

ANDIAMOTM

— trattoria del popolo —



PANE - BREADS & OLIVES

	<i>Individual</i>	<i>Table</i>
Garlic Pizza Crust 🍴	12.9	15.9
<i>Bianco crust with freshly crushed garlic & EVO</i>		
Garlic Cheese Pizza 🍴	14.9	18.9
Fresh Bread 🍴		7.0
<i>Woodfire baked ciabatta with EVO & balsamic</i>		
Woodfire Olives 🍴 (GF)		6.5
<i>Medley of assorted woodfire olives heated with oil, garlic & chilli</i>		
Garlic or Garlic & Herb Bread 🍴	5.9	
<i>Classic home-style garlic bread</i>		
Tomato Basil Bruschetta 🍴		11.9
<i>Fresh chopped tomato, fresh basil, garlic, Spanish onion & EVO</i>		

ANTIPASTI - ENTRÉES

	<i>Individual</i>	<i>Table</i>
Cozze Bianco or Cozze Napoletana (GF)	19.0	29.9
<i>Local black mussels served either with garlic, white wine, shallot & cream sauce (Bianco) OR with garlic, basil & Napoletana sauce (both with crusty ciabatta bread)</i>		
Calamari Fritti	19.9	29.9
<i>Calamari rings lightly dusted, deep-fried served with fresh lemon & tartar sauce</i>		
Polpette	19.0	29.0
<i>Nonna's homemade Italian meatballs with crusty ciabatta bread</i>		
Gamberi Arrabbiata (GF)	24.9	
<i>Hot pot tender tiger prawns in chilli Napoletana with crusty ciabatta bread</i>		
Arancini		13.9
<i>Roast pumpkin & mozzarella with Gorgonzola rosso sauce 🍴 OR Sicilian prosciutto & mozzarella with Napoletana sauce</i>		
Polenta Chips 🍴		9.0
<i>with Gorgonzola dipping sauce</i>	<i>additional</i>	3.0

LA MINESTRA - SOUP

Minestrone di Verdure (GF) 🍴	15.0
<i>Homemade vegetable minestrone soup with crusty ciabatta bread</i>	

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— every village needs a trattoria —

ANDIAMO SHARE PLATES

SHARE PLATE - ENTRÉE

Signature Grilled Vegetable Antipasto 🍴

Chargrilled eggplant, zucchini, bocconcini, semi-dried tomatoes, woodfire olives, pickled vegetable, polenta chips with Gorgonzola dipping sauce & chilli crust

33.0 for two | 60.0 for four

Shared Entrees 'The Sicilian'

Tasting platter with prosciutto arancini, pumpkin & mozzarella arancini, polpette, cozze bianco & chilli crust

31.0 for two | 58.0 for four

Shared Entrees 'Vegetarian' 🍴

Tasting platter with pumpkin & mozzarella arancini, gnocchi tartufi, polenta chips with Gorgonzola dipping sauce, tomato basil bruschetta & chilli crust

31.0 for two | 58.0 for four

Shared Entrees 'The Neapolitan'

Tasting platter with calamari fritti, polenta chips with Gorgonzola dipping sauce, gamberi arrabbiata, chilli crust & tomato basil bruschetta

