



ANTIPASTI

- GARLIC BREAD \$5
- CALAMARI \$12
- JOE'S ITALIAN SAUSAGE & PEPPERS \$12
- MEATBALLS WITH TOMATO SAUCE \$7
- PARMESAN & OREGANO CHIPS \$5

FLATBREAD PIZZAS \$10

- CHEESE & PEPPERONI
- MARGHERITA
VINE-RIPENED TOMATOES, FRESH MOZZARELLA, BASIL LEAVES, EVOO
- MEDITERRANEAN
TOMATOS, FETA, OLIVES, BANANA PEPPER, BASIL PESTO



CREATE YOUR OWN PASTA \$10

1. CHOOSE PASTA

SPAGHETTI 

FETTUCCHINE 

MOSTACCIOLI 

2. CHOOSE SAUCE

- | | |
|--------------|--------------------|
| POMODORO | PALMINA |
| BOLOGNESE | ALFREDO |
| TOMATO BASIL | OLIVE OIL & GARLIC |

3. CHOOSE EXTRAS

- | | |
|----------------------|---------------------|
| MUSHROOMS \$1 | MEATBALL \$3 |
| BAKED MOZZARELLA \$2 | ITALIAN SAUSAGE \$3 |
| PROSCIUTTO \$3 | CHICKEN BREAST \$5 |

ANDIAMO CLASSICS



BAKED MOSTACCIOLI \$13
BOLOGNESE, CRÈME, PARMESAN, MOZZARELLA, RICOTTA CHEESES, MEATBALL

BAKED CHICKEN TETRAZZINI \$14
SPAGHETTI, PEAS, MUSHROOMS, RICOTTA CRÈME

LASAGNA BOLOGNESE \$14
BEEF, PORK, VEAL, MOZZARELLA, PARMESAN

CHICKEN SCALOPPINI \$13
• PICCATA - LEMON, CAPERS, WHITE WINE
• PARMESAN - POMODORO, MOZZARELLA, PARMESAN
• MARSALA - MUSHROOMS, MARSALA WINE, HERBS

VEAL SCALOPPINI \$16
• PICCATA - LEMON, CAPERS, WHITE WINE
• PARMESAN - POMODORO, MOZZARELLA, PARMESAN
• MARSALA - MUSHROOMS, MARSALA WINE, HERBS

HANDMADE PASTAS \$15

1. SPECIALTY OPTIONS

- MEAT FILLED RAVIOLI (EGG PASTA)
- CHEESE FILLED RAVIOLI (SPINACH PASTA)
- POTATO GNOCCHI

2. CHOOSE SAUCE

- | | |
|--------------|--------------------|
| POMODORO | PALMINA |
| BOLOGNESE | ALFREDO |
| TOMATO BASIL | OLIVE OIL & GARLIC |

PANINIS \$11

CHICKEN CAPRESE
CHICKEN, MOZZARELLA, TOMATO, BASIL PESTO

MEATBALL SUB
MEATBALLS, TOMATO-BASIL SAUCE, PROVOLONE, PARMESAN

MUFFALETTA
SESAME BREAD, HAM, PROVOLONE, OLIVE OIL

GODFATHER
SALAMI, HAM, PROVOLONE, MOZZARELLA, OLIVES, PEPPERS

PROSCIUTTO GRILLED CHEESE
PROVOLONE, PARMIGIANO, MOZZARELLA, PESTO, TOMATO



SOUPS \$4

- | | |
|--|---|
| ITALIAN WEDDING SOUP
CHICKEN BROTH, VEGETABLES, MEATBALLS, GREENS | POTATO & ONION
BACON, PARMESAN CHEESE, MOZZARELLA CHEESE |
|--|---|

SIDES \$5 EACH

WHEN PURCHASED WITH AN ENTRÉE
\$3 FOR ONE, \$5 FOR TWO



- | | |
|--------------------------------|-------------|
| SPAGHETTI WITH CHOICE OF SAUCE | CUP OF SOUP |
| JOE'S HOUSE SALAD | HOUSE CHIPS |
| HALF GARLIC BREAD | |

SALADS ADD CHICKEN \$5



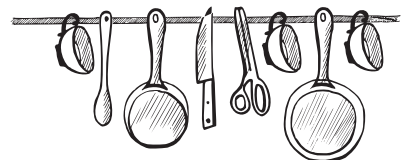
JOE'S HOUSE SALAD \$9 FULL / \$5 SIDE
CICI BEANS, TOMATO, CUCUMBER, ROMAINE, ITALIAN DRESSING

CAPRESE \$13 FULL / \$6 SIDE
VINE-RIPE TOMATO, MOZZARELLA, EVOO, BALSAMIC, BASIL

CAESAR \$11 FULL / \$6 SIDE
ROMAINE, HERB CROUTONS, PARMIGIANO-REGGIANO



Now Serving
BEER AND WINE



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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.

Memorials • Business Meetings
Networking Events
Lunch and Learn Seminars
Charity Luncheons and More



**WE ALSO OFFER
OFF-PREMISE
CATERING.**

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AND VIEW OUR TREAT YOUR GROUP MENU.



