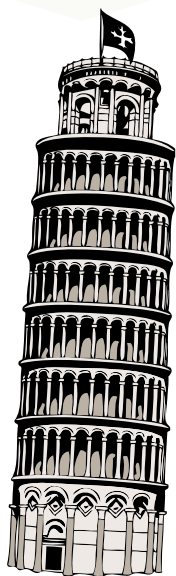


# ANDREAS

*di Venezia*



## ANTIPASTO

- |  |           |
|--|-----------|
| <b>Tomato Basil Soup</b>   | <b>34</b> |
| A classic Italian soup made with Roma tomatoes and Basil leaves. served with garlic croutons.            |           |
| <b>Calamari Fritti</b>   | <b>44</b> |
| Tender rings of calamari coated in a light and crispy batter served with marinara sauce.                 |           |
| <b>Eggplant Parmesan</b>   | <b>45</b> |
| Slices of eggplant coated in breadcrumbs, baked to perfection with mozzarella cheese and marinara sauce  |           |
| <b>Bruschetta</b>  | <b>28</b> |
| Grilled slices of rustic bread topped with fresh Roma tomatoes, basil, and olive oil.                    |           |
| <b>Caesar Salad Pollo</b>  | <b>52</b> |
| Crisp romaine lettuce, Homemade Caesar dressing, grilled chicken, parmesan cheese, and crunchy croutons. |           |

## PIZZA

- |  |           |
|--|-----------|
| <b>Margherita</b>  | <b>49</b> |
| Pomodoro, buffalo mozzarella, basil leaves and olive oil   |           |
| <b>Diávola</b>   | <b>54</b> |
| Pomodoro, Spicy pepperoni slices, buffalo mozzarella, spicy honey and chili flakes   |           |
| <b>Frutti di Mare - Seafood Pizza</b>  | <b>69</b> |
| A delightful combination of seafood delights, shrimp, mussels, and clams.  |           |
| <b>Andreas Signature Pizza - Fat Tony</b>  | <b>69</b> |
| Pomodoro, Beef Salami, pickled jalapeno, cheddar cheese and buffalo mozzarella   |           |
| <b>Andreas Pizza Al Tartufo</b>  | <b>75</b> |
| Creamy truffle sauce topped with thin slices of black truffle, buffalo mozzarella and mushrooms, drizzled with truffle oil to enhance its savory taste |           |



## PASTA AND RISO



- |  |           |
|--|-----------|
| <b>Fettuccine Alfredo</b>  | <b>44</b> |
| Fresh fettuccine pasta with Alfredo sauce.   |           |
| <b>Risotto Al Funghi</b>   | <b>70</b> |
| Arborio rice, infused with earthy mushrooms, aromatic herbs, parmesan cheese and fresh truffle.                        |           |
| <b>Penne Al Pesto</b>  | <b>44</b> |
| Penne pasta coated in basil pesto sauce.   |           |
| <b>Cacio E Pepe</b>  | <b>63</b> |
| Traditional Roman Spaghetti made from Pecorino Romano cheese, freshly ground black pepper and mushrooms.               |           |
| <b>Linguine ai Frutti di Mare</b>  | <b>59</b> |
| Linguini pasta served with shrimp, clams, mussels, and calamari, in a light and fragrant sauce.                        |           |
| <b>Andreas Special</b>   | <b>70</b> |
| Your choice of Pasta, baked with extra mozzarella and topped with your selection of Chicken, Beef Bolognese or Shrimps |           |

## MAINS

- |   |            |  |            |
|---|------------|--|------------|
| <b>Bistecca Fiorentina</b>  | <b>98</b>  | <b>Ossobuco Di Agnello with Saffron Risotto</b>  | <b>115</b> |
| Grilled beef tenderloin seasoned with Tuscan herbs and served with mashed potatoes and sautéed spinach.   |            | Tender braised lamb shank simmered in a savory tomato and vegetable sauce, served over creamy saffron-infused risotto and topped with gremolata. |            |
| <b>Pollo alla Griglia</b>   | <b>110</b> |  |            |
| Tender baby chicken marinated in Italian herbs and grilled to perfection, served with grilled vegetables. |            |  |            |

## DESSERTS

- |   |           |
|---|-----------|
| <b>Tiramisu</b>   | <b>32</b> |
| ladyfingers soaked in espresso and coffee, mascarpone cheese, and dusted with cocoa powder. |           |



## EXTRAS

- |   |           |   |           |
|---|-----------|---|-----------|
| <b>Fried Potato Wedges</b>  | <b>25</b> | <b>Steamed Vegetables</b>                                     | <b>25</b> |
| Skin on Wedges, Salted to perfection  |           | Seasonal Steamed Vegetables                                   |           |
| <b>Truffle Fried Wedges</b>   | <b>40</b> | <b>Martelli Family Pasta</b>                                  | <b>10</b> |
| Deep fried Potato wedges with umami mayo and fresh truffle slices   |           | Upgrade to Martelli Family pasta for an additional fee        |           |
| <b>Olio Di Pane Di Andreas</b>  | <b>30</b> | <b>Mashed Potatoes</b>  | <b>30</b> |
| Loaded extra virgin olive oil with Balsamic, Roasted Garlic, Paprika, Sundried tomato, Green and black olives, parmesan served with Focaccia bread. |           | Mashed Potatoes with butter and cream served with crispy skin |           |

