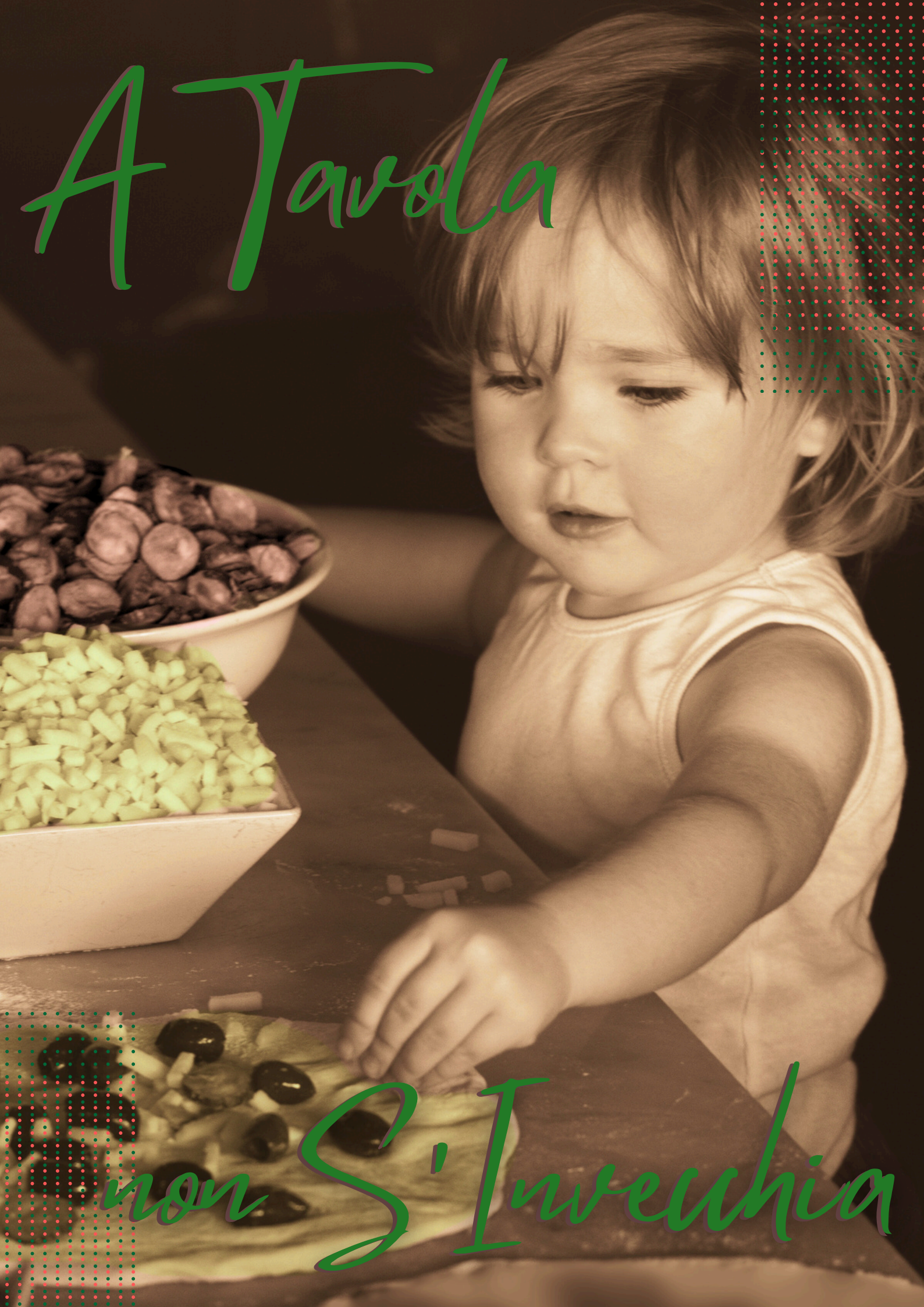




A Tavola

non S'Invecchia

STUZZICHINI

Woodfire Olives gf 🌿 10	Tomato Bruschetta 🌿 21	Baked Tomino, Pancetta, Truffle Butter 31
Garlic, oil, chilli.	Fresh chopped tomatoes, fresh basil, Spanish onion, EVO, garlic crust.	Creamy Piedmontese cheese, pancetta, housemade bread.
Housemade Bread, EVO 🌿 12		
White Anchovies (i) gf 19	Hand-cut Polenta Chips 🌿 19	Buffalo Mozzarella, Aged Balsamic, EVO 33
Marinated Sicilian anchovies, EVO.	Italian Gorgonzola mascarpone dipping sauce.	Italian Campania cheese, aged balsamic, EVO, garlic crust.
Garlic Mozzarella Crust 🌿 23		
Baked crust, crushed garlic, mozzarella, EVO.		

