

# Andiamo

## Saturday & Sunday Lunch

2 courses £14.95, 3 courses £16.95

### Minestrone al' Italiana (v)

Traditional Italian vegetable soup served with homemade bread

### Zuppa del Giorno

Andiamo's freshly prepared soup of the day served with homemade bread

### Spuma di Sgombro

Homemade smoked mackerel and spring onion mousse, served with crusty bread and red onion jam

### Combo Fritto (v)

Broccoli florets and zucchini coated in parmesan batter and golden fried, served with garlic mayonnaise

### Crostino Melanzane (v)

Crunchy slice of garlic bread topped with aubergines stewed with tomato, basil and red onions, topped with parmesan cheese



### Panciotti con Melanzane (v)

Egg pasta parcels filled with roasted aubergines and asiago cheese, tossed in a tomato and basil sauce

### Pollo Stroganoff

Strips of chicken breast cooked with mushrooms, French mustard, cream and paprika, served with Arborio rice

### Pesce e Patate

Fresh haddock coated in beer batter and golden fried, served with chips, mixed salad and tartar sauce

### Linguine Tarantina

Linguine with mussels and assorted seafood in a garlic and tomato sauce

### Salsicce di Capriolo

Homemade (Mimmo's own recipe) venison sausage braised with red onions, red wine and thyme, finished with a spoon of cranberry jam and served with creamy mash and fine beans

### Pizza Margherita

Fior di Latte mozzarella, tomato and your choice of two toppings

### Bistecca Alla' Griglia (£5.00 supplement)

9oz Sirloin of Scottish beef char grilled and cooked to your liking, fully garnished and served with hand cut chunky chips



### Apple pie

Served warm with vanilla ice cream

Vanilla and Scottish tablet ice cream

Chef's choice dessert

Available 12pm-4pm