34.0 for two | 64.0 for four

PASTA

Penne Alla Vodka 🍴	22.9
<i>Slow-roasted roma tomato, vodka & rosa sauce with a hint of chilli</i>	
Lamb Ragù with Pappardelle	29.9
<i>Slow-cooked lamb ragù with a hint of chilli</i>	
Homemade Lasagne	24.9
<i>Authentic Italian beef lasagne</i>	
Roasted Vegetable Lasagne 🍴	22.9
<i>Layered eggplant, zucchini, baby spinach, béchamel & Napoletana</i>	
Spaghetti Bolognese	22.9
<i>Traditional meat-based Bolognese sauce</i>	
Spaghetti & Meatballs	23.9
<i>Spaghetti & handmade meatballs like Nonna used to make</i>	
Tortellini Boscaiola	26.9
<i>Fresh tortellini with classic creamy sauce, mushrooms, ham & parsley</i>	
Penne Soprano	24.9
<i>Our favourite Italian sausage with mushrooms & shallots in a delicious creamy rosa sauce</i>	
Penne Alla Norma 🍴	23.9
<i>Traditional Napoletana, garlic, double-cooked eggplant topped with fresh ricotta & fresh basil</i>	
Pappardelle Fresh Pesto e Pollo	29.9
<i>Fresh home-made creamy rocket pesto, chicken, pine nuts & shaved Parmesan</i>	
Gorgonzola Ravioli 🍴	33.9
<i>Piquant Gorgonzola-filled ravioli with three-cheese sauce & fried sage</i>	
Spaghetti Marinara	33.9
<i>Seafood speciale! Calamari, tiger prawns, octopus, mussels, garlic & chilli in Napoletana bisque sauce</i>	

TRADITIONAL HANDMADE GNOCCHI

Gnocchi della Nonna	24.9
<i>Fresh gnocchi with Andiamo rich, meat-based Bolognese sauce</i>	
Gnocchi Provençale 🍴	25.9
<i>Fresh gnocchi with semi-dried tomatoes, double-cooked eggplant, olives & Napoletana</i>	
Gnocchi Tartufi 🍴	28.9
<i>Fresh gnocchi with truffled, sautéed mushrooms & wine in a silky cream sauce</i>	

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RISOTTO

Pumpkin Risotto 🍴 (GF)	22.9
<i>Creamy roast butternut pumpkin risotto with white wine, garlic & shaved Parmesan</i>	
Porcini Mushroom Risotto 🍴 (GF)	27.9
<i>Smooth arborio with fresh mushrooms, earthy porcini mushrooms & shaved Parmesan</i>	
Tiger Prawn Risotto (GF)	30.9
<i>Tiger prawn, white wine, cherry tomatoes, garlic & Parmesan</i>	

SECONDI

Pollo Cotoletta (Chicken Schnitzel)	27.9
<i>Handmade traditional crumbed tender chicken breast served with fries</i>	
Pollo Parmigiana (Chicken Parm)	32.9
<i>Crumbed tender chicken breast with thinly sliced prosciutto, creamy rosa sauce & mozzarella served with roast potatoes & sautéed spinach</i>	
Pollo Josephine	31.9
<i>Tender chicken breast with pine nuts, white wine, shallots & ricotta in a spinach cream sauce served with roast potatoes & sautéed spinach</i>	
Scaloppine al Limone	37.9
<i>Veal backstrap with white wine lemon sauce served with creamy polenta</i>	
Scaloppine Parmigiana	39.9
<i>Tender veal backstrap topped with eggplant & mozzarella cheese in Napoletana sauce served with roast potatoes & sautéed spinach</i>	
Scaloppine Con Funghi	41.9
<i>Tender veal backstrap with white wine & sautéed mushrooms served with roast potatoes & sautéed spinach</i>	
Oven Baked Fillet of Cone Bay Barramundi (GF)	Market Price
<i>Served with sautéed spinach, zucchini & carrot ribbons</i>	
Bistecca Calabrese (GF)	44.9
<i>Succulent diced aged beef eye fillet marinated in Nonna's traditional style with herbs, chilli & garlic served with polenta mash & sautéed spinach</i>	

◆ (GF) Some chicken & veal dishes can be prepared GF as requested ◆ Changes to sides may incur fee



GOURMET STONEBAKED PIZZA

Large only 29.5

Salsiccia

Italian sausage, bocconcini & fresh basil with EVO drizzle

Pumpkin Gorgonzola

Bianco pizza with roast butternut pumpkin, Gorgonzola, pine nuts, garlic, caramelised onions & sage

Roasted Vegetable

Roast eggplant, chargrilled zucchini, semi-dried tomato, garlic & fresh basil

La Potata

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

Quattro Formaggi

Decadent four cheese (mozzarella, bocconcini, Parmesan, Gorgonzola)

