

PRIMI

Polenta Chips 🍃	15	Burrata, EVO, Chilli Crust 🍃	25
with Gorgonzola dipping sauce.		Fresh locally -made fior di latte filled with creamy stracciatella, with chilli, chilli crust, EVO.	
Roast Pumpkin Arancini 🍃	16	Tomato Bruschetta 🍃	16
Pumpkin, spinach & mozzarella with Gorgonzola rosso sauce.		Fresh chopped tomato, fresh basil, garlic, Spanish onion, EVO.	
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	Cozze (Local Black Mussels)	32
Calamari rings lightly dusted, deep-fried, fresh lemon, tartar sauce.		Served with crusty woodfire bread.	
Gamberi Aglio e Olio	26	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, chilli crust, tomato basil bruschetta.

48 / 79

The Sicilian

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

48 / 79

Antipasti

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

52 / 69

PANE

Garlic Crust 🍃	16	Woodfire Pane 🍃	10	Woodfire Olives GF 🍃	8
Bianco crust with freshly crushed garlic, EVO.		Housemade pane di casa baked in woodfire oven, EVO.		Assorted woodfire olives with oil, garlic, chilli.	
Add mozzarella cheese	+ 5				

HANDMADE GNOCCHI

Provencale 🌿

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

29

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.

28

Soprano

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

30

Alla Vodka 🌿

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

26

Marinara

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

36

Handmade Meatballs

Classic spaghetti & meatballs like Nonna used to make.

27

Chilli Crab

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

34

Lamb Ragù

Slow-cooked lamb ragù, hint of chilli with pappardelle pasta.

33

Penne Alla Norma 🌿

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

27

Pollo e Pesto

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

32

Truffled Carbonara (Roman)

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

30

Bolognese

Traditional slow-cooked Bolognese sauce tossed with spaghetti.

26

Boscaiola

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

32

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	Chicken Schnitzel 29
Slow-baked eggplant layered with Napoletana, mozzarella, Parmesan, basil.	Handmade traditional crumbed tender chicken breast served with fries.
Pollo Josephine 39	Cone Bay Barramundi 47
Tender chicken breast, pine nuts, white wine, ricotta in baby spinach cream sauce served with seasonal vegetables.	Crispy-skinned oven-baked barramundi fillet served with seasonal vegetables.
Scaloppine con Funghi 49	Bistecca Calabrese GF 49
Tender veal backstrap with white wine, sautéed mushrooms served with seasonal vegetables.	Tenderloin beef diced & marinated with oregano, chilli, garlic over creamy polenta mash.

INSALATE

Sicilian Spinach GF 🌱 26	Pear, Gorgonzola Caramelised Walnut GF 🌱 27
Baby spinach, roasted potatoes, semi-dried tomatoes, pine nuts, feta, preserved lemon dressing.	Delicious pear over arugula with Gorgonzola, caramelised walnuts, honey drizzle.
Add tiger prawns +10	
Classic Caesar 26	Buffalo Mozzarella Caprese GF 🌱 30
Andiamo's special homemade Caesar with egg, bacon, anchovies, croutons, Parmesan.	Fresh local buffalo mozzarella, ripe tomatoes, fresh basil, EVO.
Add chicken +7	

CONTORNI

Seasonal Vegetables GF 🌱 12	Mediterranean Salad GF 🌱 15
Sautéed seasonal vegetables, chilli, lemon.	Baby cos, tomato, cucumber, feta, Spanish onion, olives.
Creamy Polenta Mash GF 🌱 12	Rocket Parmesan Salad GF 🌱 19
With Parmesan, truffle oil.	Spicy arugula leaves tossed with EVO, balsamic reduction, shaved Parmesan.
Twice-Cooked Roasted Rosemary Potatoes 🌱 14	
Shoestring Fries 🌱 10	

STONEBAKED PIZZA

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

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.