TRADITIONAL STONEBAKED PIZZA

Margherita / 18 24
Vegetarian / 19 25
Mushrooms, onions, capsicum, garlic & olives
Pepperoni 20 26

Pizza Alla Norma

Eggplant, fresh ricotta & basil, drizzle of EVO

Hawaiian Ham & pineapple

Spinach 3 Cheese (no half/half)

Spinach, garlic, fresh tomatoes, ricotta, Parmesan & pine nuts

MEAT STONEBAKED PIZZA

Capricciosa 21 28

Ham, mushrooms & olives

Del Popolo (House Special)

Pepperoni, ham, mushrooms, capsicum, garlic & oregano

Meat Lovers

Pepperoni, cabanossi, Italian sausage & ham

Supreme

Cabanossi, ham, mushrooms, capsicum, onions & olives

Diavola

Hot Calabrese salami, chilli, red capsicum & olives

GOURMET STONEBAKED PIZZA

BBQ Chicken

Chicken, onions, mushrooms & BBQ sauce (may contain peanuts)

Carbonara

(Italian bacon & egg!) Pancetta, egg, Parmesan, cracked pepper

La Patate

Sliced baked potato, Spanish onions, sour cream & bacon bits

PREMIUM STONEBAKED PIZZA

The Godfather 31

Italian sausage, parmesan & chilli

Pumpkin Gorgonzola

Pumpkin w/ Gorgonzola, pine nuts, garlic, caramelised onions & sage

Roasted Vegetables

Chargrilled eggplant, capsicum, semi-dried tomato, garlic & fresh basil

Casalinga

Baked prosciutto, marinated artichokes, mushrooms & basil

Truffled Mushroom Gorgonzola 🕖

Sautéed truffled mushrooms & Gorgonzola

Chicken Pesto Roast Potato

Chicken, pesto, cream, potato, pine nut & basil

Tiger Prawn Pesto

Tiger prawns, rocket pesto, garlic & cherry tomato

* Half/Half Pizza extra \$3 (only on Traditional)



BEST PIZZA RESTAURANI

trattoria del popolo -

Takeaway and Delivery



OFFER 1

Large Traditional Pizza, Pasta & Garlic Bread



OFFER 2

Any Large Traditional Pizza Sun - Thur only



OFFER 3

Any 2 Large Traditional Pizzas Fri & Sat only



OFFER 4

29

32

Any 2 Pastas Homestyle Pastas



OFFER 5

Pizza Party
4 Large Traditional Pizzas,
2x Garlic Bread, 2 x 1.25lt Drinks
Fri & Sat only





\$3 EXTRA FOR DELIVERY • GF pizza base or penne pasta \$5.5 extra
*ANY VALUE OFFERS

Add \$1 for meat pizza. Add \$4 for chicken, meat, truffled or seafood pasta. Add \$5 for Gourmet upgrade. Add \$7 for Premium upgrade.

All prices are inclusive of GST. Prices are subject to change without notice. Minimum Order for delivery is \$20. Visa & Mastercard accepted.

Credit card fees apply. Extra ingredients subject to charges.

Sundays incur 10% surcharge. Public holidays incur 15% surcharge. E&EO.

Sign up to Andiamo's APP for other Offers, Pick up & Delivery Availability!





BOOK your FUNCTION or CATERING TODAY Call to Plan any EVENT

STARTERS & BREAD

Garlic Bread 🕖		6
Bruschetta 🕖 Tomato & basil		13
Garlic Pizza Crust 🕖	sm 12	lg 15
Garlic & Cheese Pizza Crust 🕖	sm 15	lg 20

ENTRÉES

Arancini	Tib
Handmade prosciutto & mozzarella w/ Napoletana sau	ce OR
Handmade roast pumpkin, spinach & mozzarella w/ Go	rgonzola rosa
sauce 🕖	
Homemade Meatballs (Polpette)	19

