



## Andiamo Catering Menu

### STARTERS & ENTREES

- Garlic Pizza Crust large \$13.
- Garlic Pizza Crust with Mozzarella large \$14.
- Garlic or Garlic & Herb Bread (serves 10) \$20.
- Calamari Fritti (serves 18-22) \$115.
- Arancini - Prosciutto & mozzarella (serves 18) \$78.
- Arancini - Roast pumpkin & mozzarella (meat free) (serves 18) \$78.
- Homemade Meatballs (serves 18) \$98.

### MAIN SALAD (tray serves 10)

- Caesar Salad (incl bacon) \$70.
- Grilled Chicken Caesar Salad \$90.
- Rocket & Shaved Parmesan Salad \$55.
- Italian Tossed Salad (meatfree) \$50.
- Mediterranean Salad (meatfree) \$55.

### PASTA (tray serves 8 -12)

GF = Gluten free GF (Penne) Pasta additional \$20 (not available on dishes indicated)

- Spaghetti Aglio e Olio (meatfree) \$80
  - Garlic, parsley & extra virgin oil, breadcrumbs & chilli*
- Penne Arrabbiata \$85.
  - Classic Arrabbiata with chilli Napoletana sauce*
- Penne Rosa Pomodoro (meat free) \$95.
  - Slow roast roma tomato & mascarpone with a hint of chilli*
- Penne Alla Norma (meatfree) \$95.
  - Napoletana, garlic, eggplant topped with fresh ricotta*
- Spaghetti Bolognese \$95.
  - Traditional meat-based Bolognese sauce*
- Fettuccine Sunset \$95.
  - Fresh fettuccine creamy rosa sauce with pine nuts & semi-dried tomatoes*
- Roast Vegetable Lasagne \$105. (meatfree) (GF not available)
  - Homemade eggplant, zucchini, spinach & béchamel sauce*
- Traditional Lasagne \$110. (GF not available)
  - Italian lasagne like Nonna would make*
- Handmade Gnocchi Provençale (meatfree) \$110. (Vegan option available)
  - Semi-dried tomato, eggplant, olives, Parmesan & Napoletana*
- Handmade Gnocchi Tartufi (meatfree) \$120.
  - Creamy truffled mushroom sauce*

Penne Soprano \$110.

*Italian sausage, mushrooms & shallots with light Nap & basil*

Tortellini Boscaiola (incl Ham) \$115.

*Beef tortellini with mushrooms, ham & shallots in creamy sauce*

Lamb Ragu Pappardelle \$125.

*Slow-cooked lamb ragu with a hint of chilli*

Pollo Pesto Pappardelle \$120.

*Chicken, fresh rocket pesto, pine nuts in creamy sauce*

## **RISOTTO (tray serves 8 -12)**

Pumpkin Risotto (GF) (meatfree) \$110.

*Creamy roast butternut pumpkin risotto*

Porcini Mushroom Risotto (GF) (meatfree) \$110.

*Earthy porcini mushroom arborio risotto*

Pea & Parmesan Risotto (GF) (meatfree) \$110.

*Delicious, simple arborio risotto with shaved Parmesan*

## **PIZZA (large only)**

Gluten free pizza base additional \$5.50

Margherita (meat free) \$17.

*Mozzarella cheese & fresh basil*

Pepperoni \$17.

*Traditional pepperoni pizza*

Del Popolo \$19.

*Pepperoni, ham, mushrooms, capsicum, garlic & oregano*

Hawaiian \$18.

*Ham & pineapple*

Pizza Alla Norma (meatfree) \$17.

*Eggplant, fresh ricotta & basil, drizzle of extra virgin olive oil*

Meat Lovers \$19.

*Pepperoni, cabanossi, beef & ham*

Supreme \$19.

*Cabanossi, ham, mushrooms, capsicum, onion & olives*

BBQ Chicken \$20.

*Chicken, onion, mushrooms & BBQ sauce*

Capricciosa \$18.

*Ham, mushrooms & olives*

Vegetarian (meatfree) \$17.

*Mushrooms, onion, capsicum, garlic & olives*

Diavolo \$19.

*Hot Calabrese salami, chilli, red capsicum & olives*

Seafood \$20.

*Mixed seafood, fresh garlic & parsley*

Napoletana \$17.

*Anchovies, olives & basil*

Pumpkin Gorgonzola (meatfree) \$22.

*Pumpkin w/ Gorgonzola, pine nuts, garlic, caramelised onion & sage*

La Potata \$22.

*Sliced baked potato, Spanish onion, sour cream & bacon bits*

Salsiccia \$22.

*Italian sausage, bocconcini & fresh basil*

Quattro Formaggi (meatfree) \$22.

*Baked mozzarella, bocconcini, Parmesan & Gorgonzola*

Giardino (meatfree) \$20.

*Eggplant, capsicum, mushrooms, semi-dried tomatoes & Spanish onion*

El Capo \$22.

*Spicy ground beef, jalapeno peppers, sour cream & smoky paprika*

Roasted Vegetable (meatfree) \$22.

*Chargrilled eggplant, zucchini, semi-dried tomato, garlic & fresh basil*

Finocchiona \$22.

*Bianco base, mild fennel salami, artichoke, semi-dried tomatoes, light garlic & olives*

Casalinga \$23.

*Baked Prosciutto, marinated artichokes, mushrooms & basil*

Chicken Pesto Shaved Parmesan \$24.

*Chicken, fresh rocket pesto, potato, pine nuts, shaved Parmesan*

Siena (served cold) \$24.

*Baked pizza base topped with fresh sliced Prosciutto, fresh rocket & shaved Parmesan*

Positano Seafood Pizza \$24.

*Tiger prawns, fresh tomato slices, ricotta, chilli & mint*

Truffled Mushroom Gorgonzola (meatfree) \$24.

*Sautéed truffled mushrooms & Gorgonzola*

## **COLD DRINKS**

Choose (3) bottles \$16.

Coke

Sunkist

Solo

Lemonade

Coke no sugar

## **COSTING / ADD ONS**

Parmesan Cheese \$8

**NOTE:** GF pasta (per tray) add \$20

GF Pizza (per pizza) add \$5.5

## **ANDIAMO'S TERMS AND CONDITIONS**

\$20 Delivery fee.

For all orders over \$200 free delivery.

All prices are inclusive of GST.

Visa, Mastercard & Amex accepted

All credit cards incur surcharges.

All catering orders must be placed two days in advance & with payment in full to confirm your order.

Any changes or cancellation of orders must be confirmed 2 business days prior to delivery.

Prices are subject to change without notice.

A 15% surcharge applies public holidays.

GF = Gluten free. Our GF dishes are prepared without gluten however our kitchens and ovens are not. Please be aware if you are full coeliac.

MF = Meat-free.

Olives contain pips, so please use care when consuming.

Please use precautions with any food allergies.