

A Tavola



non S'Invecchia

At the Table no one ever Grows Old...

PRIMI

Polenta Chips 🌿	15	Roast Pumpkin Arancini 🌿	16
with Gorgonzola dipping sauce.		Pumpkin, spinach & mozzarella with Gorgonzola rosso sauce.	
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	Burrata, EVO, Garlic Crust 🌿	25
Calamari rings lightly dusted, deep-fried, fresh lemon, tartar sauce.		Fresh locally-made fior di latte filled with creamy stracciatella, chilli, garlic crust, EVO.	
Gamberi Aglio e Olio	26	Cozze (Local Black Mussels)	32
Sizzling tiger prawns, garlic, chilli in hot pot with housemade bread.		served with housemade bread.	
Zuppa del Giorno	mp	Bianco Garlic, white wine, shallot, chilli, cream sauce.	or Rosso Napoletana with basil, chilli, garlic.
served with housemade bread.			

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.

48 / 79

The Sicilian

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

46 / 77

Antipasti

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

58 / 74

Chef Sharing Menu

(min 2)

79pp

Fresh Burrata, Tomato Basil Bruschetta, Garlic Crust

Mezza Aragosta

Half Western Australian lobster with linguine, cherry tomatoes, cognac, seafood bisque, basil, garlic, chilli.

Affogato Panna cotta gelato with espresso

PANE

Garlic Crust 🌿	16	Housemade Bread with EVO 🌿	8	Tomato Bruschetta 🌿	17
Bianco crust with freshly crushed garlic, EVO.				Fresh chopped tomato, fresh basil, garlic, Spanish onion, EVO with garlic crust.	
Add mozzarella cheese	+ 5	Woodfire Olives GF 🌿	8		
		with oil, garlic, chilli.			

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

Alla Vodka

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

27

Handmade Meatballs

Classic spaghetti & meatballs like Nonna used to make.

28

Lamb Ragù

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

33

Pollo e Pesto

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

32

Bolognese

Traditional slow-cooked Bolognese sauce tossed with spaghetti.

27

Soprano

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

30

Marinara

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

36

Chilli Crab

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

34

Penne Alla Norma

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

27

Truffled Carbonara (Roman)

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

30

Tortellini Boscaiola

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

34

gf pasta +5.5

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

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

Pollo Josephine 39

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.

Chicken Schnitzel 29

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 49

Tenderloin beef diced & marinated with oregano, chilli, garlic over creamy polenta mash.

Market Fish mp

INSALATE

Classic Caesar 26

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

Add chicken +7

Sicilian Spinach 🌿 26

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

Add tiger prawns +10

Pear, Gorgonzola 27

Caramelised Walnut GF 🌿

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

Buffalo Mozzarella 30

Caprese GF 🌿

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

CONTORNI

Seasonal Vegetables GF 🌿 14

Sautéed seasonal vegetables, chilli.

Creamy Polenta Mash GF 🌿 12

With Parmesan, truffle oil.

Twice-Cooked Roasted Rosemary Potatoes 🌿 14

Shoestring Fries 🌿 10

Mediterranean Salad GF 🌿 15

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

Rocket Parmesan Salad GF 🌿 19

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

STONEBAKED PIZZA

<p>Margherita 🍃 19 (ind) 26</p> <p>Classic Italian Margherita.</p>	<p>Piccolo Grande Pepperoni 29</p> <p>The ultimate craving! 'Cup & Char' pepperoni bliss.</p>
<p>Classic Pepperoni 20 (ind) 28</p> <p>Traditional Pepperoni pizza.</p>	<p>The Tuscan 32</p> <p>Mild fennel salami, fresh ricotta, fresh basil, EVO.</p>
<p>Alla Norma 🍃 20 (ind) 27</p> <p>Double-cooked eggplant, fresh ricotta, fresh basil, EVO.</p>	<p>Buon Gusto 34</p> <p>Imported prosciutto, Gorgonzola, woodfire olives, balsamic drizzle.</p>
<p>Spinach 3 Cheese 🍃 20 (ind) 28</p> <p>BIANCO</p> <p>Baby spinach, garlic, fresh tomato slices, ricotta, grated Parmesan, mozzarella, pine nuts.</p>	<p>The Godfather 32</p> <p>Italian sausage, Parmesan, chilli, Napoletana.</p>
<p>Hawaiian 20 (ind) 27</p> <p>Leg ham, pineapple.</p>	<p>Buffalo Mozzarella 🍃 32</p> <p>Fresh local buffalo mozzarella, fresh basil, EVO.</p>
<p>Capricciosa 21 (ind) 29</p> <p>Leg ham, mushrooms, olives.</p>	<p>Pesto Chicken 33</p> <p>BIANCO</p> <p>Chicken, creamy fresh pesto, roast potato, pine nuts, fresh basil.</p>
<p>Salsiccia e Patate 21 (ind) 29</p> <p>Italian sausage, roast potato, rosemary.</p>	<p>San Daniele 34</p> <p>Prosciutto di San Daniele, fresh arugula rocket, shaved Parmesan on baked rosso base, EVO.</p>
<p>Del Popolo 21 (ind) 30</p> <p>Pepperoni, ham, mushrooms, capsicum, garlic, oregano.</p>	<p>Truffled Mushroom Gorgonzola 🍃 34</p> <p>Truffled mushroom, Gorgonzola.</p>
<p>Supreme 21 (ind) 30</p> <p>Cabanossi, ham, mushrooms, capsicum, onions, olives.</p>	<p>Tiger Prawn Rocket Pesto 34</p> <p>Tiger prawns, fresh rocket pesto, cherry tomato, light garlic.</p>
<p>Diavola 21 (ind) 31</p> <p>Spicy hot! Calabrese salami, chilli, red capsicum, olives.</p>	



GF Pasta +5.5 • 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.

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.

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Public holidays incur 15% surcharge.