

PRIMI PIATTI ENTREES

BRUSCHETTA AL POMODORO (V)

Grilled House Bread + Vine Ripened Tomatoes + Balsamic Glaze + Shaved Parmesan 14.90

OLIVE MISTE + PANE (V)

Marinated Mixed Olives + Mixed Herbs + House Baked Bread 9.90

PANE (V)

House Baked Bread + Extra Virgin Olive Oil + Balsamic 8.50

PANE ALL'AGLIO (V)

Garlic Bread + Mixed Herbs 9.90

CARPACCIO DI MANZO

Raw Angus Beef Carpaccio + Rocket + Pear +Parmesan + Lemon Infused Olive Oil 19.50

FEGATINI DI POLLO POLENTA

Sautee Free Range Chicken Livers + Marsala + Carrots + Celery + Grilled Polenta 14.90

MEAT BALLS

Home Made Beef + Sultana Meat Balls+ Capsicum + Sweet Chilli Sauce 14.95

RAVIOLI DI MAIALE

Lightly Fried Home Made Pork Ravioli + Pear Chutney Sauce 15.95

ARANCINI (V)

Mushroom Arancini + Napoletana Sauce 14.95

CAPRESE (V)

Grilled Aubergine + Fior Di Latte Mozzarella + Fresh Tomato Salad 14.90

RUCOLA (V)

Rocket Salad + Shaved Parmesan + Balsamic Vinegar + Pear + Extra Virgin Olive Oil 9.90

Please advise staff of any dietary requirements
Due to health regulations, no food is to be taken out of the premises

PESCE SEAFOOD

PESCE DEL GIORNO

**Pan Fried WA Fresh Fish & Wild Caught Shark Bay Tiger Prawn Lemon Myrtle Sauce
(Subject to availability)**

Coral Trout \$49

Dhufish \$55

Rankin Cod \$40

Estuary Cod \$40

SCAMPI

Grilled Deep Water Langoustine (4) Acqua Pazza Style 57.00

CRYSTAL CRAB

**Steamed Local Crystal Crab (1.0Kg-1.2kg) P.O.A
(Subject to availability)**

MORETON BAY BUGS

Panfried Moreton Bay Bugs (5) Cherry Tomatoes + Polenta Chips 49.00

ZUPPA DI PESCE

Traditional Neapolitan Seafood Soup With Mussels + Cockles + Prawns

Calamari + Scallops + Moreton Bay Bugs + Fresh Fish + Grilled Bread 42.00

FETTUCCHIE ALLA MARINARA

Fettuccine Pasta Tossed With An Abundance Of Seafood + Tomatoes + Fresh Herbs 35.00

CONTORNI SIDES

Extra Virgin Olive Oil 2.00

Chips 7.00

Extra Bread 2.00

Extra Parmesan 1.00

Fresh Chilli 1.00

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CARNI MEAT+POULTRY

PORCHETTA

Slow Cooked Free Range Pork Belly + Fennel+ Rosemary + Chilli Pear Relish 34.90

STINCO

Braised Lamb Shank + Winter Vegetables 29.90

FILETTO DI MANZO

Pitch Black Angus Eye Fillet

...W Black Truffle Sauce 46.00

...W Aged Balsamic Glaze 40.00

...W Green Peppercorn Sauce 41.00

...W Brandy Porcini Mushroom Sauce 42.00

SCALOPPINE AL MARSALA

Free Range Chicken Breast Scaloppini + Marsala Sauce 33.90

RIGATONI

Rigatoni Pasta + Lamb Ragu 28.90

GNOCCHI AMATRICIANA

Home Made Gnocchi + Bacon + Parmesan Cheese & Salsa Al Pomodoro 32.00

CASARECCE AL POMODORO (V)

Casarecce Pasta + Neapolitan Sauce + Basil + Parmesan Cheese 24.50

PENNE AL POLLO

Penne Pasta + Free Range Chicken Tenderloin + Sundried Tomatoes + Mushroom Mascarpone Sauce 29.90

***ALL MAINS ARE SERVED WITH POTATOES & VEGETABLES**

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PRIMI PIATTI SEAFOOD ENTREES

