



A Tavola



non S'Invecchia

At the Table no one ever Grows Old...

PRIMI

| | | | |
|--|----|---|--|
| Polenta Chips 🌿 | 15 | Roast Pumpkin Arancini 🌿 | 16 |
| with Gorgonzola dipping sauce. | | Pumpkin, spinach & mozzarella with Gorgonzola rosso sauce. | |
| Italian Meatballs | 21 | Sicilian Arancini | 16 |
| Handmade polpette made with Nonna's secret recipe Napoletana sauce. | | Prosciutto cotto & mozzarella with Napoletana sauce. | |
| Calamari Fritti | 23 | Burrata, EVO, Garlic Crust 🌿 | 25 |
| Calamari rings lightly dusted, deep-fried, fresh lemon, tartar sauce. | | Fresh locally-made fior di latte filled with creamy stracciatella, chilli, garlic crust, EVO. | |
| Gamberi Aglio e Olio | 26 | Cozze (Local Black Mussels) | 32 |
| Sizzling tiger prawns, garlic, chilli in hot pot with housemade bread. | | served with housemade bread. | |
| Zuppa del Giorno | mp | Bianco Garlic, white wine, shallot, chilli, cream sauce. | or Rosso Napoletana with basil, chilli, garlic. |

SHARE BOARDS

price for 2 or 4

The Neapolitan

Calamari fritti, polenta chips with Gorgonzola dipping sauce, gamberi aglio e olio, garlic crust, tomato basil bruschetta.

48 / 79

The Sicilian

Cozze bianco, prosciutto arancini, Italian meatballs, roast pumpkin arancini, garlic crust.

46 / 77

Antipasti

San Daniele Prosciutto, fennel salami, fresh burrata, Grana Padano, Parmesan, semi-dried tomatoes, woodfire olives, housemade bread, garlic crust, EVO.

58 / 74

Chef Sharing Menu

(min 2)

79pp

Fresh Burrata, Tomato Basil Bruschetta, Garlic Crust

Half Western Australian lobster with linguine, cherry tomatoes, cognac, seafood bisque, basil, garlic, chilli.

Affogato Panna cotta gelato with espresso

PANE

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|--|-----|-----------------------------------|---|--|----|
| Garlic Crust 🌿 | 16 | Housemade Bread with EVO 🌿 | 8 | Tomato Bruschetta 🌿 | 17 |
| Bianco crust with freshly crushed garlic, EVO. | | | | Fresh chopped tomato, fresh basil, garlic, Spanish onion, EVO with garlic crust. | |
| Add mozzarella cheese | + 7 | Woodfire Olives GF 🌿 | 8 | | |
| | | with oil, garlic, chilli. | | | |

HANDMADE GNOCCHI

Provencale 🌿

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

31

Tartufi 🌿

Truffled sautéed mushrooms, wine in silky cream sauce.

33

Della Nonna

Andiamo rich, slow-cooked Bolognese sauce.

29

PASTA

Traditional Lasagne

Nonna's baked Italian lasagne.

29

Alla Vodka 🌿

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

27

Handmade Meatballs

Classic spaghetti & meatballs like Nonna used to make.

29

Lamb Ragu

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

33

Pollo e Pesto

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

32

Bolognese

Traditional slow-cooked Bolognese sauce tossed with spaghetti.

27

Soprano

Our favourite Italian sausage, mushrooms in delicious creamy rosa sauce with penne.

30

Marinara

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

36

Chilli Crab

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

34

Penne Alla Norma 🌿

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

27

Truffled Carbonara (Roman)

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

30

Tortellini Boscaiola

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

34

gf pasta + 5.5

RISOTTO

Porcini Mushroom GF 🌿

Earthy porcini mushrooms, fresh button mushrooms, white wine, garlic, Parmesan.

30

Tiger Prawn GF

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

35

SECONDI

Parmigiana di Melanzane 🌱 29

Slow-baked eggplant layered with Napoletana, mozzarella, Parmesan, basil.

Pollo Josephine 39

Tender chicken breast, pine nuts, white wine, ricotta in baby spinach cream sauce with seasonal vegetables.

Scaloppine con Funghi 49

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

Chicken Schnitzel 29

Handmade traditional crumbed tender chicken breast served with fries.