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ANDIAMOBISTRO.COM | [@ANDIAMOBISTRO](https://www.instagram.com/ANDIAMOBISTRO)

57336 Van Dyke, Washington Township, MI 48094
(Just North of 26 Mile Road)



**WEEKDAY
LUNCHEON
MENU**

CUISINE FOR ALL OCCASIONS.

ANDIAMOBISTRO.COM | [@ANDIAMOBISTRO](https://www.instagram.com/ANDIAMOBISTRO)



WEEKDAY
THREE-COURSE
Plated Luncheons

Monday through Friday, 11-2 p.m.
Accommodates up to 50 guests.



MENU 1

\$19 PER PERSON PLUS TAX AND GRATUITY.

FIRST COURSE

FARMER'S GREENS SALAD WITH GARLIC PARMESAN DRESSING.

SECOND COURSE

CHICKEN PICCATA

TENDER, FRESH CHICKEN BREASTS,
LEMON-WHITE WINE SAUCE
WITH CAPERS AND HERBS, FRESH SEASONAL VEGETABLES.

THIRD COURSE

SICILIAN-STYLE CANNOLI WITH AN ALMOND-PISTACHIO CRUST.

MENU 2

\$22 PER PERSON, PLUS TAX AND GRATUITY.

FIRST COURSE

CLASSIC CAESAR-STYLE SALAD WITH CREAMY DRESSING
AND HERBED PARMESAN CROUTONS.

SECOND COURSE

CHICKEN PARMESAN

SICILIAN BREADCRUMB CRUST, POMODORO SAUCE,
MOZZARELLA CHEESE, FRESH SEASONAL VEGETABLES.

THIRD COURSE

SPUMONI ICE CRÈME.

MENU 3

\$28 PER PERSON, PLUS TAX AND GRATUITY.

FIRST COURSE

PRE-SELECTED CHOICE OF FARMER'S GREENS SALAD,
CAESAR SALAD, OR SEASONAL SOUP.

SECOND COURSE

PRE-SELECTED CHOICE OF CHICKEN PICCATA OR MEDITERRANEAN-STYLE
SALMON AND CHEF'S SEASONAL VEGETABLES.

THIRD COURSE

CASSATA CAKE

LAYERS OF WHITE CHIFFON CAKE WITH CANNOLI CRÈME
AND WHIPPED CRÈME.

All menus include garlic bread and soft drinks.
Beer and wine are available for purchase separately.

Weddings • Showers
Birthdays • Graduations • Baptisms
Communions • Bar and Bat Mitzvahs
Family Reunions and More!



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LUNCHEON
MENU**

PERFECT FOR ANY OCCASION.

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WEEKEND
THREE-COURSE
Plated Luncheons

Accommodations for
up to 70 people

MENU 1

\$19 PER PERSON PLUS TAX AND GRATUITY.

FIRST COURSE

CHEF'S SEASONAL SOUP SELECTION

SECOND COURSE

GRILLED CHICKEN CAESAR-STYLE SALAD,
CRISP ROMAINE HEARTS,
CREAMY DRESSING, PARMESAN CROUTONS.

THIRD COURSE

RASPBERRY SORBET WITH FRESH BERRIES.

All menus include garlic bread and soft drinks.

PERFECT FOR
Any Occasion.

MENU 2

\$21 PER PERSON, PLUS TAX AND GRATUITY.

FIRST COURSE

FARMER'S GREEN SALAD WITH GARLIC PARMESAN DRESSING.

SECOND COURSE

CHICKEN PICCATA

TENDER, FRESH CHICKEN BREASTS, LEMON-WHITE WINE SAUCE
WITH CAPERS AND HERBS, FRESH SEASONAL VEGETABLES.

THIRD COURSE

SICILIAN-STYLE CANNOLI WITH AN ALMOND-PISTACHIO CRUST.

MENU 3

\$24 PER PERSON, TAX AND GRATUITY NOT INCLUDED.

FIRST COURSE

CLASSIC CAESAR-STYLE SALAD WITH CREAMY DRESSING
AND HERBED PARMESAN CROUTONS.

SECOND COURSE

CHICKEN PARMESAN

SICILIAN BREADCRUMB CRUST, POMODORO SAUCE,
MOZZARELLA CHEESE, FRESH SEASONAL VEGETABLES.

THIRD COURSE

SPUMONI ICE CRÈME.

Beer and wine are available for purchase separately.



MENU 4

\$29 PER PERSON, TAX AND GRATUITY NOT INCLUDED.

FIRST COURSE

PRE-SELECTED CHOICE OF FARMER'S GREENS SALAD,
CAESAR SALAD, OR SEASONAL SOUP.

SECOND COURSE

PRE-SELECTED CHOICE OF CHICKEN PICCATA OR
MEDITERRANEAN-STYLE SALMON AND CHEF'S SEASONAL VEGETABLES.

THIRD COURSE

CASSATA CAKE

LAYERS OF WHITE CHIFFON CAKE WITH CANNOLI CRÈME
AND WHIPPED CRÈME.