



HORS D'OEUVRES

(Based on One Hour Replenish with Entrée Packages)

Choice of Three \$19 Per Person, or Choose Four \$22 Per Person

Antipasti Spiedini

Assortment of Italian Meats and Cheeses served on a skewer

Bruschetta

Shaved Reggiano and Balsamic Reduction

Crudités

Assortment of Fresh Vegetables with House made white bean hummus

Domestic Cheeses and Meats

Pepper Jack, Cheddar and Swiss Cheeses, House Cold Cuts, Assorted Crackers

Imported Cheeses

Gorgonzola, Pecorino, Parmigiano-Reggiano, Fontina, Smoked Gouda, Assorted Crackers and Fresh Fruit
(Add \$2.00 Per Person)

Calamari Fritti

Tender squid, flash fried, ammoglio sauce

Italian Sausage and Peppers

House made Sausage and Hungarian Banana peppers, sautéed with rosemary, sliced potatoes, demi-glace

Marinated Portabella with Zip Sauce

Tender slices of portabella mushrooms topped with Andiamo signature Zip sauce

Suppli alla Telefono

Italian Risotto, mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano

Italian Meatballs

Tender meatballs, wild mushrooms, zip sauce

Eggplant Rollatini

Eggplant, Angel Hair Pasta, Basil Pesto Parmigiano Served w/Pomodoro Sauce

SHRIMP COCKTAIL PLATTER

Chilled Jumbo Shrimp with Fiery Cocktail Sauce and Fresh Lemon \$5 each or \$120 for 30 pieces

All food and beverages are subject to a 6% state tax and 22% service charge. Prices subject to change without notice.



INDIVIDUAL LUNCHEON

(Available Until 2pm)

\$29

Choice of:

CHICKEN MARSALA

Free Raised Chicken,
Marsala Wine, Mushrooms

PENNE BOLOGNESE

Imported Pasta, House Made
Meat Sauce, choice of Meatball
or Italian Sausage

SEASONAL KALE SALAD (QUATTRO STAGIONE)

Wild Berries, Feta Cheese,
Italian Grains, with a Raspberry
Vinaigrette Dressing

INSALATA DI CESARE

Romaine Lettuce, Creamy
Dressing, Herbed Croutons,
Shaved Parmigiano-Reggiano,
Grilled Chicken Breast

\$32

Choice of:

BISTRO SALAD

Beef Tenderloin Tips, Roasted
Peppers, Feta, Balsamic
Vinaigrette, Onion Frizze

GNOCCHI PALMINA

House Made Potato Dumplings,
Creamy Tomato Sauce, Choice of
Meatball or Italian Sausage

TRATTORIA SALMON

Atlantic Salmon Fillet, Tomato
Pizzaioli Sauce, Fresh Basil

CHICKEN VALDOSTANA

Prosciutto, Fontina Cheese,
Sicilian Bread Crumbs, Pasta
& Roasted Garlic White Wine
Sauce & Chef's Vegetable

\$36

Choice of:

SHRIMP ANDIAMO

Colossal Shrimp, Garlic, Leeks,
White Wine, Lemon-tomato Broth,
Risotto alla Milanese

SALMON FUNGHI

Atlantic Salmon Fillet,
Mushrooms, Basil, Creme

VEAL MARSALA

Veal, Wild Mushrooms, Marsala
Reduction, Herbs, Demi-glace

FILET ANDIAMO

Hand Cut Tenderloin, Chef's
Potato, Signature Zip Sauce

INCLUDES Artisan Breads, Salad Course, Soft Drinks and Coffee

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FAMILY-STYLE LUNCHEON

(25 person minimum, Choice of Two entrées) \$32

CHICKEN PICCATA

Free Raised Chicken, Capers, White Wine, Lemon

CHICKEN MARSALA

Free Raised Chicken, Marsala Wine, Mushrooms

CHICKEN PARMESAN

Free Raised Chicken, Pomodoro Sauce, Parmigiano, Mozzarella, Herbs

WHITEFISH SICILIANA

Lightly Breaded, Ammoglio Sauce

FILLET OF SALMON

Atlantic Salmon Fillet, Tomato Pizzaioli Sauce, Fresh Basil *(Add \$2 per person)*

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

House Made Sausage, Sautéed Tri Color Peppers, Caramelized Onions, Tossed in Garlic and Extra Virgin Olive Oil

ROASTED BEEF TENDERLOIN

Seared and Slow Roasted, Hand Carved, Signature Zip Sauce *(Add \$6.00 per person)*

INCLUDES Artisan Breads, Fresh Garden Salad, Soft Drinks and Coffee



INDIVIDUAL DINNER

\$32

Choice of:

CHICKEN PICCATA

Free Raised Chicken, Capers,
White Wine, Lemon

CHEESE RAVIOLI

Topped with our creamy, rich
Palmina sauce

SALMON FUNGHI

Atlantic Salmon Fillet,
Mushrooms, Basil, Creme

SEASONAL KALE SALAD (QUATRO STAGIONE)

Wild Berries, Feta Cheese,
Italian Grains, with a
Raspberry Vinaigrette
Dressing

\$39

Choice of:

