



Andiamo Catering Menu

STARTERS & ENTREES

- Garlic Pizza Crust large \$12.
- Garlic Pizza Crust with Mozzarella large \$13.
- Garlic or Garlic & Herb Bread (serves 10) \$20.
- Calamari Fritti (serves 18-22) \$110.
- Arancini - Prosciutto & mozzarella (serves 18) \$70.
- Arancini - Roast pumpkin & mozzarella (meat free) (serves 18) \$70.
- Homemade Meatballs (serves 18) \$95.

MAIN SALAD (tray serves 10)

- Caesar Salad (incl bacon) \$70.
- Grilled Chicken Caesar Salad \$90.
- Rocket & Shaved Parmesan Salad \$55.
- Italian Tossed Salad (meatfree) \$50.
- Mediterranean Salad (meatfree) \$55.

PASTA (tray serves 8 -12)

GF = Gluten free GF (Penne) Pasta additional \$20 (not available on dishes indicated)
Vegan drop down for Gnocchi dish indicated on one dish (no additional cost)

- Penne Rosa Pomodoro (meat free) \$90.
Slow roast roma tomato & mascarpone with a hint of chilli
- Penne Alla Norma (meatfree) \$95.
Napoletana, garlic, eggplant topped with fresh ricotta
- Spaghetti Bolognese \$90.
Traditional meat-based Bolognese sauce
- Homemade Lasagne \$110. (GF not available)
Italian lasagne like Nonna would make
- Spaghetti Aglio e Olio (meatfree) \$80.
Garlic, parsley & extra virgin olive oil, breadcrumbs & chilli
- Handmade Gnocchi Provençale (meatfree) \$95. (Vegan option available, no extra charge)
Semi-dried tomato, eggplant, olives, Parmesan & Napoletana
- Handmade Gnocchi Tartufi (meatfree) \$110.
Creamy truffled mushroom sauce
- Penne Soprano \$110.
Italian sausage, mushrooms & shallots with light Nap & basil
- Tortellini Boscaiola (incl Ham) \$110.
Mushrooms, ham & shallots in creamy sauce

Lamb Ragu Pappardelle \$125.

Slow cooked lamb ragu with a hint of chilli

Pollo Pesto Pappardelle \$110.

Chicken, fresh rocket pesto, pine nuts in creamy sauce

Penne Arrabbiata \$85.

Classic Arrabbiata with chilli Napoletana sauce

Fettuccine Sunset \$90.

Fresh fettuccine creamy rosa sauce with pine nuts & semi-dried tomatoes

RISOTTO (tray serves 8 -12)

Pumpkin Risotto (GF) (meatfree) \$110.

Creamy roast butternut pumpkin risotto

Porcini Mushroom Risotto (GF) (meatfree) \$110.

Earthy porcini mushroom arborio risotto

Pea & Parmesan Risotto (GF) (meatfree) \$110.

Delicious, simple arborio risotto with shaved Parmesan

PIZZA (large only) – Gluten free pizza base additional \$5.50

Margherita (meat free) \$13.

Mozzarella cheese & fresh basil

Pepperoni \$13.

Traditional pepperoni pizza

Del Popolo \$13.

Pepperoni, ham, mushrooms, capsicum, garlic & oregano

Hawaiian \$13.

Ham & pineapple

Pizza Alla Norma (meatfree) \$13.

Eggplant, fresh ricotta & basil, drizzle of extra virgin olive oil

Meat Lovers \$13.

Pepperoni, cabanossi, beef & ham

Supreme \$13.

Cabanossi, ham, mushrooms, capsicum, onion & olives

BBQ Chicken \$15.

Chicken, onion, mushrooms & BBQ sauce

Capricciosa \$13.

Ham, mushrooms & olives

Vegetarian (meatfree) \$13.

Mushrooms, onion, capsicum, garlic & olives

Diavolo \$15.

Hot Calabrese salami, chilli, red capsicum & olives

Seafood \$15.

Mixed seafood, fresh garlic & parsley

Napoletana \$13.

Anchovies, olives & basil

Pumpkin Gorgonzola (meatfree) \$18.

Pumpkin w/ Gorgonzola, pine nuts, garlic, caramelised onion & sage

La Potata \$18.

Sliced baked potato, Spanish onion, sour cream & bacon bits

Salsiccia \$18.

Italian sausage, bocconcini & fresh basil

Quattro Formaggi (meatfree) \$18.

Baked mozzarella, bocconcini, Parmesan & Gorgonzola
Giardino (meatfree) \$18.
Eggplant, capsicum, mushrooms, semi-dried tomatoes & Spanish onion
El Capo \$18.
Spicy ground beef, jalapeno peppers, sour cream & smoky paprika
Roasted Vegetable (meatfree) \$20.
Chargrilled eggplant, zucchini, semi-dried tomato, garlic & fresh basil
Casalinga \$18.
Baked Prosciutto, marinated artichokes, mushrooms & basil
Chicken Pesto Shaved Parmesan \$20.
Chicken, fresh rocket pesto, potato, pine nuts, shaved Parmesan
Siena (served cold) \$20.
Baked pizza base topped with fresh sliced Prosciutto, fresh rocket & shaved Parmesan
Positano Seafood Pizza \$20.
Tiger prawns, fresh tomato slices, ricotta, chilli & mint
Truffled Mushroom Gorgonzola (meatfree) \$20.
Sautéed truffled mushrooms & Gorgonzola

COLD DRINKS

Choose (3) bottles \$16.

Coke
Sunkist
Solo
Lemonade
Coke no sugar

COSTING / ADD ONS

Parmesan Cheese \$8. – this is separate / additional

NOTE: GF pasta (per tray) add \$20

GF Pizza (per pizza) add \$5.5

Vegan Gnocchi – no additional cost

ANDIAMO'S TERMS AND CONDITIONS

\$20 Delivery fee.

For all orders over \$200 free delivery.

All prices are inclusive of GST.

Visa, Mastercard & Amex accepted

All credit cards will incur a 1% surcharge.

All catering orders must be placed two days in advance & with payment in full to confirm your order.

Any changes or cancellation of orders must be confirmed 2 business days prior to delivery.

Prices are subject to change without notice.

A 10% surcharge applies on Sundays & public holidays.

GF = Gluten free. Our GF dishes are prepared without gluten however our kitchens and ovens are not. Please be aware if you are full coeliac.

MF = Meat-free.

Olives contain pips, so please use care when consuming.

Please use precautions with any food allergies