

# A Tavola



non S'Invecchia

At the Table no one ever Grows Old..

**Chef Sharing Menu**

(min 2)

**60pp**

**Fresh Burrata, Tomato Basil Bruschetta, Garlic Crust**

**Tiger Prawn Linguine**

Cherry tomatoes, cognac, seafood bisque, basil, garlic, chilli.

**Affogato** Panna cotta gelato with espresso.

**PRIMI**

**Polenta Chips**

with Gorgonzola dipping sauce.

**16**

**Roast Pumpkin Arancini**

**17**

Pumpkin, spinach & mozzarella with Gorgonzola rosso sauce.

**Italian Meatballs**

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

**22**

**Sicilian Arancini**

**17**

Prosciutto cotto & mozzarella with Napoletana sauce.

**Calamari Fritti**

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

**24**

**Burrata, EVO, Aged Balsamic, Garlic Crust**

**30**

Fresh locally-made fior di latte filled with creamy stracciatella, EVO, aged balsamic, garlic crust.

**Gamberi Aglio e Olio**

Sizzling tiger prawns, garlic, chilli in hot pot with housemade bread.

**27**

**Cozze (Local Black Mussels)**

**33**

served with housemade bread.

**Zuppa del Giorno**

served with housemade bread.

**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.

**52 / 83**

**The Sicilian**

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

**49 / 81**

**Antipasti**

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

**62 / 78**

**PANE**

**Garlic Crust**

Bianco crust with freshly crushed garlic, EVO.

Add mozzarella cheese.

**Housemade Bread with EVO**

**Woodfire Olives** GF with oil, garlic, chilli.

+ 7

**Tomato Bruschetta**

**18**

Fresh chopped tomato, fresh basil, garlic, Spanish onion, EVO with garlic crust.

**PASTA**

<b>Traditional Lasagne</b>	30	<b>Soprano</b>	31
Nonna's baked Italian lasagne.		Our favourite Italian sausage, mushrooms in delicious creamy rosa sauce with penne.	
<b>Alla Vodka</b>	28	<b>Marinara</b>	38
Slow-roasted roma tomato, vodka, rosa sauce with hints of chilli tossed with penne.		Calamari tiger prawns, octopus, mussels, garlic, chilli in Napoletana seafood bisque sauce tossed with spaghetti.	
<b>Handmade Meatballs</b>	30	<b>Chilli Crab</b>	36
Classic spaghetti & meatballs like Nonna used to make.		Blue swimmer crab, garlic, chilli in Napoletana seafood bisque sauce tossed with linguine.	
<b>Lamb Ragu</b>	38	<b>Penne Alla Norma</b>	29
Slow-cooked lamb ragu, hint of chilli with pappardelle.		Traditional Napoletana, garlic, double-cooked eggplant topped with fresh ricotta, basil tossed with penne.	
<b>Pollo e Pesto</b>	34	<b>Truffled Carbonara (Roman)</b>	32
Fresh home-made creamy rocket pesto, chicken, pine nuts, Parmesan tossed with pappardelle.		Pancetta, egg, Parmesan, truffle oil, cracked pepper with linguine.	
<b>Bolognese</b>	28	<b>Tortellini Boscaiola</b>	36
Traditional slow-cooked Bolognese sauce tossed with spaghetti.		Classic creamy sauce, mushrooms, ham, shallots, parsley with beef tortellini.	

gf pasta + 5.5

**HANDMADE GNOCHI**

<b>Provencal</b>	32	<b>Tartufi</b>	34	<b>Della Nonna</b>	31
Semi-dried tomatoes, double-cooked eggplant, olives, Napoletana.		Truffled sautéed mushrooms, wine in silky cream sauce.		Andiamo rich, slow-cooked Bolognese sauce.	

**RISOTTO**

<b>Porcini Mushroom</b>	32	<b>Tiger Prawn</b>	36
Earthy porcini mushrooms, fresh button mushrooms, white wine, garlic, Parmesan.		Tiger prawn, white wine, seafood bisque, cherry tomatoes, garlic, Parmesan.	

