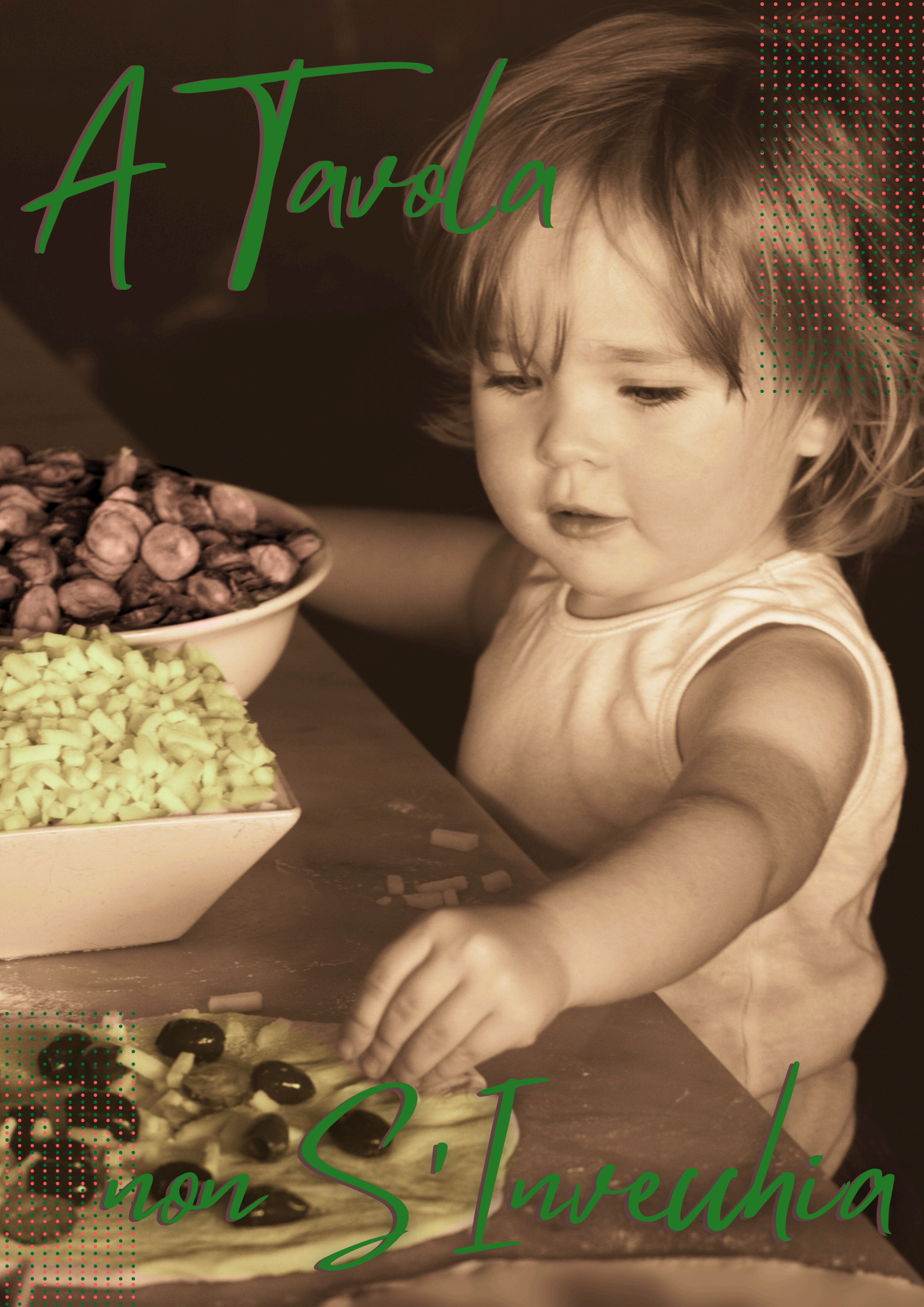




A Tavola

non S'Invecchia

STUZZICHINI

classics

Woodfired Olives 🍴 10	Garlic,, oil, chilli.
Roast Pumpkin Arancini 🍴 19	Pumpkin, spinach, mozzarella, Gorgonzola rosso sauce.
Sicilian Arancini 19	Prosciutto cotto, mozzarella, Napoletana sauce.
Hand-cut Polenta Chips 🍴 19	Italian Gorgonzola mascarpone dipping sauce.
Italian Polpette 23	Handmade meatballs, Napoletana, Parmesan. Nonna's secret recipe!

mare e crudo

Zucchine e Bufala gf 🍴 27	Italian Buffalo mozzarella, broad bean, zucchini, fresh mint, chilli, lemon, EVO.	Calamari Fritti (i) 28	Calamari rings lightly dusted, deep-fried, fresh lemon, tartar.
Tomato Bruschetta 🍴 21	Fresh chopped tomatoes, fresh basil, Spanish onion, EVO, garlic crust.	Gamberi Arrabbiata (i) 29	Hot pot sizzling tiger prawns, garlic, chilli, Napoletana, housemade bread.
Tuscan Panzanella (i) 24	Marinated white anchovies, radishes, fresh chopped tomatoes, basil, croutons, EVO.	Cozze Bianco (a) 38	Local black mussels, garlic, white wine, shallot, cream sauce, chilli, housemade bread.
Sesame Prawn Crostino (i) 29	Sesame-crusted sourdough prawn toast, preserved lemon.		

