



ANDIAMO<sup>TM</sup>



— trattoria del popolo —



## PRIMI

**Polenta Chips** 🌱 14

with Gorgonzola dipping sauce.

**Roast Pumpkin Arancini** 🌱 15

Pumpkin, spinach & mozzarella with Gorgonzola rosso sauce.

**Italian Meatballs** 20

Handmade polpette made with Nonna's secret recipe in Napoletana sauce.

**Calamari Fritti** 22

Calamari rings lightly dusted, deep-fried with fresh lemon & tartar sauce.

**Gamberi Arrabbiata** GF 26

Hot pot tender tiger prawns in chilli Napoletana with crusty ciabatta bread.

**Minestrone di Verdure** GF 🌱 17

Homemade vegetable minestrone soup with crusty ciabatta bread.

**Tomato Bruschetta** 🌱 14

Fresh chopped tomato, fresh basil, garlic, Spanish onion & EVO.

**Olive all'Ascolana** 🌱 16

Fried crumbed feta-stuffed olives.

**Sicilian Arancini** 15

Prosciutto & mozzarella with Napoletana sauce.

**Cozze Bianco** 32

Local black mussels with garlic, white wine, shallot, chilli & cream sauce.

OR

**Cozze Rosso**

Local black mussels with garlic, basil, chilli & Napoletana sauce.  
 (both with crusty ciabatta bread).

## SHARE BOARDS

price for 2 or 4

**The Neapolitan** 46 / 79

Calamari fritti, polenta chips with Gorgonzola dipping sauce, gamberi arrabbiata, chilli crust & tomato basil bruschetta.

**The Nibbler "Stuzzichini"** 46 / 79

Olive all'Ascolana, Prosciutto, marinated eggplant, roast capsicum, tomato basil bruschetta, polenta chips with Gorgonzola dipping sauce & chilli crust.

**The Vegetarian** 🌱 44 / 72

Roast pumpkin arancini, handmade gnocchi tartufi, polenta chips with Gorgonzola dipping sauce, tomato basil bruschetta & chilli crust.

**The Sicilian** 45 / 77

Cozze bianco, prosciutto arancini, Italian meatballs, roast pumpkin arancini & chilli crust.

## PANE

**Garlic Crust** 🌱 16

Bianco crust with freshly crushed garlic & EVO.

**Woodfire Pane** 🌱 6

Housemade ciabatta baked in woodfire oven.  
 add extra virgin olive oil + 2

**Garlic Cheese Crust** 🌱 21

Bianco crust with garlic & mozzarella.

**Woodfire Olives** GF 🌱 8

Medley of assorted woodfire olives heated with oil, garlic & chilli.



## HANDMADE GNOCCHI

### Provencale

Semi-dried tomatoes, double-cooked eggplant, olives & Napoletana.

28

### Tartufi

Truffled sautéed mushrooms & wine in a silky cream sauce.

33

### Della Nonna

Andiamo rich, meat-based Bolognese sauce.

28

## PASTA

### Traditional Lasagne

Authentic Italian lasagne.

27

### Truffled Carbonara (Roman)

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

29

### Alla Vodka

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

25

### Soprano

Our favourite Italian sausage, mushrooms & shallots in a delicious creamy rosa sauce with penne pasta.

29

### Handmade Meatballs

Handmade meatballs like Nonna used to make with spaghetti.

26

### Marinara

Calamari, tiger prawns, octopus, mussels, garlic & chilli in Napoletana bisque sauce tossed with spaghetti.

36

### Lamb Ragù

Slow-cooked lamb ragù, hint of chilli with pappardelle pasta.

32

### Chilli Crab

Blue swimmer crab, garlic & chilli in Napoletana bisque sauce with linguine.

33

### Pollo e Pesto

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

31

### Penne Alla Norma

Traditional Napoletana, garlic, double-cooked eggplant topped with fresh ricotta & basil tossed with penne.

26

### Bolognese

Traditional meat-based Bolognese sauce tossed with spaghetti.

26

### Boscaiola

Classic creamy sauce, mushrooms, ham & parsley with beef tortellini.

31

## RISOTTO

### Porcini GF 29

Fresh mushrooms, earthy porcini mushrooms & Parmesan.

### Tiger Prawn GF 34

Tiger prawn, white wine, cherry tomatoes, garlic & Parmesan.

### Roasted Pumpkin GF 25

Creamy roast butternut pumpkin with white wine, garlic & Parmesan.



## SECONDI

**Scaloppine al Limone** 45

Veal backstrap with a white wine & lemon sauce served with creamy polenta.

**Scaloppine con Funghi** 49

Tender veal backstrap with white wine & sautéed mushrooms served with roast potatoes & sautéed spinach.

**Saltimbocca alla Romana** 49

Veal Scaloppine with prosciutto, sage & white wine served with creamy polenta.

**Market Fish** MP

See blackboard.

**Chicken Schnitzel** 29

Handmade traditional crumbed tender chicken breast served with fries.

