



ANDIAMO
★★★★★

— trattoria del popolo —



PANE - BREADS & OLIVES

	Individual	Table
Garlic Pizza Crusts 🍷	10.5	14.9
<i>Bianco crust with freshly crushed garlic & extra virgin olive oil (EVO)</i>		
<i>Spice it up! Add chilli</i>		
<i>Add mozzarella cheese (extra 1.0)</i>		
Fresh Bread 🍷		6.9
<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 🍷	4.9	
<i>Classic home-style garlic bread</i>		
Tomato Basil Bruschetta 🍷		10.9
<i>Fresh chopped tomato, fresh basil, garlic, Spanish onion & EVO</i>		

ANTIPASTI - ENTRÉES

	Individual	Table
Cozze Bianco or Cozze Napoletana (GF)	17.9	29.5
<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	18.9	27.9
<i>Calamari rings lightly dusted, deep fried and served with lemon & tartar</i>		
Polpetta	18.5	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		12.9
<i>Roast pumpkin & mozzarella with Gorgonzola rosa sauce 🍷 OR</i>		
<i>Sicilian prosciutto & mozzarella with Napoletana sauce</i>		
Polenta Chips 🍷		8.0
<i>with Gorgonzola dipping sauce</i>		additional 3.0

LA MINESTRA (SOUP)

Minestrone di Verdure (GF) 🍷	14.0
<i>Homemade vegetable minestrone soup with crusty ciabatta bread</i>	

NOTES: Our GF dishes are prepared without gluten, but our kitchens and ovens are not, so please be aware if you are full coeliac.
 🍷 = Meat-free. Olives contain pips, so please use care when consuming. Please use precautions with any food allergies.
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every village needs a trattoria

ANDIAMO SHARE PLATES

SHARE PLATE - ENTRÉE

Andiamo Signature Antipasto	29.0 for two 55.0 for four
<i>Fennel salami, pepper mortadella, prosciutto, chargrilled vegetables, bocconcini, pickled vegetable & EVO with balsamic & fresh bread</i>	
Shared Entrees 'The Sicilian'	29.0 for two 55.0 for four
<i>Tasting platter with arancini, polpetta, cozze bianco & chilli crust</i>	
Shared Entrees 'The Neapolitan'	31.9 for two 59.0 for four
<i>Tasting platter with calamari fritti, polenta chips, gamberi arrabbiata, chilli crust & tomato basil bruschetta</i>	

SHARE PLATE - MAINS

Pizza, Pasta, Salad	56.0 for two
<i>Traditional large pizza of choice, pasta of choice and Italian, Mediterranean or rocket salad</i>	
♦ Add 5.0 for gourmet pizza selection	
♦ Add 5.0 for seafood, lamb or chicken selection	
♦ Add 25.0 to enjoy a bottle of Casa Vino Rosso or Bianco with your share plate	
Tuscan Slow Roasted Lamb Feast with Roast Potatoes & Tuscan Salad (GF)	90.0 for two
<i>Our amazing boneless lamb shoulder marinated 24 hours & slow cooked to perfection, served with rosemary roasted potatoes, homemade gravy & mixed salad tossed with crumbled feta</i>	

PASTA

Penne Rosa Pomodoro 🍴	19.9
<i>Slow-cooked caramelised roma tomato & mascarpone cheese, rosa sauce with a hint of chilli</i>	
Lamb Ragu with Pappardelle	28.9
<i>Slow-cooked lamb ragu with a hint of chilli</i>	
Homemade Lasagne	20.9
<i>Authentic Italian lasagne like Nonna would make...</i>	
Handmade Gnocchi Tartufi 🍴	28.9
<i>Fresh gnocchi with truffled, sautéed mushrooms with wine & silky cream sauce</i>	
Handmade Gnocchi Provençale 🍴	22.9
<i>Fresh gnocchi with semi-dried tomato, double-cooked eggplant, olives & Napoletana</i>	
Spaghetti Bolognese	19.9
<i>Traditional meat-based Bolognese sauce</i>	
Spaghetti & Meatballs	20.9
<i>Spaghetti & handmade meatballs like Nonna used to make</i>	
Tortellini Boscaiola	24.9
<i>Fresh tortellini with classic creamy sauce, mushrooms, ham & parsley</i>	
Spaghetti Aglio e Olio 🍴	18.9
<i>Garlic, parsley, EVO, toasted breadcrumbs & chilli</i>	
Penne Soprano	21.9
<i>Our favourite Italian sausage with mushrooms & shallots in a delicious creamy rosa sauce</i>	
Penne Alla Norma 🍴	21.9
<i>Traditional Napoletana, garlic, double-cooked eggplant topped with fresh ricotta & fresh basil</i>	
Pappardelle Fresh Pesto e Pollo	28.9
<i>Fresh home-made creamy rocket pesto, chicken, pinenuts & shaved Parmesan</i>	
Spaghetti Marinara	31.9
<i>Seafood speciale! - Calamari, tiger prawns, octopus, mussels, garlic & chilli in Napoletana sauce</i>	
Fettuccine Frutti di Mare	31.9
<i>Fresh fettuccine with fruits of the sea. Calamari, tiger prawns, octopus, mussels, white wine, garlic, chilli & EVO</i>	