SHARE BOARDS

price for 2 or 4

The Neapolitan

Calamari fritti (i), polenta chips, Gorgonzola dipping sauce, gamberi arrabbiata (i), garlic crust, tomato basil bruschetta.

56 / 87

Antipasti

San Daniele prosciutto, fennel salami, zucchini e bufala, Grana Padano Parmesan, semi-dried tomatoes, housemade bread, woodfire olives, garlic crust, EVO.

59 / 79

Tavola Siciliana

Sesame prawn crostino (i), Italian polpette, cozze bianco (a), roast pumpkin arancini, housemade bread.

69 / 97

Positano Seafood Sharing Platter (m) 220

(30 minutes)

Half Lobster Salmoriglio (i), Golden Calamari Fritti (i), QLD King Prawns Griglia (a), Steamed Local Cozze Bianco (a), Market Fish del Giorno (source varies), Garlic Crust, Fries.

PANE 🍴

Pane 12	Garlic Mozzarella Crust 24	Hot Honey Chilli Cheese Bites 14
Housemade Bread, EVO.	Baked crust, crushed garlic, mozzarella, EVO.	Mozzarella, chilli honey pizza bites.

CASH SAVINGS: We offer 5% discount on all cash payments of the total bill.

Prices inclusive of GST. Sundays 12% surcharge. Public holidays 17% surcharge.

🍴 meatfree, (i) imported seafood, (a) Australian seafood, (m) mixed origin.

HANDMADE GNOCCHI

Tartufi

Sautéed truffled mushrooms,
wine, cream sauce.

37

Alla Nerano

Fried zucchini, pecorino,
garlic, fresh basil, chilli.

31

Della Nonna

Andiamo rich, slow-cooked
Bolognese sauce.

33

PASTA

Traditional Lasagne

33

Nonna's traditional baked Italian lasagne.

Handmade Meatballs

32

Classic spaghetti & meatballs like our
Nonna used to make.

Lamb Ragu

42

Slow-cooked lamb ragu, hint of chilli,
pappardelle.

Alla Vodka

32

Slow-roasted roma tomato, vodka,
rosa sauce, hints of chilli, penne.

Pollo e Pesto

38

Fresh home-made creamy rocket pesto,
chicken, pine nuts, Parmesan, pappardelle.

Bolognese

31

Traditional slow-cooked Bolognese sauce,
spaghetti.

Penne Alla Norma

33

Traditional Neapolitan, fresh ricotta, garlic,
double-cooked eggplant, basil, penne.

Soprano

34

Our favourite Italian sausage, mushrooms,
creamy rosa sauce, penne.

Al Fuoco, Stracciatella

35

Fiery vodka sauce, Italian stracciatella,
penne.

Marinara (m)

42

Calamari tiger prawns, octopus, mussels,
garlic, chilli, Neapolitan seafood bisque sauce,
spaghetti.

Chilli Crab (i)

40

Blue swimmer crab, garlic, chilli,
Neapolitan seafood bisque sauce, linguine.

Truffled Carbonara (Roman)

36

Pancetta, egg, Parmesan, truffle oil,
cracked pepper, linguine.

Tortellini Boscaiola

39

Classic creamy sauce, mushrooms, ham,
shallots, parsley, beef tortellini.

gf pasta +55

TRADITIONAL RISOTTO

Porcini Parmesan gf

33

Porcini mushroom, white mushroom,
Parmesan, white wine, garlic, parsley.

Risotto ai Gamberi (i) gf

39

Tiger prawn, white wine, seafood bisque,
Neapolitan, cherry tomatoes, garlic,
Parmesan.

SECONDI

Eggplant Parmigiana 🍃 34

Southern Italian slow-baked layered melanzane, Napoletana, mozzarella, Parmesan.

Pollo Josephine 44

Chicken breast, pine nuts, white wine, ricotta, baby spinach cream sauce, seasonal vegetables.

Chicken Schnitzel 34

Handmade traditional crumbed tender chicken breast, fries.

Market Fish mp

Scaloppine con Funghi 49

Tender veal backstrap, sautéed mushrooms, white wine, seasonal vegetables.

