



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 🌿

16

with Gorgonzola dipping sauce.

Italian Meatballs

22

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

Calamari Fritti

24

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

Gamberi Aglio e Olio

27

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

Zuppa del Giorno

mp

served with housemade bread.

Roast Pumpkin Arancini 🌿

17

Pumpkin, spinach & mozzarella
 with Gorgonzola rosso sauce.

Sicilian Arancini

17

Prosciutto cotto & mozzarella with
 Napoletana sauce.

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

30

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

Cozze (Local Black Mussels)

33

served with housemade bread.

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 🌿

16

Bianco crust with freshly
 crushed garlic, EVO.

Add mozzarella cheese.

+ 7

**Housemade Bread
 with EVO** 🌿

9

Woodfire Olives GF 🌿

8

with oil, garlic, chilli.

Tomato Bruschetta 🌿

18

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

PASTA

Traditional Lasagne	30	Soprano	31
Nonna's baked Italian lasagne.		Our favourite Italian sausage, mushrooms in delicious creamy rosa sauce with penne.	
Alla Vodka 🌿	28	Marinara	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.	
Handmade Meatballs	30	Chilli Crab	36
Classic spaghetti & meatballs like Nonna used to make.		Blue swimmer crab, garlic, chilli in Napoletana seafood bisque sauce tossed with linguine.	
Lamb Ragu	38	Penne Alla Norma 🌿	29
Slow-cooked lamb ragu, hint of chilli with pappardelle.		Traditional Napoletana, garlic, double-cooked eggplant topped with fresh ricotta, basil tossed with penne.	
Pollo e Pesto	34	Truffled Carbonara (Roman)	32
Fresh home-made creamy rocket pesto, chicken, pine nuts, Parmesan tossed with pappardelle.		Pancetta, egg, Parmesan, truffle oil, cracked pepper with linguine.	
Bolognese	28	Tortellini Boscaiola	36
Traditional slow-cooked Bolognese sauce tossed with spaghetti.		Classic creamy sauce, mushrooms, ham, shallots, parsley with beef tortellini.	
		gf pasta + 5.5	

HANDMADE GNOCCHI

Provencale 🌿

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

32

Tartufi 🌿

Truffled sautéed mushrooms, wine in silky cream sauce.

34

Della Nonna

Andiamo rich, slow-cooked Bolognese sauce.

31

RISOTTO

Porcini Mushroom GF 🌿

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

32

Tiger Prawn GF

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

36

SECONDI

Parmigiana di Melanzane 🌿 31

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

Pollo Josephine 41

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.

Market Fish mp

Chicken Schnitzel 31

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 53

Tenderloin beef diced & marinated
 with oregano, chilli, garlic with
 seasonal vegetables.

INSALATE

Classic Caesar 27

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

Add chicken + 7

Sicilian Spinach 🌿 27

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

Add tiger prawns + 10

Pear, Gorgonzola 28

Caramelised Walnut GF 🌿

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

Buffalo Mozzarella 31

Caprese GF 🌿

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

CONTORNI

Seasonal Vegetables GF 🌿 15

Sautéed seasonal vegetables, chilli.

Twice-Cooked Roasted 16

Rosemary Potatoes 🌿

Shoestring Fries 🌿 11

Mediterranean Salad GF 🌿 16

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

Rocket Parmesan Salad GF 🌿 20

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

STONEBAKED PIZZA

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



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.

ANDIAMOTM

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.