



DETROIT RIVERFRONT

Antipasti

Lumache e Polenta

Escargot and Polenta

Escargots, wine, butter, mustard, garlic, parmesan, semolina, tomato jam 18

Vongole Al Forno

"Federal Hill Style Stuffed Clams"

Narragansett Bay Cherry Stone Clams, Italian sausage, toasted breadcrumbs, garlic butter, pecorino, lemon 17

Melanzane Arrosto

Roasted Eggplant

Flavors of Caponata, Melagro apple condiment, honey, olive oil poached brown egg, golden raisins, pine nuts, tomatoes, garlic, parsley, grilled bread 17

Peperoni Ripieni Di Agnello

Lamb Stuffed Peppers

Italian tapas of seasoned ground lamb, flavors of pumpernickel, piquillo peppers, olive gravel, salsa rosa, fontina 17

Calamari Fritti

Fried Calamari

Tender squid, flash fried, banana peppers, ammoglio, lemon wedge 20

Portabella al Forno

Roasted Portabella Mushrooms

Marinated, roasted portabella mushrooms, Andiamo zip sauce 14
Add tenderloin tips 28

Peperoni Ungherese alla Rustica

Joe's Sausage and Peppers

Hungarian hot peppers sautéed with sweet Italian sausage, tomato demi, rosemary Tuscan potatoes 18

Soup & Salads

Minestrone alla Milanese

Italian Vegetable Soup

Traditional mixed vegetables, greens, cranberry beans, tomato fillets 8

Zuppa di Cipolle Bianche

White Onion Soup

Blended onions, cream, potatoes, Fontina, scallions, crispy Pancetta, smoked sea salt, EVOO 10

Burrata di Bufala

Buffalo Burrata & Calabrese Hot Honey

Toasted pinenuts, fresh basil, oregano, honeycomb, Frantoia EVOO, little tomatoes, balsamic pearls, capers, grilled bread 16

Insalata di Cesare

Little Gem Caesar Salad

Three cheese flat bread, white anchovy, creamy Caesar dressing 17

Insalata Triata Moderna

Modern Chopped Salad

Cucumber, pancetta, gem lettuce, olives, banana peppers, chickpeas, soppressata, tomato, shallots, gorgonzola, egg, Italian emulsion 20

Add On:

Chicken 9 • Salmon 14 • Tenderloin tips 13
Shrimp 6 ea • Italian Sausage 6 ea • Meatballs 3 ea

Beef / Chicken / Lamb / Duck / Veal

Served with Minestrone Soup or Farmers' Greens Salad

Bistecca Grigliata

Grilled Ribeye Steak

Wild mushroom ragu, Dragoncello cream, Italian potatoes, roasted vegetables 56

Filetto di Manzo

Filet Mignon

Broiled 8-ounce filet, Italian potatoes, roasted vegetables, signature zip sauce 50

Pollo Olivia

Olivia's Chicken

Sautéed scallopini of chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto 32

Costolette Di Agnello

Lamb Chops

Marinated chops, red pepper emulsion, Venere black risotto, mint sauce, eggplant frita 54

Anatra Arrosto

Maple Leaf Farms Duck

Semi- boneless Maple Leaf Farms Long Island duck, grilled scallions, Venere black risotto, kumquats, orange sauce 40

Saltimbocca di Vitello

Veal Scallopini

Prosciutto di Parma, fresh sage, spinach, Italian roasted potatoes, Fontina, veal jus 38

Vitello Alla Milanese

Veal Cutlet

Lightly breaded veal cutlet, salad of shaved fennel, kumquats, arugula, gremolata pesto, roasted lemon 41

Vitello e Gamberi Funghi

Veal Loin with Shrimp & Mushrooms

Pan-roasted medallions, shrimp, portobello, herbed mascarpone zip sauce 47

Seasonal Plates

Served with Minestrone Soup or Farmers' Greens Salad

Costine Brasate Con Strozzapreti

Braised Short Ribs of Beef with Strozzapreti Pasta

Pot roast style, Strozzapreti pasta, onion brulé, spinach, Amaretto carrots 41

Ragù di Vitello Bianco

Braised White Veal Sauce with Pasta

Overnight veal breast, mushroom, mirepoix of vegetables, Fontina cheese fonduta, scents of nutmeg, open face pasta 'e Mafaldine 36