OSTRICHE FRITTE

Fried Oysters + Home Made Capers Aioli 4.00 each

ARAGOSTINE ALL'ACQUA PAZZA

Pan Fried Moreton Bay Bugs (3) + Cherry Tomato + Herbs 29.90

SCAMPI

Grilled Deep Sea Langoustine (2) + Chardonnay + Fresh Tomatoes + Herbs 33.50

CAPELANTE

Caramelised Scallops + Blood Orange And Beetroot Puree + Sicilian Potato Salad 24.00

INSALATA DI POLIPO

Fremantle Octopus + Spicy Couscous Salad 23.50

PEPATA CLASSICA DI COZZE

Fresh Mussels Al Vino Bianco E Pepe 21.90

CALAMARI AL PEPERONCINO

Lightly Fried Calamari + Chilli + Salt + Pepper 19.50



PRIMI PIATTI PLATTERS TO SHARE

ANTIPASTO DI MARE (For Two To Share)

Salt & Pepper Calamari + Grilled Shark Bay Tiger Prawns (3) + Scallops (3) + Baby Moreton Bay Bugs (3) & Caper Aioli 57.50

IL CASALINGO (For Two To Share)

Ravioli (2) + Arancini (2) + Meat Balls (2) + Caprese Salad 34.90

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BAMBINI CHILDREN under 10 years

FILLETTO

Kids Eye Fillet Of Aged Angus Beef with Mash + Vegetables 21.50

CHICKEN

Free Range Chicken Breast Schnitzel + Chips + Vegetables 16.50

CALAMARI FRITTI

Lightly Fried Calamari + Chips + Aioli 16.50

PANE ALL'AGLIO (V)

Garlic Bread + Mixed Herbs 9.90

PASTA

Fettuccine + Meat Balls 16.50

DESSERTS

Ice Cream 7.50

DRINK

Orange Juice 4.20

Pink Lemonade 4.20

Lemonade 4.20

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DOLCI DESSERTS

***All our desserts are made in house**

TIRAMISU

Sponge Fingers + Espresso + Zabaglione 14.00

DOLCE SPECIALE

Special Dessert 15.50

PROFITEROLE

Profiterole + Caramel + Ice Cream 14.00

GELATO

Vanilla Ice Cream (3 scoops) 7.50

TORTA AL CIOCCOLATO

Almond + Chocolate Cake 14.00

PIATTO DELLO CHEF

Chefs Selection Of Dessert Platter For Two 37.00

FORMAGGIO

Grana Padano 50gr 12.00

Gorgonzola Cremoso 50gr 11.50



VINO DOLCE dessert wines & port

De Bortoli '10	Glass 13.00 Bottle 55.00
Tawny Port	Glass 8.00

BEVANDE NON-ALCOHOLIC

Coca Cola/Solo/Coke Zero/Lemonade	4.50
Lemon Lime & Bitters	4.90
Ginger Beer	4.90
Chinotto	4.90
Orange/Apple/Pineapple Juice	4.70
Acqua San Felice Sparkling 750ml	7.90
Acqua San Felice Still 750ml	7.90
Peach Ice Tea	4.70
Iced Chocolate / Coffee	7.90

CAFFE SPECIAL COFFEES

Flat White/Long Black/Latte/Cappuccino	4.00
Espresso	3.00
Hot Chocolate	4.90
Misterioso Special Coffee (Galliano & Vodka)	10.50
Frangelico Affogato	10.50
Rinascimento Special Coffee (Frangelico & Cointreau)	10.50
Profumato Special Coffee (Sambuca)	10.50
Vanilla Galliano Affogato	10.50

