

Breakfast

Eggs

All breakfast, is served with home fries, toast, jam & garnished with fresh fruit. Served until noon.

Bacon & Eggs

7.⁹⁹

Three Eggs cooked to your liking served with 3 slices of Double Smoked Bacon.

Andiamo Special

8.⁹⁹

Three Eggs cooked to your liking served with 3 slices of Peameal Bacon.

Italian Sausage & Eggs

8.⁹⁹

Three Eggs cooked to your liking served with 1 link of Italian Sausage.

Eggs Benedict

12.⁹⁹

Two Poached Eggs on top of an English Muffin & Canadian Back-Bacon topped with Hollandaise Sauce.

3 Egg Omelettes

Ultimate Egg Whites

14.⁹⁹

Egg Whites, Spinach, Onions, Mushrooms with Swiss, Mozzarella & Old Cheddar.

Andiamo Omelette

13.⁹⁹

Roasted Red Peppers, Pancetta with Swiss, Mozzarella & Old Cheddar.

Western Omelette

11.⁹⁹

Black Forest Ham, Onions & Assorted Sweet Peppers.

Mushroom & 3 Cheese

13.⁹⁹

Wild Assorted Mushrooms with Swiss, Mozzarella & Old Cheddar.

Trio Cheese Meat Lovers

13.⁹⁹

Bacon, Italian Sausage with Swiss, Mozzarella & Old Cheddar.

Waffles & Fruits

Strawberry Waffle

9.⁹⁹

Served with Strawberry Preserve & Whipped Cream.

French Toast

9.⁹⁹

Three pieces of French Toast served with Strawberry Preserve & Whipped Cream.

Fresh Assorted Fruits

8.⁹⁹

Fresh Assorted Fruit Bowl.

Additional Items

Home Fries.....\$2.99
Toast.....\$1.99
Bacon.....\$3.99
Peameal.....\$3.99

Extra Egg.....\$2.00
Rye Toast.....\$2.25
Ham.....\$2.99

Sausage.....\$3.99
Side of Tomatoes.....\$1.25
Cheese.....\$1.50

No Substitutes

Apps, Soups, & Salads

Oven Baked Six Onion Soup 7.⁹⁹

Six varieties of Onions create an irresistible broth.
Topped with Mozzarella, Cheddar & Parmigiano Reggiano.

Soup of The Day 5.⁹⁹

Each day the chef tempts your palette with a fresh creation made from the finest local ingredients. Ask your server for today's selection.

Organic Mixed Green Salad small 6.⁹⁹

A variety of Young Greens, Cucumbers, Ripe Tomatoes, Red Onion,
Assorted Sweet Peppers & Balsamic Vinaigrette.

Large 8.⁹⁹

Andiamo Caesar 9.⁹⁹

Originally called "Aviator's Salad" it was first created by Italian immigrant Caesar Cardini in 1927. Crisp Romaine Hearts served with house made dressing & topped with Pancetta, Parmesan, Garlic Crostini & a Wedge of Lemon.

Berry, Spinach & Goat Cheese Salad 12.⁹⁹

Fresh Young Spinach with Sliced Strawberries & Assorted Fruits, Red Onion Rings,
Candied Pecans, Crumbled Goats Cheese & drizzled with a Light Poppseed Dressing.

Villaggio Insalata 14.⁹⁹

Ripe Tomatoes, Cucumbers, Sweet Assorted Peppers, Black & Green Olives,
Red Onions, Fresh Oregano & Goats Cheese in Extra Virgin Olive Oil.

Add to any of our Fresh Salads

Grilled Marinated Chicken Breast \$5
Grilled Jumbo Shrimps \$6
Seared Atlantic Salmon \$5

Carpaccio 11.⁹⁹

Thinly shaved slices of Beef presented with Young Greens, White & Black Balsamic Cream. Finished with shavings of Parmigiano Reggiano.

Roasted Garlic Bruschetta 8.⁹⁹

Toasted Artisan Bread creates the perfect canvas for a layer of Sweet Roasted Garlic baked with a mixture of Marinated Diced Red Onion & Ripe Tomatoes, Fresh Basil & Parmigiano Reggiano.