Homemade Meatbans (Folpette)
Homestyle meatballs w/ Napoletana sauce
Calamari Fritti
Golden fried calamari rings

MAIN SALADS

Caesar Salad (Add chicken +7) w/ house Caesar dressing, bacon, egg, anchovies, Parmesan & cro	25 outons
Spinach & Feta Salad Ø (G/F)	25
Spinach, feta, roast potato, semi-dried tomatoes, pine nuts	
Mediterranean Grilled Chicken Salad (G/F) Mesclun greens, capsicum, cucumber, olives, feta w/ grilled chicke	28

KIDS

Pollo Fritti & Fries	19
Homemade chicken tenders served w/ fries	
Children's Pasta	15
Spaghetti or Penne w∕ Napoletana Ø	

is meat-free. Gluten Free - per Pizza base or Pasta penne \$5.5 extra.

Our kitchens prepare food with nuts, eggs, dairy, gluten, shellfish, honey, please take care if you have allergies. Olives may contain pips.



PASTA & RISOTTO

Penne Alla Vodka 25 Slow roasted roma tomato, vodka & rosa sauce w/ a hint of chilli

Penne Alla Norma

Eggplant, garlic & Napoletana, topped w/ fresh ricotta

Spaghetti Bolognese

Traditional meat-based Bolognese sauce

Homemade Lasagne Authentic Italian lasagne

Spaghetti & Meatballs

Spaghetti & homemade meatballs like Nonna used to make

Homemade Gnocchi ProvenCale

Semi-dried tomato, eggplant, olives, Parmesan & Nopoletana

Homemade Gnocchi della Nonna

Rich meat-based Bolognese

Roasted Pumpkin Risotto (G/F)

Creamy roasted butternut pumpkin risotto

Porcini Mushroom Risotto (G/F)

Earthy porcini mushroom arborio risotto

Truffled Carbonara Linguine Classic Roman w/ pancetta, egg, Parmesan

Penne Soprano

Italian sausage, mushrooms & shallots in creamy rosa sauce

Tortellini Boscaiola

Mushrooms, ham & parsley in creamy sauce

Lamb Ragu Pappardelle Slow cooked lamb with a hint of chilli

Pollo Pesto Pappardelle

Chicken, homemade rocket pesto & pine nuts in a creamy sauce

Chilli Crab Linguine

Blue swimmer crab Napoletana w/ chilli & garlic

Spaghetti Marinara

Calamari, prawns, octopus, mussels, garlic & chilli in Napoletana

Handmade Gnocchi Tartufi

Truffled sautéed mushroom & wine in creamy sauce

MAINS (served w/ roasted potatoes & sautéed spinach unless specified)

Chicken Schnitzel	28
Crumbed tender chicken schnitzel w/ fries	
Pollo Boscaiola	38
Tender chicken with mushroom & ham in creamy sauce	

Pollo Josephine

Tender chicken with pine nuts, shallots & ricotta in a spinach

Chicken Parmigiana

Crumbed tender chicken schnitzel w/ prosciutto, mozzarella & rosa sauce w/ fries

SIDES & SIDE SALADS

Italian Tossed 🕖 (G/F)	10
Mediterranean or Rocket	14
& Shaved Parmesan Ø (G/F)	
Fries 🕖	9
Creamy Polenta Mash w/ Truffle Oil 🕖 (G/F)	9
Rosemary Roast Potatoes 🕖 (G/F)	12

26

28

30

DESSERTS		
Sticky Date Pudding		10
Homemade Tiramisu		13
Zeppole (Light Italian Doughnuts) <i>Nutella, Cinnamon or Honey</i>	sm 6	lg 10
Gelato or Sorbet (1/2 ltr)		17
Nutella & Strawberry Pizza (Lg)		22

COLD DRINKS

1.25 Litre Bottle	7
Coke, Sunkist, Solo, Lemonade, Coke No Sugar	
Chinotto, Aranciata & Limonata	6