VINI ROSSI RED WINE

Chianti Riello Delle Balze '11	IT	38
Montepulciano D'Abruzzo Neri '11	IT	36
Spelt La Valentina '08	IT	72
Schioppettino Friuli Colli Orientali '11	IT	53
Tolaini Chianti Classico Riserva '10	IT	113
Le Fonti Chianti Classico Riserva '06	IT	99
Rosso di Montalcino Altesino '12	IT	94
Azienda Agricola Il Borghetto Clante '07	IT	197
Refosco Friuli Collio Orientali '11	IT	49
Barbera D'Asti Cascina Bruni '11	IT	49
Tignanello Villa Antinori '08	IT	296
Brunello di Montalcino Caprili'06	IT	295
Montepulciano Riserva Bellovedere '07	IT	185
Nada Dolcetto D'Alba '12	IT	45
Ripasso Valpolicella Cantine Soave '11	IT	53
Taurasi Urciuolo '03	IT	354
Barolo Riserva Martelletti '01	IT	281
Nada Barbaresco '08	IT	175
Feliciaino Bolgheri '12	IT	79
Clante Sangiovese '07	IT	167
Nebbiolo D'Alba Brumo '12	IT	44
Profondo Grand Red Wine Langhorne Creek '06	AU	89
Mount Mary Vineyard Quintet '12	VIC	286
Drakesbrook Mouvedre'12	WA	45
Drakesbrook Tempranillo'12	WA	45
ZinFul Zinfandel'10	WA	47
Watershed Zinfandel '12	WA	58
J.Christopher Willamette Valley Pinot Noir '10	USA	83
Felton Road Pinot Noir '04	NZ	149
Roaring Meg Pinot Noir '11	NZ	68
Pencarrow Pinot Noir'11	NZ	42

VINI ROSSI RED WINE

Schoff's Hill Cabernet Sauvignon '13	SA	41
Katnook Estate Cabernet Sauvignon '09	SA	88
Leeuwin Estate Art Series Cabernet Sauvignon '08	WA	118
Awakening Watershed Cabernet Sauvignon '09	WA	89
Penfolds Bin 9 Cabernet Sauvignon '12	SA	74
Bowen Estate Cabernet Sauvignon '11	SA	54
Woodlands Nicolas Cabernet Sauvignon '07	WA	199
Penfolds 407 Cabernet Sauvignon '00	SA	200
Leeuwin Prelude Cabernet Merlot '09/'10	WA	52
Piano Gully Cabernet Merlot '13	WA	37
Isca Stella Bella Cabernet Merlot '10	WA	49
Cullen Cabernet Merlot '12	WA	74
Penfolds 389 Cabernet Shiraz '11	SA	149
Henschke Henry's Seven '12	SA	64
Leeuwin Estate Siblings Shiraz '11	WA	43
Henschke Tappa Pass Shiraz '09	SA	170
Watershed Shiraz '11	WA	37
Bin 28 Penfolds Shiraz '11	SA	101
Bowen Estate Shiraz '11	SA	52
Penfolds Grange Shiraz '95	SA	890
Penfolds Grange Shiraz '99	SA	950
Penfolds Grange Shiraz '94	SA	1020
Penfolds Grange Shiraz '96	SA	1250
Piano Gully Amadeus Shiraz '10	WA	58

VINI BIANCHI WHITE WINE

Case Ibdini Di Sicilia Bianco '11	IT	34
Pecorino Di Chieti "Neri"	IT	37
Vermentino di Gallura '12	IT	49
Roero Arneis '12	IT	57
Sannio Falanghina DOC '13	IT	46
Borgo alle Vigne Pinot Grigio '12	IT	49
Moscato D'Asti DOCG '11	IT	39
Moscadello Di Montalcino DOC '13	IT	77
Gavi Del Comune Di Gavi Fossili '12	IT	45
Saturday Affair Sauvignon Blanc '14	NZ	39
Cloudy Bay Sauvignon Blanc '12	NZ	72
Shaw + Smith Sauvignon Blanc '14	SA	57
Leeuwin Estate Art Series Sauvignon Blanc '13	WA	68
Te Koko Cloudy Bay Sauvignon Blanc '11	NZ	99
Hamelin Bay Rose '12	WA	37
Rosily 375mL Semillon Sauvignon Blanc '11	WA	24
Leeuwin Classic Dry White '13	WA	37
Voyager Sauvignon Blanc Semillon '13	WA	39
Piano Gully Sauvignon Blanc Semillon '14	WA	36
Pindarie Riesling '14/'15	SA	38
Paul Conti Chenin Blanc '14	WA	39
Dopff Gewurztraminer '12	FR	44
Mainbreak Unoaked Chardonnay '12	WA	36
Flametree Chardonnay '13	WA	51
Leeuwin Estate Art Series Chardonnay '11	WA	189
Hyde Vineyard Carneros Napa Valley Chardonnay '09	USA	175

