



**andiamo chef! feed me menu**  
**\$65 per person**

pane

- garlic bread (v) **11**
- focaccia with local olive oil + balsamic (v)(df) **12**
- warm local olives (v)(gf)(df) **10**

small

- woodfired king prawns, garlic, chilli, saffron, butter + EV olive oil (gf) **26**
- calamari fritti, saffron aioli, + lemon (df)(gf\*) **19**
- buffalo mozzarella, heirloom tomato, basil, pine nuts + balsamic of modena (v)(gf) **19**
- bruschetta pizza, tomato, red onion, basil + fior di latte (v) **18**
- arancini primavera, peas, parmesan, mozzarella + red pepper aioli **18**

large

- gnocchi della terra, mushrooms, pine nuts, rocket, garlic, chilli + burnt butter sauce (v) **30**
- risotto ai funghi, wild mushroom, baby herbs, toasted almond + pecorino (v)(gf) **29**
- trecento carbonara, speck, garlic, parmesan + creamy carbonara sauce **28**
- casarecce gamberi, prawns, salami, garlic, chilli + creamy tomato sauce **32**
- rigatoni ragu, slow cooked lamb ragu, tomato, garlic, basil + lemon & parsley pangrattato **29**
- frutti di mare, linguine, crab, vongole, prawns, cherry tomato, garlic, lemon, chilli + herb **36**
- gnocchi napoletana, traditional napoletana sauce, basil, mozzarella + parmesan (v) **28**
- gnocchi al tartufo, truffle cream, herb salad + parmesan (v) **28**
- linguine vongole, clams, cherry tomato, garlic, lemon, chilli + herb **30**
- linguine gamberi, prawns, cherry tomato, garlic, lemon, chilli + herb **30**
- specials, speak to our waitstaff about current specials

sides

- rocket, raddicchio, pear, parmesan + balsamic reduction (v)(gf) **14**
- baby cos lettuce, fennel, parmesan, lemon vinaigrette + pangrattato (v)(gf) **14**
- woodfired marinated mushroom (v)(df)(gf) **12**
- tuscan potatoes, salt, butter, parsley + lemon (v)(gf) **12**
- shoestring fries, salt + aioli (v)(gf)(df) **11**
- green beans, butter, chilli + garlic + almond (v)(gf) **12**

*groups of 12 people or more must order from our large party menu*

**gf** gluten free   **v** vegetarian   **df** dairy free   **gf\*** can be altered on request



pizza

**rossa (tomato base)**

- marinara (not seafood) (v/df) - san marzano, oregano, garlic + basil **21**
- margherita (v) - san marzano, fior di latte + basil **24**
- diavola - san marzano, fior di latte, salami, chilli + basil **26**
- capricciosa - san marzano, fior di latte, ham, olive, artichoke, mushroom **27**
- gamberi - san marzano, fior di latte, prawn, cherry tomato, garlic, chilli + basil **29**
- san sebastiano - san marzano, fior di latte, garlic, salami, onion, rocket + chilli **27**
- amanti della carne - san marzano, fior di latte, salami, neapolitan sausage, ham **28**
- calabrese - san marzano, fior di latte, salami, olives, red pepper, chilli + basil **26**
- napoletana (df) - san marzano, oregano, garlic, olive, anchovy + basil **24**

**bianca (fior di latte base)**

- bufalina (v) - buffalo mozzarella, cherry tomato, parmesan + basil **26**
- pistachio - fior di latte, pistachio, neapolitan sausage + basil **26**
- porcinella - buffalo mozzarella, porcini mushroom, neapolitan sausage, chilli + basil **27**
- primavera - fior di latte, rocket, prosciutto, cherry tomato + shaved parmesan **26**
- delicata - fior di latte, prosciutto, ricotta, oregano + truffle oil **28**
- porcini (v) - fior di latte, porcini mushroom, button mushroom + basil **25**
- ortolana (v) - fior di latte, mushroom, cherry tomato, capsicum, + basil **25**
- pollo - fior di latte, mushroom, capsicum, chicken, smokey aioli + basil **26**

dolci

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- sorbet/gelato of the week **5 per scoop**
- house made tiramisu, the iconic italian pick-me-up **15**
- house made passionfruit creme brulee (gf) **14**
- mamma val's sticky date pudding, butterscotch, vanilla ice cream **14**
- house made zeppole (fried dough), cinnamon sugar **14** - add nutella **3**
- dolcezza (nutella pizza) **18**

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## what does it mean?

**fior di latte** - a type of mozzarella cheese

**buffalo mozzarella** - a type of mozzarella made using the milk of the italian mediterranean buffalo

**san marzano tomato** - a type of tomato grown only in naples used to make our sauce

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