Zuppa di Pesce Fregola (i) 39

Southern Italian seafood stew, Sardinian fregola, tiger prawns, cozze, calamari, Napoletana, seafood bisque, housemade bread.

Filetto alla Diavola gf 59

250 gm Black Angus

Grain-fed Beef

Eye fillet marinated w/oregano, garlic, chilli, served medium rare, seasonal vegetables.

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INSALATE

Classic Caesar 28

Baby cos, egg, bacon, shaved Parmesan anchovy dressing, croutons.

Add crispy chicken +7

Amalfi Crab (i) gf 34

Rocket Salad

Blue swimmer crab, arugula rocket,, fresh strawberries, balsamic reduction, EVO.

Pear, Gorgonzola gf 🍃 30

Caramelised Walnut

Delicious pear, arugula, Gorgonzola, caramelised walnuts, honey drizzle.

Crispy Chicken 29

Mediterranean Salad

Crispy chicken schnitzel, baby cos, tomatoes, feta, Spanish onion, olives.

CONTORNI 🍃

Seasonal Vegetables gf

Sautéed seasonal vegetables, chilli.

17

Rocket Parmesan Salad gf

Spicy arugula leaves, balsamic reduction, EVO, shaved Parmesan.

20

Mediterranean Salad gf

Baby cos, tomatoes, cucumber, feta, Spanish onion, olives.

17

Shoestring Fries

12

Twice-Cooked Roasted

Rosemary Potatoes

17

CLASSIC stonebaked PIZZA

	sm	lg
Margherita 🍕 Classic Italian Margherita.	20	29
Alla Norma 🍕 Double-cooked eggplant, fresh ricotta, fresh basil, EVO.	21	33
Spinaci tre Formaggi 🍕 BIANCO Baby spinach, garlic, fresh tomato slices, ricotta, Parmesan, mozzarella, pine nuts.	21	33
Classic Pepperoni Traditional pepperoni pizza.	21	33
Inferno Dolce Pollo Chicken, chilli honey, sour cream, shallots, tabasco.	22	34

	sm	lg
Del Popolo Pepperoni, ham, mushrooms, capsicum, garlic, oregano.	22	35
Capricciosa Leg ham, marinated artichokes, mushrooms, olives.	22	35
Calabrian Sting Hot Calabrese salami, chilli honey, mushrooms.	22	35
Salsiccia e Patate Italian sausage, roast potato, rosemary.	22	35

SIGNATURE stonebaked PIZZA

Hot Honey Piccolo Grande Pepperoni The ultimate craving! Cup & Char pepperoni bliss, chilli honey.	35
Diavola Spicy hot! Calabrese salami, chilli, red capsicum, olives.	36
'Little Italy' Cup & Char Pepperoni, Stracciatella Cup & Char pepperoni, Italian stracciatella, chilli.	39
The Godfather Italian sausage, Parmesan, chilli, Napoletana.	37
Gamberi Rocket Pesto (i) Tiger prawns, fresh rocket pesto, cherry tomato, light garlic.	38
Pesto Chicken Roast Potato BIANCO Chicken, creamy fresh pesto, roast potato, pine nuts, fresh basil.	37

Tuscana Mild fennel salami, fresh ricotta, fresh basil, EVO.	38
Buffalo Mozzarella 🍕 Fresh local buffalo mozzarella, fresh basil, EVO.	37
Hot Honey Gamberi (i) Tiger prawns, whipped ricotta, chilli honey.	39
Buon Gusto Imported prosciutto, Gorgonzola, woodfire olives, balsamic drizzle.	38
Truffled Mushroom 🍕 Gorgonzola Truffled mushroom, Gorgonzola.	38
San Daniele Baked rosso base, Prosciutto di San Daniele, fresh arugula rocket, shaved Parmesan, EVO.	38

Additional ingredients incur charges,
 GF base +7, DF dairy free mozzarella +3, ½ - ½ classic only +3,
 Ask for our VEGAN Menu for Vegan options.

Andiamo uses
 our own
 hand-stretched
 pizza dough,
 house pizza sauce
 (unless Bianco),
 local shredded
 mozzarella cheese.

Grazie Mille!

CASH SAVINGS: We offer 5% discount on all cash payments of the total bill.

Our menu contains Allergens & is prepared in a kitchen that handles shellfish, gluten, dairy, nuts, eggs, sulphites, sesame & honey.

With labelled items & requested dietary needs, all reasonable efforts are taken to accommodate, but we cannot guarantee that our food will be Allergen Free.

Olives contain pips, please use care when consuming.

All prices inclusive of GST.

Sundays incur 12% surcharge.

Public holidays incur 17% surcharge.

EVO=extra virgin oil, ♻️ = meatfree, (i)= imported,

(a) = Australia, (m) = mixed origin.

ASK FOR OUR VEGAN MENU. E & EO.