetti, <i>Veneto 2013</i>	77
2611 Amarone Classico - Lorenzo Begali, <i>Veneto 2012</i>	108
4161 Amarone Classico - Masi "Campolongo Di Torbe" <i>2007</i>	275
4162 Amarone Classico - Speri, <i>Veneto 2010</i>	205

Other Red by the Bottle

2700 Pinot Noir - Deloach, <i>Russian River Valley, CA 2015</i>	65
2701 Pinot Noir - Chalk Hill, <i>Sonoma Coast, CA 2014</i>	65
2702 Pinot Noir - Joseph Phelps "Freestone", <i>Sonoma, CA 2014</i>	90
2703 Pinot Noir - Elk Cove, <i>Willamette Valley, OR 2014</i>	60
2704 Pinot Noir - Patricia Green "Freedom Hill", <i>Oregon 2016</i>	84
2705 Pinot Noir - Archery Summit "Premier Cuvee", <i>Oregon 2015</i>	99
2706 Sangiovese Blend - Ferrari-Carano "Siena", <i>Sonoma, CA 2015</i>	60

Italian White by the Bottle

2500 Vermentino - Argiolas, <i>Sardegna 2016</i>	51
2501 Garganega - Pasqua "Romeo & Juliet", <i>Veneto 2015</i>	55
2502 Falanghina - Vesevo, <i>Campania 2015</i>	55
2503 Pinot Grigio - Jermann, <i>Friuli 2015</i>	65
2504 Verdicchio - Marchetti, <i>Marche 2015</i>	55
2505 Grechetto/Trebbiano - Noemia "Noe", <i>Orvieto 2015</i>	55

Other White by the Bottle

2300 Riesling - Dr. Burklin Wolf, "Wachenheimer", <i>Pfalz, Germany 2016</i>	65
2301 Chenin Blanc - Sauvion, <i>Vouvray, France 2015</i>	51
2302 Sauvignon Blanc - Marlborough Estate, <i>NZ 2017</i>	55
2303 Sauvignon Blanc - Lurton "Bonnet", <i>Bordeaux, FR 2015</i>	55
2304 Fume Blanc - Ferrari-Carano, <i>Sonoma, CA 2016</i>	50
2305 Pinot Gris - Laurentide, <i>Leelanau Peninsula, MI 2015</i>	55
2306 Viognier - K Vintners "Art Den Hoed", <i>Yakima Valley, WA 2016</i>	71
2307 Chardonnay - Morgan "Mettalico", <i>Monterey, CA 2015</i>	65
2308 Chardonnay - Clos Pegase "Mitsukos Vineyard", <i>Napa, CA 2014</i>	65
2309 Chardonnay - Cakebread, <i>Napa Valley, CA 2014</i>	90
2310 Chardonnay - Celani Family, <i>Napa Valley, CA 2015</i>	95

Other Red by the Bottle continued

2707 Garnacha - Alto Moncayo "Veraton", <i>Spain 2014</i>	65
2708 Red Blend - Paoletti "Piccolo Cru", <i>Napa Valley, CA 2015</i>	55
2709 Malbec - Trivento "Golden Reserve", <i>Mendoza, Argentina 2014</i>	57
4108 Merlot - Darioush, <i>Napa Valley, CA 2012</i>	183
4116 Merlot - Plumpjack, <i>Napa Valley, CA 2015</i>	139
2710 Syrah Blend - Emiliana "Coyam", <i>Colchagua Valley, Chile 2013</i>	76
2718 Syrah - Goedhardt Family "Bel Villa", <i>Red Mtn., WA 2013</i>	58
2711 Cab Sauv/Monastrell - Gordo, Yecla, <i>Spain 2012</i>	42
4118 Red Blend - Opus One, <i>Napa Valley, CA 2014</i>	425
4119 Red Blend - Flora Springs "Trilogy", <i>Napa Valley, CA 2012</i>	195
2712 Cabernet Sauvignon - Silver Totem, <i>Horse Heaven Hills, WA 2014</i>	63
2713 Cabernet Sauvignon - Oberon, <i>Napa Valley, CA 2015</i>	54
4103 Cabernet Sauvignon - Celani Family "Ardore", <i>Napa, CA 2014</i>	325
2714 Cabernet Sauvignon - Worthy "Sophia's", <i>Napa, CA 2012</i>	75
2715 Cabernet Sauvignon - Fisher "Unity", <i>Sonoma/Napa, CA 2014</i>	90
2716 Cabernet Sauvignon - Honig, <i>Napa Valley, CA 2014</i>	100
4102 Cabernet Sauvignon - Far Niente, <i>Napa Valley, CA 2014</i>	295
4112 Cabernet Sauvignon - Cade, <i>Napa Valley, CA 2011</i>	155
4114 Cabernet Sauvignon - Quintessa, <i>Napa Valley, CA 2012</i>	295
2717 Cabernet Sauvignon - Stag's Leap "Artemis", <i>Napa, CA 2014</i>	130
2719 Cabernet Sauvignon - Cakebread, <i>Napa Valley, CA 2014</i>	160
2720 Cabernet Sauvignon - Groth, <i>Napa Valley, CA 2013</i>	140
4106 Cabernet Sauvignon - Heitz "Marthas Vineyard", <i>Napa, CA 2009</i>	455
4106 Cabernet Sauvignon - Heitz "Marthas Vineyard", <i>Napa, Ca 2010</i>	435
4106 Cabernet Sauvignon - Heitz "Marthas Vineyard", <i>Napa, CA 2013</i>	395
4109 Cabernet Sauvignon - Caymus "Special Select", <i>Napa, CA 2013</i>	375
2721 Cabernet Sauvignon - Celani Family, <i>Napa Valley, CA 2015</i>	150
2722 Cabernet Sauvignon - Silver Oak, <i>Alexander Valley, CA 2013</i>	146
2723 Cabernet Sauvignon - Silver Oak, <i>Napa Valley, CA 2013</i>	208
4101 Cabernet Sauvignon - Plumpjack, <i>Napa Valley, CA 2011</i>	218
2724 Cabernet Sauvignon - Darioush, <i>Napa Valley, CA 2014</i>	172
2725 Cabernet Sauvignon - Caymus, <i>Napa Valley, CA 2015</i>	162
2726 Cabernet Sauvignon - Buccella, <i>Napa Valley, CA 2012</i>	298
4115 Cabernet Sauvignon - Joseph Phelps "Insignia", <i>Napa Valley, CA 2012</i>	385

EACH CATEGORY IS ORGANIZED LIGHTEST TO FULLEST

Vintages are subject to change. Please inquire with a manager on dates for upcoming wine dinners.