ANTIPASTI

Tre Formaggi Mac n' Cheese 🌿 19	Calamari Fritti (i) 28
Baked taleggio, Parmesan, mozzarella macaroni gratin.	Calamari rings lightly dusted, deep-fried, fresh lemon, tartar.
Roast Pumpkin Arancini 🌿 19	Local Black Mussels (a) (Cozze Bianco) 36
Pumpkin, spinach, mozzarella, Gorgonzola rosso sauce.	Garlic, white wine, shallot, chilli, cream sauce, housemade bread.
Sicilian Arancini 19	Gamberi Aglio e Olio (i) 30
Prosciutto cotto, mozzarella, Napoletana sauce.	Hot pot sizzling tiger prawns, garlic, chilli, housemade bread.
Italian Meatballs 23	Zuppa del Giorno mp
Handmade polpette, Napoletana. Nonna's secret recipe!	

SHARE BOARDS

price for 2 or 4

The Neapolitan

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

56 / 87

Antipasti

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

66 / 83

Tavola Siciliana

Cozze Bianco (a), baked tomino, Italian meatballs, roast pumpkin arancini, housemade bread, garlic crust.

68 / 90

HANDMADE GNOCCHI

Tartufi 🍄

Sautéed truffled mushrooms,
 wine, cream sauce.

37

Lombardy 🍄

Gorgonzola e Noci.
 Smooth, creamy blue cheese,
 toasted walnut.

34

Della Nonna

Andiamo rich, slow-cooked
 Bolognese sauce.

32

PASTA

Traditional Lasagne

32

Nonna's traditional baked Italian lasagne.

Handmade Meatballs

31

Classic spaghetti & meatballs like our
 Nonna used to make.

Lamb Ragu

41

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

Alla Vodka 🍄

31

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

Pollo e Pesto

37

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

Bolognese

30

Traditional slow-cooked Bolognese sauce,
 spaghetti.

Penne Alla Norma 🍄

32

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

Soprano

33

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

Al Fuoco, Stracciatella 🍄

34

Fiery vodka sauce, Italian stracciatella,
 penne.

Marinara (m)

41

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

Chilli Crab (i)

39

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

Truffled Carbonara (Roman)

35

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

Tortellini Boscaiola

38

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

gf pasta +55

TRADITIONAL RISOTTO

Porcini Parmesan gf 🍄

32

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

Risotto ai Gamberi (i) gf

38

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

SECONDI

Eggplant Parmigiana 🍆 33

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 33

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.

Positano Seafood Sharing Platter (m) 72pp

(min 2 pp)

Golden Calamari Fritti, QLD King Prawns Griglia Salmoriglio, Market Fish del Giorno, Steamed Local Cozze Bianco, Roma Tomato Bruschetta, Fries.

INSALATE

Classic Caesar 28

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

Add crispy chicken +7

Sicilian Spinach gf 🍆 29

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

Add tiger prawns (i) +10

Pear, Gorgonzola gf 🍆 30

Caramelised Walnut

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

Mediterranean Crispy 29

Chicken 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

Fries

12

Twice-Cooked Roasted Rosemary Potatoes

17

CLASSIC stonebaked PIZZA

	ind	lg
Margherita 🍀 Classic Italian Margherita.	20	29
Alla Norma 🍀 Double-cooked eggplant, fresh ricotta, fresh basil, EVO.	21	32
Spinaci tre Formaggi 🍀 BIANCO Baby spinach, garlic, fresh tomato slices, ricotta, Parmesan, mozzarella, pine nuts.	21	32
Capricciosa Leg ham, marinated artichokes, mushrooms, olives.	22	34

	ind	lg
Del Popolo Pepperoni, ham, mushrooms, capsicum, garlic, oregano.	22	34
Classic Pepperoni Traditional Pepperoni pizza.	21	32
Diavola Spicy hot! Calabrese salami, chilli, red capsicum, olives.	23	35
Salsiccia e Patate Italian sausage, roast potato, rosemary.	22	34
Napoli (a) Anchovy, Olives.	21	32

..... SIGNATURE stonebaked PIZZA

Hot Honey Piccolo Grande Pepperoni The ultimate craving! Cup & Char pepperoni bliss, chilli honey.	34
'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 BIANCO Chicken, creamy fresh pesto, roast potato, pine nuts, fresh basil.	37
Truffled Mushroom 🍀 Gorgonzola Truffled mushroom, Gorgonzola.	38

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

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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!

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.

Olives contain pips, please use care when consuming.

All prices inclusive of GST. Credit card fees apply.

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.

07/26