



ANDIAMOTM



— trattoria del popolo —

PRIMI

Polenta Chips 🍴	15	Tomato Bruschetta 🍴	16
with Gorgonzola dipping sauce.		Fresh chopped tomato, fresh basil, garlic, Spanish onion & EVO.	
Roast Pumpkin Arancini 🍴	16	Sicilian Arancini	16
Pumpkin, spinach & mozzarella with Gorgonzola rosso sauce.		Prosciutto cotto & mozzarella with Napoletana sauce.	
Italian Meatballs	21	Cozze Bianco	32
Handmade polpette made with Nonna's secret recipe in Napoletana sauce.		Local black mussels with garlic, white wine, shallot, chilli & cream sauce.	
Calamari Fritti	23	OR	
Calamari rings lightly dusted, deep-fried with fresh lemon & tartar sauce.		Cozze Rosso	
Gamberi Arrabbiata GF	26	Local black mussels with garlic, basil, chilli & Napoletana sauce. (both with crusty woodfire bread).	
Hot pot tender tiger prawns in chilli Napoletana with crusty woodfire bread.			

SHARE BOARDS

price for 2 or 4

The Neapolitan

Calamari fritti, polenta chips with Gorgonzola dipping sauce, gamberi arrabbiata, chilli crust & tomato basil bruschetta.

48 / 79

The Sicilian

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

48 / 79

The Vegetarian 🍴

Roast pumpkin arancini, handmade gnocchi tartufi, polenta chips with Gorgonzola dipping sauce, tomato basil bruschetta & chilli crust.

46 / 74

PANE E MINESTRE

Garlic Crust 🍴	16	Woodfire Pane 🍴	10
Bianco crust with freshly crushed garlic & EVO. add mozzarella cheese	+5	Housemade pane di casa baked in woodfire oven with EVO.	
Minestrone di Verdure soup	18	Woodfire Olives GF 🍴	8
GF 🍴 Homemade vegetable minestrone soup with crusty woodfire bread.		Medley of assorted woodfire olives heated with oil, garlic & chilli.	

HANDMADE GNOCCHI

Provencale 🌿

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

29

Tartuffi 🌿

Truffled sautéed mushrooms & wine in a silky cream sauce.

33

Della Nonna

Andiamo rich, slow-cooked Bolognese sauce.

29

PASTA

Traditional Lasagne 28

Nonna's baked Italian lasagne.

Alla Vodka 🌿 26

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

Handmade Meatballs 27

Classic spaghetti & meatballs like Nonna used to make.

Lamb Ragu 33

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

Pollo e Pesto 32

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

Bolognese 26

Traditional slow-cooked Bolognese sauce tossed with spaghetti.

Truffled Carbonara (Roman) 30

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

Soprano 30

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

Marinara 36

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

Chilli Crab 34

Blue swimmer crab, garlic & chilli in Napoletana lobster bisque sauce with linguine.

Penne Alla Norma 🌿 27

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

Boscaiola 31

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

RISOTTO

Porcini Mushroom 30 GF 🌿

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

Tiger Prawn 35 GF

Tiger prawn, white wine, lobster bisque, cherry tomatoes, garlic & Parmesan.

Roasted Pumpkin 27 GF 🌿

Creamy roast butternut pumpkin with white wine, garlic & Parmesan.

SECONDI

Scaloppine al Limone 45

Veal backstrap with a white wine & lemon sauce served with creamy polenta.

Scaloppine con Funghi 49

Tender veal backstrap with white wine & sautéed mushrooms served with roast potatoes & sautéed spinach.

Parmigiana di Melanzane 🌱 29

Slow-baked eggplant layered w / Neapolitana, mozzarella, Parmesan & basil.

Market Fish MP

See blackboard.

Chicken Schnitzel 29

Handmade traditional crumbed tender chicken breast served with fries.

Pollo Parmigiana 39

Crumbed tender chicken breast with thinly sliced prosciutto, creamy rosa sauce & mozzarella served with roast potatoes & sautéed spinach.

Pollo Josephine 39

Tender chicken breast with pine nuts, white wine, shallots & ricotta in a spinach cream sauce served with roast potatoes & sautéed spinach.

INSALATE

Sicilian Spinach GF 🌱

Baby spinach with roast potatoes, semi-dried tomatoes, pine nuts, feta & balsamic.

26

add grilled chicken + 7

Classic Caesar

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

26

add grilled chicken + 7

Pear, Gorgonzola

Caramelised Walnut GF 🌱

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

25

CONTORNI

side / table

Creamy Polenta Parmesan GF 🌱 12

Creamy polenta mash with truffle oil & Parmesan.

Roasted Rosemary Potatoes GF 🌱 13

Roast quartered potatoes with rosemary.

Fries 🌱 10

Shoestring fries.

Mediterranean Salad GF 🌱 14 / 22

Mesclun greens, tomato, cucumber, feta, Spanish onion & olives.

Rocket Parmesan Salad GF 🌱 14 / 22

Spicy arugula leaves tossed with EVO & finished with balsamic vinegar & shaved Parmesan.

Italian Salad GF 🌱 10 / 18

Mesclun greens, tomato, cucumber & Spanish onion tossed with vinaigrette.

STONEBAKED PIZZA

<p>Margherita 🍃 19 (Ind) 26 Classic Italian Margherita.</p>	<p>Piccolo Grande 29 The ultimate craving! 'Cup & Char' pepperoni bliss.</p>
<p>Alla Norma 🍃 20 (Ind) 27 Double-cooked eggplant, fresh ricotta & fresh basil with EVO drizzle.</p>	<p>Buon Gusto 32 Imported prosciutto, Gorgonzola, woodfire olives & balsamic drizzle.</p>
<p>Classic Pepperoni 20 (Ind) 28 Traditional Pepperoni pizza.</p>	<p>The Godfather 32 Italian sausage, Parmesan & chilli.</p>
<p>Hawaiian 20 (Ind) 27 Leg ham & pineapple.</p>	<p>Roasted Pumpkin Gorgonzola 🍃 32 BIANCO Roast butternut pumpkin, Gorgonzola, pine nuts, garlic, caramelised onions & sage.</p>
<p>Spinach 3 Cheese 🍃 20 (Ind) 28 BIANCO Baby spinach, garlic, fresh tomato slices, ricotta, grated Parmesan, mozzarella & pine nuts.</p>	<p>The Tuscan 33 Mild fennel salami, fresh ricotta, 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, roast potatoes & fresh basil.</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>	
<p>La Patata 21 (Ind) 30 Sliced baked potato, red onion, sour cream & bacon bits.</p>	

GF Base + 55 • (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.

"A TAVOLA NON S'INVECCHIA"

'At the table nobody ages'

ANDIAMO
★★★★★
O™

—— trattoria del popolo ——

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!