# ANDREAS

*di Venezia*



## DRIP

<b>Chemex</b>	<b>32</b>
<b>Aeropress</b>	
<b>V60</b>	
<b>Cold drip</b>	
<b>Brew tonic</b>	

## Tea

<b>Tea by Avantcha</b>	<b>22</b>
------------------------	-----------

Organic English Breakfast - Rose White - Rush Hour Berry  
Majestic Earl Grey - Organic Ginger Breeze - Moroccan Mint

## COFFEE

<b>Espresso</b>	<b>15</b>
<b>Americano</b>	<b>15</b>
<b>Espresso Macchiato</b>	<b>18</b>
<b>Affogato</b>	<b>25</b>
<b>Cafe Latte</b>	<b>24</b>
<b>Cappucino</b>	<b>24</b>
<b>Cortado</b>	<b>23</b>
<b>Piccolo</b>	<b>22</b>
<b>Flat white</b>	<b>24</b>
<b>Spanish Latte</b>	<b>24</b>
<b>Caramel Latte</b>	<b>26</b>
<b>Vanilla Latte</b>	<b>26</b>
<b>Cafe Mocha</b>	<b>26</b>

## BREAKFAST

<b>Eggs Benedict</b>	<b>48</b>	<b>Turkish Eggs</b>	<b>40</b>
Poached eggs, veal bacon, and baby asparagus atop toasted English muffins, all drizzled with rich and creamy Parmesan cheese sauce.		Poached eggs served over a bed of garlic-infused yogurt, drizzled with spicy melted butter, and topped with fresh herbs. Served with toasted sourdough on side	
<b>Smashed Avo</b>	<b>45</b>	<b>Waffle Di Venezia</b>	<b>35</b>
Freshly smashed avocado mix with lime, cilantro, and olive oil on top of toasted sourdough		Waffle topped with Nutella, Strawberries and cream	
<b>French Toast</b>	<b>54</b>	<b>Labneh Zataar</b>	<b>25</b>
Thick slices of Brioche bread dipped in a sweet egg batter, grilled to golden perfection, and topped with powdered sugar, Maple syrup, caramelised banana and fresh berries.		Whipped labneh server on top of toasted sourdough, sprinkle with zaatar, and drizzle with honey	
<b>Breakfast Bun</b>	<b>49</b>	<b>Granola berry bowl</b>	<b>48</b>
Toasted Brioche bun layered with Onion marmalade, two sunny-side-up eggs, bacon, Ementha cheese, Roasted cherry tomatoes, and arugula		A refreshing bowl of homemade crunchy granola topped with a variety of fresh berries, yogurt, and a drizzle of honey	
<b>Scrambled Eggs</b>	<b>40</b>	<b>Croissant Riccota</b>	<b>25</b>
Fluffy, lightly seasoned eggs cooked to perfection, served on top of toasted sourdough and loaded with parmesan snow.		Wipped Riccota drizzled with Italian Honey	

## IL PANE

<b>Italian Grilled Chicken</b>	<b>48</b>
Grilled chicken + mozzarella + pesto + arugula + avocado	
<b>Roasted Tomato with Burrata</b>	<b>55</b>
Slow roasted Plum tomatoes + Burrata + basil leaves	
<b>Steak Loader</b>	<b>55</b>
Beef Tenderloin + Chimichuri + Ementhal cheese + Arugula + Onion Marmalade	
<b>Scrambled Egg with Avocado</b>	<b>48</b>
Scrambled egg mixed with mayonnaise and pimento peppers + smashed avocado	
<b>Beef Bresaola</b>	<b>55</b>
bresaola + parmesan cheese + lemon aioli + arugula	
<b>Caprese</b>	<b>55</b>
Sliced Mix color plum tomatoes + basil pesto + fresh buffalo mozzarella + arugula	



## JUICES - COCKTAILS - WATER

<b>Fresh Juices</b>	<b>22</b>	<b>Cocktails</b>	<b>30</b>
Watermelon Pineapple Orange		Classic Mojito	
Lemon & Mint Green Apple Carrot		Strawberry Mojito	
<b>Iced Teas</b>	<b>30</b>	Passion Fruit Mojito	
Peach and Mango		<b>Water</b>	
Hibiscus		Still Acqua Panna 500ml	<b>12</b>
<b>Shots</b>	<b>10</b>	Still Acqua Panna 750ml	<b>17</b>
Andreas Lemon and Basil		Sparkling S.Pellegrino 500ml	<b>13</b>

TRIPADVISOR



Thank you for visiting us and don't forget to review us on tripadvisor and google.

GOOGLE