El Capo

Spicy ground beef, jalapeño peppers, sour cream & smoky paprika

PREMIUM STONEBAKED PIZZA

Large only 30.9

Siena

Baked Napoletana base topped with fresh rocket, fresh prosciutto, shaved Parmesan & EVO drizzle

Tiger Prawn e Pesto

Tiger prawns, fresh rocket pesto, cherry tomato, light garlic

Chicken Pesto Shaved Parmesan

Bianco pizza with chicken, creamy fresh pesto, potato, pine nuts, shaved Parmesan & fresh basil

Truffled Mushroom Gorgonzola

Sautéed truffled mushroom & Gorgonzola

The Ottimo

Lamb, roast potato, sour cream, Spanish onions, garlic, rosemary & lemon

TRADITIONAL STONEBAKED PIZZA

Small Large

Margherita

Mozzarella cheese & fresh basil

16.9 22.9

Pepperoni

Traditional pepperoni pizza

18.9 24.9

Pizza Alla Norma

Double-cooked eggplant, fresh ricotta & fresh basil with EVO drizzle

18.9 24.9

Spinach 3 Cheese

Baby spinach, garlic, fresh tomato slices, ricotta, grated Parmesan, mozzarella & pine nuts

18.9 24.9

Hawaiian

Ham & pineapple

19.5 26.9

Del Popolo (House Special)

Pepperoni, ham, mushrooms, capsicum, garlic & oregano

19.9 27.9

Diavola

Spicy hot! Calabrese salami, chilli, red capsicum & olives

19.9 27.9

Meat Lovers

Pepperoni, cabanossi, ground beef & ham

19.9 27.9

Supreme

Cabanossi, ham, mushrooms, capsicum, onions & olives

19.9 27.9

◆ Half / Half Pizza (traditional only) add 3.0 ◆ (GF) Gluten Free Pizza Base add 5.5
 ◆ (DF) Dairy Free Mozzarella Cheese add 3.0 ◆ Additional Ingredients May Incur Charge

INSALATE - SALADS

	Side	Table
House Caesar Salad		21.9
<i>Andiamo's specialty homemade Caesar with egg, bacon, croutons & shaved Parmesan</i>		
<i>With addition of grilled chicken 5.0</i>		
Spinach & Feta Salad 🥑 (GF)		21.9
<i>Baby spinach with roast potatoes, semi-dried tomatoes, pine nuts, feta & balsamic</i>		
Pumpkin & Feta Salad 🥑 (GF)		24.9
<i>Roast butternut pumpkin, caramelised onion, feta & toasted pine nuts</i>		
Italian Tossed Salad 🥑 (GF)	12.0	15.0
<i>Mesclun greens, tomato & cucumber tossed with vinaigrette</i>		
Mediterranean 🥑 (GF)	13.0	17.0
<i>as above with addition of feta, red onion & olives</i>		
Rucola & Shaved Parmesan 🥑 (GF)	12.0	15.0
<i>Spicy rocket tossed with vinaigrette & topped with shaved Parmesan</i>		

CONTORNI - SIDES

	Individual	Table
Rosemary Roast Potatoes 🥑 (GF)		11.9
<i>Roast quartered potatoes with rosemary</i>		
Polenta Mash with Truffle Oil 🥑 (GF)		10.9
<i>Creamy polenta mash with truffle oil & Parmesan</i>		
Fries 🥑		8.9
<i>Shoestring Fries</i>		

BAMBINI - KIDS (12 & under)

Pollo Fritti & Fries	13.9
<i>Homemade tender chicken strips lightly crumbed & served with fries</i>	
Children's Pasta	
<i>Spaghetti or penne with Napoletana</i>	
	12.9
<i>OR with Bolognese sauce</i>	
	14.9
Ham & Cheese Pizza	16.0
<i>Ham & mozzarella cheese</i>	

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“A TAVOLA NON S’INVECCHIA”

‘At the Table Nobody Ages’

Andiamo Trattoria welcomes you to our humble dining space, where we welcome all to enjoy well-made, hand-prepared food presented by friendly servers.

Grazie Mille!