Zuppa di Pesce 37

Classic Southern Italian seafood soup with cozze, prawns, calamari, seafood bisque, chilli, Sardinian fregola served with housemade bread.

Bistecca Calabrese GF 51

Tenderloin beef diced & marinated with oregano, chilli, garlic with hand cut polenta chips.

Market Fish mp

INSALATE

Classic Caesar 26

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

Add chicken +7

Sicilian Spinach 🌱 26

Baby spinach, roasted potatoes, semi-dried tomatoes, pine nuts, feta, preserved lemon dressing.

Add tiger prawns +10

Pear, Gorgonzola 27

Caramelised Walnut GF 🌱

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

Buffalo Mozzarella 30

Caprese GF 🌱

Fresh local buffalo mozzarella, ripe tomatoes, fresh basil, EVO.

CONTORNI

Seasonal Vegetables GF 🌱 14

Sautéed seasonal vegetables, chilli.

Twice-Cooked Roasted 15

Rosemary Potatoes 🌱

Shoestring Fries 🌱 10

Mediterranean Salad GF 🌱 15

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

Rocket Parmesan Salad GF 🌱 19

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

STONEBAKED PIZZA

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|---|----------|----|--|----|
| Margherita 🍃 | 19 (ind) | 26 | Piccolo Grande Pepperoni | 29 |
| Classic Italian Margherita. | | | The ultimate craving! 'Cup & Char' pepperoni bliss. | |
| Classic Pepperoni | 20 (ind) | 28 | The Tuscan | 32 |
| Traditional Pepperoni pizza. | | | Mild fennel salami, fresh ricotta, fresh basil, EVO. | |
| Alla Norma 🍃 | 20 (ind) | 28 | Buon Gusto | 34 |
| Double-cooked eggplant, fresh ricotta, fresh basil, EVO. | | | Imported prosciutto, Gorgonzola, woodfire olives, balsamic drizzle. | |
| Spinach 3 Cheese 🍃 | 20 (ind) | 28 | The Godfather | 32 |
| BIANCO Baby spinach, garlic, fresh tomato slices, ricotta, grated Parmesan, mozzarella, pine nuts. | | | Italian sausage, Parmesan, chilli, Napoletana. | |
| Hawaiian | 20 (ind) | 27 | Buffalo Mozzarella 🍃 | 32 |
| Leg ham, pineapple. | | | Fresh local buffalo mozzarella, fresh basil, EVO. | |
| Capricciosa | 21 (ind) | 29 | Pesto Chicken | 33 |
| Leg ham, mushrooms, olives. | | | BIANCO Chicken, creamy fresh pesto, roast potato, pine nuts, fresh basil. | |
| Salsiccia e Patate | 21 (ind) | 29 | San Daniele | 34 |
| Italian sausage, roast potato, rosemary. | | | Prosciutto di San Daniele, fresh arugula rocket, shaved Parmesan on baked rosso base, EVO. | |
| Del Popolo | 21 (ind) | 30 | Truffled Mushroom Gorgonzola 🍃 | 34 |
| Pepperoni, ham, mushrooms, capsicum, garlic, oregano. | | | Truffled mushroom, Gorgonzola. | |
| Supreme | 21 (ind) | 30 | Tiger Prawn Rocket Pesto | 34 |
| Cabanossi, ham, mushrooms, capsicum, onions, olives. | | | Tiger prawns, fresh rocket pesto, cherry tomato, light garlic. | |
| Diavola | 21 (ind) | 31 | | |
| Spicy hot! Calabrese salami, chilli, red capsicum, olives. | | | | |



GF Pasta +5.5 • 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.

Prices inclusive of GST. Sundays 10% surcharge. Public holidays 15% surcharge. Credit card fees apply.



ANDIAMO

★★★★★
trattoria del popolo

🍄 = Meatfree.

ASK FOR OUR VEGAN MENU.

EVO = extra virgin oil.

Our menu contains allergens & is prepared in a kitchen that handles shellfish, gluten, dairy, nuts, eggs & 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. E & OE. Olives contain pips, so please use care when consuming.

All prices inclusive of GST.

Credit card fees apply.

Sundays incur 10% surcharge.

Public holidays incur 15% surcharge.