VINI AL BICCHIERE wine by the glass 150mL

WHITE

Hamelin Bay Rose	WA	8.5
Piano Gully Sauvignon Blanc Semillon	WA	8.5
Saturday Affair Sauvignon Blanc	NZ	9.0
Moscato D'Asti D.O.C.G	IT	9.0
Mainbreak Unoaked Chardonnay	WA	8.5

RED

Piano Gully Shiraz	WA	9.0
Drakesbrook Cabernet Merlot	WA	8.5
ZinFul Zinfandel	WA	10.5

SPARKLING

Prosecco Di Valdobbiadene	IT	10
Piper NV	FR	22

BIRRE BEERS

Leggera Peroni 3.5% 330mL	IT	8.5
Crown Larger 4.6% 375mL	AU	9
M0retti 4.6% 330ml	IT	9
MOA Methode Pilsner 1.500mL	NZ	73
Guinness Extra Stout 6.0% 375 mL	IE	11
Vale / Ale 4.5% 330mL	AU	13
Corona 4.6% 330mL	MX	9
Asahi Super Dry 5.0% 330mL	JAP	9
Peroni 5.1% 330mL	IT	9
Apple Cider 4.7% 330mL	AU	10

METHODE TRADITIONELLE Italian
/ French Champagne

Prosecco Di Valdobbiadene N.V	IT	49
Ferrari Spumante Brut NV	IT	79
Piper N.V	FR	85
Mumm Cordon Rouge N.V	FR	105
Louis Roederer Cristal '05/'06	FR	610
Dom Perignon '04	FR	472
Krug Grand Cuvee NV	FR	659

LIQUORI spirits

Bunderburg/Bacardi	10
Bombay Sapphire Gin	10
Absolut Vodka	10
Jim Beam Bourbon	10
Jack Daniels Tennessee Whiskey	11
Grappa / Limoncello	10
The Glenlivet 12yrs old Whisky	13
Hennessy Cognac	13

DIGESTIVI liqueurs

Jose Cuervo Tequilla	10
Frangelico	10
Molinari Sambuca	10
Amaretto Di Saronno	10
Kahlua/Tia Maria	10
Baileys	10
Montenegro	10
Vecchia Romagna Brandy	10

COCKTAILS

NEGRONI

Bombay Sapphire Gin + Bitter Campari + Martini Rosso 15.00

SPRITZER

Aperol + Prosecco 15.00

BELLINI

Peachello Liquore + Prosecco 15.00

MILANESE

Campari + Soda 15.00

LONG ISLAND ICED TEA

Tequila + Vodka + Gin + Rum + Cointreau + Cola 21.00

OMBRETTA

White Wine, + Campari 15.00

IL SOLE

Vanilla Galliano, + Vodka + Orange Juice 15.00

ITALIANO O FRANCESE

Frangelico + Cointreau + Pineapple Juice + Lime Juice 15.00



...ANDIAMO
CUCINA ITALIANA

Andiamo Events Coming Up.....

SAN VALENTINO 2015
Valentines Day
Saturday 14TH FEBRUARY
Full A La Carte Menu
Bookings Essential

FESTA DELLA MAMMA mothers day
Sunday 10th May 2015

In Italy the “mamma” is an institution like in no other country. Husbands usually bring flowers to their wives. Sons and daughters, if they are attending elementary school, usually present a poem in honour to their mothers. Of course, the celebrations are complimented with a traditional Italian meal for the whole family.

Treat your “mamma” this Mothers Day to a special lunch or dinner at Andiamo
Bookings Essential

PRANZO DI NATALE Christmas lunch
2015

The Christmas season lasts for 3 weeks in Italy, from 17th December to 6th January. During this time children go from home to home reciting Christmas poems and singing and wait until 6th January to open their gifts. The children's presents are delivered by Befana, a kind ugly witch who rides on a broomstick.

Take a break this Christmas and let Andiamo prepare your families feast.

Bookings Essential
\$120.00 pp Adult





FUNCTION

CATERING

From corporate catering to exclusive private parties and weddings, the Andiamo team is committed to providing quality Italian food that will delight your clients, friends and family.

For a catering quote of your next function, contact:

Andrea

Ph: 9592 9946

admin@andiamorestaurant.com.au



ANDIAMO VIP CLUB

Are you a member of the Andiamo VIP club? Our most valued customers are invited to join our VIP club to keep updated on events, promotions and rewards.

To join, simply email:

andiamomarketing@gmail.com