BRANZINO SICILIANA

Lightly Breaded, Choose
Almandine Style or Ammoglio
Sauce

CHICKEN MARENGO

Free Raised Chicken Breast,
Poached Shrimp, Tomato Fillet,
Onions, Mushrooms

VEAL MARSALA

Strauss Veal, Wild Mushrooms,
Florio Marsala Wine, Herbs,
Demi-Glace

SHRIMP SCAMPI

Angel Hair, Aglio e Olio, Wilted
Spinach, Blistered Tomatoes

\$45

Choice of:

FILET ANDIAMO

Chef's Potato, Seasonal
Vegetables, Signature Zip
Sauce

SALMON ROCKEFELLER

Atlantic Salmon Fillet Stuffed
with Ricotta, Applewood
Smoked Bacon, Spinach.
Topped with a Grilled Colossal
Shrimp and finished with a
Sambuca Creme Served with
Chef's Vegetable and Potato

SHRIMP ANDIAMO

Colossal Shrimp, Garlic, Leeks,
White Wine, Lemon-tomato
Broth, Risotto alla Milanese

BRACIOLE DI MAIALE

Bone in Grilled Porkchop,
Marinated Grilled Portabella,
Blue Cheese and Zip sauce

INCLUDES Artisan Breads, Fresh Garden Salad, Soft Drinks and Coffee

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FAMILY-STYLE DINNER

(25 person minimum, Choice of Two entrées) \$40

CHICKEN PICCATA

Free Raised Chicken, Capers, White Wine, Lemon

CHICKEN MARSALA

Free Raised Chicken, Marsala Wine, Mushrooms

CHICKEN PARMESAN

Free Raised Chicken, Pomodoro Sauce, Parmigiano, Mozzarella, Herbs

WHITEFISH SICILIANA

Lightly Breaded, Ammoglio Sauce

FILLET OF SALMON

Atlantic Salmon Fillet, Tomato Pizzaioli Sauce, Fresh Basil (Add \$2 per person)

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

House Made Sausage, Sautéed Tri Color Peppers, Caramelized Onions, Tossed in Garlic and Extra Virgin Olive Oil

ROASTED BEEF TENDERLOIN

Seared and Slow Roasted, Hand Carved, Signature Zip Sauce (Add \$6.00 per person)

INCLUDES Artisan Breads, Fresh Garden Salad, Soft Drinks and Coffee



DESSERTS, INDIVIDUALLY PLATED

(Priced Per Person)

Tiramisu \$8 (Half Piece \$4)

Ice Cream or Sorbet \$3

Signature Kit Kat \$8

Cannoli \$6 (Mini Cannoli \$3)

Chocolate Tuxedo Cake \$8

Seasonal Cheesecake \$8

Sanders Hot Fudge Cream Puff \$7

Dolce Andiamo \$8

DESSERTS, BY THE DOZEN

\$23.95 (Per Dozen)

Mini Brownies

Mini Cannoli

Mini Cupcakes

Freshly Baked Cookies

Mini Assorted
Pastries, Tarts

Mini Cheesecakes

Mini Eclaires

Chocolate Covered
Strawberries

Cream Puffs



CAKES

Contact Lori at 586.791.0360

The Andiamo Italia pastry shop located in Vito's Bakery is available to create any specialty cake or pastry item for your event. From baby showers to birthdays, communions to graduations, our staff will help you create a dessert to remember!

BEVERAGES

(bar packages)

SUPER PREMIUM

Tito's, Belvedere, Ketel One, Tanqueray, Bacardi, Captain Morgan, Crown Royal, Don Julio Blanco, Johnnie Walker Black, Bulliet, Jack Daniels, Hennessy VS, Baileys, Kahlua, Sambuca, Disaronno, All Beer

PREMIUM

Tito's, Absolut, Bacardi, Captain Morgan, Beefeater, Hennessy, Crown Royal, Johnnie Walker Red, Evan Williams, Jack Daniels, Sauza Silver, Christian Brothers, Southern Comfort, all beer excluding draft Stout

HOUSE WINES

(INCLUDED WITH ALL BAR PACKAGES)

Cabernet Sauvignon, Chardonnay
See your Sales person to request a Sommelier list; bottle prices will vary according to wine selection

MIMOSA BAR

Champagne with an assortment of juices. Self service (a bartender is available for service, \$100)
\$15 per person

BLOODY MARY BAR

Tito's vodka Bloody Mary with an assortment of garnishes.
\$13 per person

MIMOSA &

BLOODY MARY BAR

\$24 per person

THE KITCHEN SINK

Tito's vodka Bloody Mary with it all. If you think it can go in a Bloody Mary, it is on the bar for you.
\$20 per person

OPEN BAR

Billed on consumption

CASH BAR

Your guests will order from the bar

HOURLY BEVERAGE PACKAGES

SUPER PREMIUM

2 hours \$26 per person
3 hours \$36 per person
4 hours \$41 per person

PREMIUM

2 hours \$20 per person
3 hours \$28 per person
4 hours \$32 per person

DRAFT BEER/HOUSE WINE ONLY

2 hours \$12 per person
3 hours \$17 per person
4 hours \$21 per person