♦ Gluten Free Penne Pasta add 5.5 (available on all but lasagna) ♦ You may change your pasta selection

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RISOTTO

Pumpkin Risotto 🍴	21.9
<i>Creamy roast butternut pumpkin risotto with garlic & shaved Parmesan</i>	
Porcini Mushroom Risotto 🍴	26.9
<i>Smooth arborio with fresh mushrooms, earthy porcini mushrooms & shaved Parmesan</i>	
Prawn Risotto	29.9
<i>Tiger prawn, white wine, garlic & Parmesan</i>	
♦ (GF) Risottos are prepared Gluten Free	

SECONDI Served with your choice of either Seasonal Vegetables or Chips (unless specified)

Pollo Cotoletta (Chicken Schnitzel)	25.9
<i>Handmade traditional crumbed tender chicken breast</i>	
Pollo Parmigiana (Chicken Parmi)	29.9
<i>Crumbed tender chicken breast with thinly sliced prosciutto, creamy rosa sauce & mozzarella</i>	
Pollo Josephine	28.9
<i>Tender chicken breast with pine nuts, white wine, shallots & ricotta in a spinach cream sauce</i>	
Scaloppine Parmigiana	31.9
<i>Tender veal backstrap topped with eggplant & mozzarella cheese in Napoletana sauce</i>	
Scaloppine Con Funghi	35.9
<i>Tender veal backstrap with white wine & sautéed mushrooms</i>	
Scaloppine al Limone	31.9
<i>Veal backstrap with white wine lemon sauce</i>	

PIATTI - MAINS

Bistecca Calabrese	43.9
<i>Succulent diced aged beef eye fillet (250g) marinated in Nonna's traditional style served with polenta mash & sauteed spinach</i>	
Oven Baked Fillet of Cone Bay Barramundi	Market Price
<i>Served with sauteed spinach, zucchini & carrot ribbons</i>	

♦ (GF) Chicken & veal dishes can be prepared GF as requested ♦ Change to veal add 3.0



GOURMET PIZZA

ANY LARGE 27.5

Salsiccia

Italian sausage, bocconcini & fresh basil with EVO drizzle

Pumpkin Gorgonzola

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

Chicken Pesto Shaved Parmesan

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

Roasted Vegetable

Chargrilled eggplant, 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, jalapeno peppers, sour cream & smoky paprika

PREMIUM PIZZA

ANY LARGE 29.5

Siena

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

Positano

Tiger prawns with fresh tomato slices, ricotta, chilli, fresh mint

Truffled Mushroom Gorgonzola

Sautéed truffled mushroom & Gorgonzola

TRADITIONAL PIZZA

Small Large

Margherita

Mozzarella cheese & fresh basil

15.0 19.9

Del Popolo (House Special)

Pepperoni, ham, mushrooms, capsicum, garlic & oregano

19.5 25.9

Pizza Alla Norma

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

17.5 23.9

Diavolo

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

19.5 25.9

Meat Lovers

Pepperoni, cabanossi, ground beef & ham

19.5 25.9

Supreme

Cabanossi, ham, mushrooms, capsicum, onion, & olives

19.5 25.9

BBQ Chicken

Chicken, onion, mushrooms & BBQ sauce

19.5 25.9

Hawaiian

Ham & pineapple

18.9 24.9

Vegetarian

Mushrooms, onion, capsicum, garlic & olives

17.5 22.9

♦ Half / Half Pizza (traditional only) add 3.0 ♦ (GF) Gluten Free Pizza Base add 5.5

♦ Additional Ingredients May Incur Charge

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INSALATE - SALADS

Side

Table

House Caesar Salad

Andiamo's specialty homemade Caesar with egg, bacon, croutons & shaved Parmesan

♦ With addition of grilled chicken 5.0

19.9

Pumpkin & Feta Salad (GF)

Roast butternut pumpkin, caramelised onion, feta & toasted pine nuts

23.9

Italian Tossed Salad (GF)

Meschun greens, tomato & cucumber tossed with vinaigrette

11.0

13.9

Mediterranean (GF)

as above with addition of feta, red onion & olives

12.0

16.9

Rucola & Shaved Parmesan (GF)

Spicy rocket tossed with vinaigrette & topped with shaved Parmesan

11.0

13.9

CONTORNI - SIDES

Individual

Table

Garden Vegetables with Potato Gratin (GF)

Seasonal fresh vegetables, simply prepared with classic homestyle potato gratin

6.9

9.9

Rosemary Roast Potatoes (GF)

Roast quartered potatoes with rosemary

9.9

Fries

Shoestring Fries

8.9

BAMBINI - KIDS (12 & under - no additions)

Pollo Fritti & Fries

Homemade tender chicken strips lightly crumbed & served with fries

13.9

Children's Pasta

Spaghetti or penne with Neapolitan or Bolognese sauce

11.5

Ham & Cheese Pizza

Ham & mozzarella cheese

15.0

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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!

