

andiamo

EGGS & THINGS

chia coconut yoghurt , macerated orchard fruits, toasted coconut	-16
french toast , nutella, toasted hazelnut, crème chantilly	-19
eggs your way , choose your eggs, focaccia	-14
eggs benedict , truffle hollandaise;	-23
choice of pancetta or big glory bay salmon	
mince on toast , seven-hour veal & pork bolognese, fried egg	-21
crushed avocado toast , grilled chorizo, ciabatta, pickled jalapeño	-21
the andiamo , westmere butchery sausage, a lady butcher's bacon, roasted tomato, mushrooms, polenta fried eggs, toast	-26

EXTRAS

field mushrooms	-4	lady butchers's bacon	-6
crushed avocado	-4	big glory bay salmon	-6
roast tomatoes	-4	westmere butchery sausages	-6
		black pudding	-6

DRINKS

bellini	-16
mimosa	-16
bloody marys	-18
hail andiamo , smoked chilli vodka, port, horseradish, basil, chipotle tabasco, worcestershire sauce, lemon, salt & pepper	
classic , vodka, tabasco, worcestershire sauce, lemon, salt & pepper	
red snapper , gin mare, sherry, tabasco, worcestershire sauce thyme, lemon, salt & pepper	
freshly squeezed fruit juice (ask your server)	-8

Your friendly local | Gluten & dairy free available on request

STARTERS

focaccia , garlic, rosemary, buttermilk	-4/pp
fried calamari , 'bagna cauda', chorizo oil, lemon	-17
crudo , market fish, stone fruits, chilli, tomato, oregano	-18
burrata , fennel confit, extra virgin olive oil, sourdough crumb	-22
grass-fed beef meat balls , blistered heirloom tomatoes, wild oregano ... with spaghetti	-18 - add 9
potato fries , truffle, parmigiano-reggiano	-13

PASTA

riso verde , zucchini flower, fresh peas, fine herbs, feta	-24
pappardelle , crystal bay prawn, tomato, chilli	-34
macaroni , bacon, chilli, fontina cheese	-16 / 23
rigatoni , seven-hour veal & pork bolognese, parmigiano reggiano	-29
potato gnocchi , 'cacio e pepe', pecorino, chicken gravy	-21
clevedon mozzarella pizzetta , ripe tomatoes, basil, olive oil, sea salt	-23

MAINS

first light wagyu bavette , aged balsamic, pink peppercorn, panisse 'chips'	-35
free-range chicken parmigiana , tomato fondue, clevedon mozzarella	-35
market catch , golden beetroot, yellow zucchini, little-neck clams, sweetcorn	-38
jumbo prawns , pancetta, kalamata olive, puttanesca sauce	-37

INSALATE

salty river farm leaves , green olive, lemon, extra virgin olive oil	-9
baby rocket , strawberry, ricotta salata, aged balsamic	-16
caesar , boiled egg dressing, a lady butcher's bacon, garlic croutons	-19
heirloom tomato caprese , local buffalo mozzarella, basil pesto	-21
market green vegetables , italian inspired – changes daily	-12