**Pollo Parmigiana** 39

Crumbed tender chicken breast with thinly sliced prosciutto, creamy rosa sauce & mozzarella served with roast potatoes & sautéed spinach.

**Pollo Josephine** 39

Tender chicken breast with pine nuts, white wine, shallots & ricotta in a spinach cream sauce served with roast potatoes & sautéed spinach.

## CONTORNI

side / table

**Creamy Polenta Parmesan** GF 10

Creamy polenta mash with truffle oil & Parmesan.

**Roasted Rosemary Potatoes** GF 13

Roast quartered potatoes with rosemary.

**Fries** 10

Shoestring fries.

**Mediterranean Salad** GF 14 / 22

Mesclun greens, tomato, cucumber, feta, Spanish onion & olives.

**Rocket Parmesan Salad** GF 14 / 22

Spicy rocket tossed with EVO & finished with balsamic vinegar & shaved Parmesan.

**Italian Salad** GF 10 / 18

Mesclun greens, tomato & cucumber tossed with vinaigrette.

## INSALATE

**Sicilian Spinach**

Baby spinach with roast potatoes, semi-dried tomatoes, pine nuts, feta & balsamic.

26

add grilled chicken + 7

**Classic Caesar**

Andiamo's special homemade Caesar with egg, bacon, anchovies, croutons & Parmesan.

26

add grilled chicken + 7

**Mediterranean Chicken**

Mesclun greens, tomato, cucumber, feta, Spanish onion & olives with grilled chicken.

29



## STONEBAKED PIZZA

<p><b>Margherita</b> 🌿 <span style="float: right;">19 (sm) 25</span>            Classic Italian Margherita.</p>	<p><b>La Patata</b> <span style="float: right;">29</span>            Sliced baked potato, red onion, sour cream &amp; bacon bits.</p>
<p><b>Alla Norma</b> 🌿 <span style="float: right;">20 (sm) 27</span>            Double-cooked eggplant, fresh ricotta &amp; fresh basil with EVO drizzle.</p>	<p><b>Carbonara Pizza</b> <span style="float: right;">30</span>            BIANCO            Pancetta, egg, Parmesan &amp; cracked pepper.</p>
<p><b>Pepperoni</b> <span style="float: right;">20 (sm) 27</span>            Traditional pepperoni pizza.</p>	<p><b>The Godfather</b> <span style="float: right;">32</span>            Italian sausage, Parmesan &amp; chilli.</p>
<p><b>Hawaiian</b> <span style="float: right;">20 (sm) 27</span>            Leg ham &amp; pineapple.</p>	<p><b>Roasted Pumpkin Gorgonzola</b> 🌿 <span style="float: right;">32</span>            BIANCO            Roast butternut pumpkin, Gorgonzola, pine nuts, garlic, caramelised onions &amp; sage.</p>
<p><b>Spinach 3 Cheese</b> 🌿 <span style="float: right;">20 (sm) 27</span>            BIANCO            Baby spinach, garlic, fresh tomato slices, ricotta, grated Parmesan, mozzarella &amp; pine nuts.</p>	<p><b>Roasted Vegetable</b> 🌿 <span style="float: right;">32</span>            Roast eggplant, chargrilled capsicum, semi-dried tomato, light garlic, chilli &amp; fresh basil.</p>
<p><b>Napoletana</b> <span style="float: right;">20 (sm) 27</span>            Anchovies, olives &amp; fresh basil.</p>	<p><b>Truffled Mushroom</b> 🌿 <span style="float: right;">33</span>            Sautéed truffled mushroom &amp; Gorgonzola.</p>
<p><b>Capricciosa</b> <span style="float: right;">21 (sm) 29</span>            Leg ham, mushrooms &amp; olives.</p>	<p><b>Pesto Chicken</b> <span style="float: right;">33</span>            BIANCO            Chicken, creamy fresh pesto, potato, pine nuts, roast potatoes &amp; fresh basil.</p>
<p><b>Del Popolo</b> <span style="float: right;">21 (sm) 29</span>            Pepperoni, ham, mushrooms, capsicum, garlic &amp; oregano.</p>	<p><b>Tiger Prawn Rocket Pesto</b> <span style="float: right;">34</span>            Tiger prawns, fresh rocket pesto, cherry tomato, light garlic.</p>
<p><b>Supreme</b> <span style="float: right;">21 (sm) 29</span>            Cabanossi, ham, mushrooms, capsicum, onions &amp; olives.</p>	
<p><b>Diavola</b> <span style="float: right;">21 (sm) 29</span>            Spicy hot! Calabrese salami, chilli, red capsicum &amp; olives.</p>	

GF Base + 5.5 • (DF) Dairy Free Mozzarella + 3 • 1/2 - 1/2 (left column only) + 3 Additional Ingredients Incur Charges.

All pizza use fresh hand-stretched pizza dough, Andiamo house pizza sauce (unless Bianco) & our own shredded mozzarella cheese.

"A TAVOLA NON S'INVECCHIA"

'At the table nobody ages'

ANDIAMO  O<sup>TM</sup>

— trattoria del popolo —

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!