Add Trio of Cheese (Swiss, Mozzarella & Old Cheddar) for \$2

Mussels with Garlic & Tomato 12.⁹⁹

1 lb of PEI Mussels sautéed together with Roasted Garlic, White Wine,
Tomatoes & Onions. Served with Fresh Bread.

Garlic Shrimp & Scallops 13.⁹⁹

Shrimp & Scallops sautéed together with White Wine, Roasted Garlic, Tomatoes, Onions
& Fresh Herbs. Served steaming hot in a Cast Iron Skillet with Fresh Bread.

Calamari Romano 12.⁹⁹

Fresh Squid pan-fried with Olive Oil, Roasted Garlic, Olives, Capers, Lemon & Fresh Herbs. Served with Fresh Bread.

Lobster Cakes 13.⁹⁹

House Made Real East Coast Lobster Cakes, Pan-fried golden brown
& served with a Lemon Aioli & Fresh Young Greens.

Fire-Seared Antipasto Share Platter 17.⁹⁹

Fire Grilled Vegetables, Assorted Artisan Cheese, Cured Meats & Pickled Vegetables with
Toasted Garlic Crostini.

No Substitutes

Lite - Fares

Combo Soup & Salad 10.⁹⁹

*Soup of the Day paired with an Organic Mixed Green Salad.
Served with Garlic Toast.*

*Substitute your Soup with our Oven Baked Six Onion Soup for \$2
Make it a Andiamo Caesar for \$2*

Fish & Chips 12.⁹⁹

*Beer Battered Whole Filet of Australian White Fish
Served with Lemon Wedges & Tartar Sauce.*

Chicken Tenders 13.⁹⁹

*Tender White Meat Chicken Panko Breaded & Fried Golden Brown.
Served with Fresh Cut Fries.*

Andiamo Back Bacon 12.⁹⁹

*Canadian Back Bacon, Ripe Tomatoes, Organic Mixed Lettuce & Basil Mayo
on Artisan Bread. Served with Fresh Cut Fries.*

Grilled & Marinated Chicken 14.⁹⁹

*Fresh Grilled Marinated Chicken Breast, Mozzarella & Basil Mayo on Artisan
Bread. Served with Fresh Cut Fries.*

Italian Veal & Cheese 14.⁹⁹

*Breaded Grain Fed Veal Cutlet, Ossobuco Tomato Sauce & Mozzarella Cheese
on Artisan Bread. Served with Fresh Cut Fries.*

Grilled Roasted Vegetable Wrap 12.⁹⁹

*Assorted Grilled Vegetables, Organic Baby Mixed Greens with Tomatoes, Red
Onions, Roasted Red Pepper Mayo wrapped in a Whole Wheat Tortilla.*

Add Goat Cheese for \$2

Add Seared Salmon for \$5

Andiamo Beef Burger 12.⁹⁹

*Our House-Made ½ lb Angus Beef Burger served with Greens, Tomatoes,
Onions & Fresh Cut Fries.*

Andiamo Lamb Burger 15.⁹⁹

*House-Made Lamb Burger charbroiled & topped with Roasted Red Peppers. Served
with Greens, Tomatoes, Onions & Fresh Cut Fries.*

Add Cheddar, Mozzarella, Sautéed Onions, Mushrooms, Bacon \$1.50

Dishes that include fries can be substituted for:

Organic Mixed Green Salad for \$3

Andiamo Caesar for \$4

Oven Baked Six Onion Soup for \$4

Soup of The Day for \$3

**Ask your server for our
Daily Feature!**

**Please let your server know
if you have any allergies.**

No Substitutes

Gourmet Pizzas

Six slice house made pizza, baked on our firestone oven with fresh ingredients

Classic Pepperoni 11.99

Tomato Basil Sauce, Mozzarella & Thin Cut Dry Cured Pepperoni.

The Carnivore 14.99

Tomato Basil Sauce, Mozzarella, Dry Cured Pepperoni, Pancetta, Mild Italian Sausage & Black Forest Ham.