Pollo ai Cinque Peperoni

Five Pepper Chicken

Crispy chicken cutlet, al dente angel hair, assorted bell peppers, fresh herbs, pepperoncini cream 28

Rapini & Salsiccia

Sauteed Broccoli Rabe & Sausage

Italian sausage, garlic-oil, crushed red pepper, Strozzapreti pasta, Parmigiano Reggiano 29

Speziato Gamberoni con Bottarga di Tonno

Spicy Shrimp with Pasta & Essence of Tuna Roe

Garlic roasted shrimp, pepperoncini, fresh linguini, black pepper, grated Tuna roe, extra virgin olive oil 36

Mr. Aldo's Bolognese

Andiamo's House Specialty

Our Famous meat sauce served with Pappardelle pasta 26

Pasta all' Andiamo

Fresh cut fettuccine, San Marzano tomato sauce, basil, touch of butter 25

Hand Crafted Homemade Pastas

Served with Minestrone Soup or Farmers' Greens Salad

Ravioli di Stagione

Seasonal Ravioli

Seasonal cheese ravioli, red pepper alfredo, ricotta espuma, fava beans, shaved prosciutto, fried sage 27

Gnocchi all'Aldo

A Chef Aldo Classic

House specialty, handmade potato dumplings, creamy tomato Palmina, Aosta Valley Fontina 25

Gnocchi con Gamberoni

Hand crafted Potato Gnocchi with Roasted Shrimp

Sweet shrimp, fresh sage, buttered broth, mushrooms, Parmigiano Reggiano 36

Lasagna alla Bolognese

Lasagna with Meat Sauce

Handmade pasta, mozzarella, Parmesan, Bolognese, béchamel 26

Tortellini alla Panna

Emilia Romagna Pasta Specialty

Hand crafted with beef, veal and pork by Angelina, Tonya & Anna. Parmigiano Reggiano sauce, wild mushrooms, parsley 27

Fettuccine Alfredo

Fresh Fettuccine & Parmesan Cream

Guernsey cream, Parmigiano Reggiano, freshly milled pepper, touch of butter 25

Add On:

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Shrimp 6 ea • Italian Sausage 6 ea • Meatballs 3 ea

Seafood

Served with Minestrone Soup or Farmers' Greens Salad

Capesante di Saronno

Chefs Spiced Seared Diver Scallops

Grated Piedmont truffles, salsa verde, tomato jam, risotto Milanese 44

Tristan da Cunha Cods di Aragosta Sud Africana

Tristan Island South African Lobster Tail

Broiled or Scampi-style South African lobster tail, lemon-butter, parsley, risotto, VOD Mkt price

Mediterranean Branzino

Mediterranean Sea Bass

Pan roasted, artichokes, fennel, Marcona almonds, roasted tomatoes, spinach, lemon thyme sauce 48

Salmon Apulia

Salmon Influenced from the Coast of Puglia

Broiled salmon, sweet pea risotto, lemon white wine sauce, tomatoes, olives & capers 38

Dover Sole Veronica

Dover Sole with Lemon Butter Sauce

Grapes, pine nuts, capers, parsley, artichokes, tomatoes, braised leeks, salt potatoes MKT

Frutti di Mare

Fruits of the Sea

Regional Italian stew, manila clams, mussels, shrimp, calamari, tomato, fennel, scents of orange, chefs spice, vermouth. grilled Italian bread, red pepper pesto, fresh linguini 45

Sides

Risotto Nero Italiano Venere

Mushrooms, parmesan, truffle oil, herbs, butter 11

Zucchini Friti

Fried zucchini, horseradish sauce & Fra Diavolo sauce 11

Rapini

Broccoli Rabe crushed red pepper flakes, extra virgin olive oil, garlic 10

Fungi Selcatici

Seasonal forest mushrooms, sherry, butter, herbs 13

Polette Rustica

Two Andiamo rustic-style meatballs, whipped ricotta cheese, Pomodoro, pecorino, grilled bread 11

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.

All tables are subject to an automatic gratuity for our hard-working waitstaff.

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