## SECONDI

<b>Parmigiana di Melanzane</b>	31	<b>Chicken Schnitzel</b>	31
Slow-baked eggplant layered with Napoletana, mozzarella, Parmesan, basil.		Handmade traditional crumbed tender chicken breast served with fries.	
<b>Pollo Josephine</b>	41	<b>Zuppa di Pesce</b>	37
Tender chicken breast, pine nuts, white wine, ricotta in baby spinach cream sauce with seasonal vegetables.		Classic Southern Italian seafood soup with cozze, prawns, calamari, seafood bisque, chilli, Sardinian fregola served with housemade bread.	
<b>Scaloppine con Funghi</b>	49	<b>Bistecca Calabrese</b> GF	53
Tender veal backstrap with white wine, sautéed mushrooms with seasonal vegetables.		Tenderloin beef diced & marinated with oregano, chilli, garlic with seasonal vegetables.	
<b>Market Fish</b>	mp		

## INSALATE

<b>Classic Caesar</b>	27	<b>Pear, Gorgonzola Caramelised Walnut</b> GF	28
Andiamo's special homemade Caesar with egg, bacon, anchovies, croutons, Parmesan.		Delicious pear over arugula, Gorgonzola, caramelised walnuts, honey drizzle.	
Add chicken	+ 7		
<b>Sicilian Spinach</b>	27	<b>Buffalo Mozzarella Caprese</b> GF	31
Baby spinach, roasted potatoes, semi-dried tomatoes, pine nuts, feta, preserved lemon dressing.		Fresh local buffalo mozzarella, ripe tomatoes, fresh basil, EVO.	
Add tiger prawns	+ 10		

## CONTORNI

<b>Seasonal Vegetables</b> GF	15	<b>Mediterranean Salad</b> GF	16
Sautéed seasonal vegetables, chilli.		Baby cos, tomato, cucumber, feta, Spanish onion, olives.	
<b>Twice-Cooked Roasted Rosemary Potatoes</b>	16	<b>Rocket Parmesan Salad</b> GF	20
		Spicy arugula leaves tossed with EVO, balsamic reduction, shaved Parmesan.	
<b>Shoestring Fries</b>	11		

**STONEBAKED PIZZA**

<b>Margherita</b>	19 (ind)	27	<b>Piccolo Grande Pepperoni with Hot Honey</b>	31
Classic Italian Margherita.			The ultimate craving! Cup & Char pepperoni bliss with chilli honey.	
<b>Classic Pepperoni</b>	20 (ind)	29		
Traditional Pepperoni pizza.				
<b>Alla Norma</b>	20 (ind)	29	<b>The Tuscan</b>	33
Double-cooked eggplant, fresh ricotta, fresh basil, EVO.			Mild fennel salami, fresh ricotta, fresh basil, EVO.	
<b>Spinach 3 Cheese</b>	20 (ind)	29	<b>Buon Gusto</b>	35
BIANCO			Imported prosciutto, Gorgonzola, woodfire olives, balsamic drizzle.	
Baby spinach, garlic, fresh tomato slices, ricotta, grated Parmesan, mozzarella, pine nuts.				
<b>Hawaiian</b>	20 (ind)	28	<b>The Godfather</b>	34
Leg ham, pineapple.			Italian sausage, Parmesan, chilli, Napoletana.	
<b>Capricciosa</b>	21 (ind)	30	<b>Buffalo Mozzarella</b>	34
Leg ham, mushrooms, olives.			Fresh local buffalo mozzarella, fresh basil, EVO.	
<b>Salsiccia e Patate</b>	21 (ind)	30	<b>Pesto Chicken</b>	34
Italian sausage, roast potato, rosemary.			BIANCO	
			Chicken, creamy fresh pesto, roast potato, pine nuts, fresh basil.	
<b>Del Popolo</b>	21 (ind)	31	<b>San Daniele</b>	35
Pepperoni, ham, mushrooms, capsicum, garlic, oregano.			Prosciutto di San Daniele, fresh arugula rocket, shaved Parmesan on baked rosso base, EVO.	
<b>Supreme</b>	21 (ind)	31	<b>Truffled Mushroom Gorgonzola</b>	35
Cabanossi, ham, mushrooms, capsicum, onions, olives.			Truffled mushroom, Gorgonzola.	
<b>Diavola</b>	21 (ind)	32	<b>Tiger Prawn Rocket Pesto</b>	35
Spicy hot! Calabrese salami, chilli, red capsicum, olives.			Tiger prawns, fresh rocket pesto, cherry tomato, light garlic.	

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GF Pasta +5.5 • GF Base + 7 • (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.