The Herbivore 13.99

Basil Pine Nut Pesto, Mozzarella & Fire Roasted Assorted Vegetables.

Quattro Formaggi 13.99

Tomato Basil Sauce, Mozzarella, Romano, Old Cheddar Jack, Parmigiano Reggiano & Fresh Herbs.

Pizza Bianca 14.99

House-Made Alfredo Sauce, Mozzarella, Chicken Breast, Pancetta & Fresh Basil.

**Gluten Free Pizzas & Pastas Available - Extra Surcharge*

Pastas

All of our pastas are served with house-made sauces & fresh ingredients

Pappardelle Bolognese 17.99

Pappardelle Egg Noodles in a house-made Lamb Ossobuco Bolognese.

Fusilli Andiamo 15.99

Fresh Fusilli Pasta in Garlic & Oil with Fresh Fire Roasted Vegetables & Parmigiano Reggiano.

Pesto Vegetable Ravioli 18.99

Vegetable & Cheese Stuffed Ravioli tossed with Fire Roasted Vegetables, Fresh Spinach, Garlic, Basil & Pesto Parmigiano Reggiano Pine Nut Cream Sauce.

Jumbo Cheese Ravioli 16.99

Fresh Ravioli stuffed with Ricotta in a Creamy Grey Goose Rosé Sauce with Parmigiano Reggiano.

Andiamo Alfredo 14.99

Popularised in Rome by restaurateur Alfredo di Lelio who served it with his own name attached. Fettuccine Noodles with House Made Garlic Parmesan Cream.

Add to any pasta Grilled Marinated Chicken Breast \$5
Grilled Jumbo Tiger Shrimp \$6
Seared Atlantic Salmon \$5

No Substitutes

Entrées

Veal Scaloppini Parmigiana **18.⁹⁹**

Breaded Grain Fed Veal Cutlets quick fried & topped with Ossobuco Tomato Sauce & Mozzarella Cheese. Served on a bed of Tomato Basil Fettuccine.

Wild Mushroom Beef Gnocchi **19.⁹⁹**

Wild Assorted Mushrooms, Slow Braised with Beef Tenderlion in a Demi-Glazed Red Wine Parmesan Cheese Sauce.

Chicken Puttanesca **17.⁹⁹**

Freshly Grilled Marinated Chicken Breasts topped with Ripe Tomatoes, Red Onions, Olives, Capers & Fresh Herbs. Served with Chef's Choice Potato & Fresh Vegetables.

Add a Skewer of Jumbo Shrimp \$6

Chicken con Spinaci **19.⁹⁹**

Fresh Chicken Breast stuffed with Organic Spinach, Artichokes, Fire Roasted Red Peppers & Goat Cheese topped with a Parmigiano Reggiano Cream Sauce. Served with Chef's Choice Potato & Fresh Vegetables.

Add a Skewer of Jumbo Shrimp \$6

Beef Tenderloin Angus Medallions **19.⁹⁹**

A tower of Triple A Beef Tenderloin Meddallions topped with a Tri-Coloured Red Wine Peppercorn sauce in a bed of Garlic Mashed Potatoes & Fresh Vegetables.

Add a Skewer of Jumbo Shrimp \$6

Veal Striploin **23.⁹⁹**

8oz cut of Grain Fed Veal Striploin fire grilled to tender perfection recommended to be served Medium or less! Served with Chef's Choice Potato & Fresh Vegetables.

Add a Skewer of Jumbo Shrimp \$6

Seafood Risotto **24.⁹⁹**

Atlantic Salmon, Shrimp, Scallops, Mussels, & Calamari. Served with Arborio Rice, Lobster Stock, Cream, Parmigiano Reggiano & Mascarpone.

Sea Bass Fillet **19.⁹⁹**

Cajun crusted, baked Barramundi served over Seasoned Basmati Rice & Fresh Vegetables.

Fresh Catch Of The Day **Market Price**

Each week we offer a different catch. Ask your server for this weeks selection.

*For Daily Feature
please ask your server.*

No Substitutes

*Please let your server know
if you have any allergies.*