

ANTIPASTO

Tomato Basil Soup <i>D, G</i>	34	Minestrone Soup	39
A classic Italian soup made with Roma tomatoes and Basil leaves. served with garlic croutons.		A hearty Italian vegetable soup	
Calamari Fritti <i>G, S, E</i>	44	Arancini <i>D, E, G</i>	44
Tender rings of calamari coated in a light and crispy batter served with marinara and tartar sauce.		Crispy golden balls of risotto, filled with cheese and rolled in breadcrumbs. serve with marinara sauce	
Tagliata di manzo con rucola <i>D, E, F</i>	96	Eggplant Parmesan <i>D</i>	45
Tender slices of grilled beef served with arugula and plum tomatoes, seasoned to perfection with refreshing dressing and topped with shaved parmesan cheese		Grilled eggplant slices rolled with mozzarella, and parmesan, baked in rich marinara sauce and topped with parmesan	
Caesar Salad Pollo <i>D, E, F, G</i>	52	Bruschetta <i>G</i>	28
Crisp romaine lettuce, Homemade Caesar dressing, grilled chicken, parmesan cheese, and crunchy croutons.		Grilled slices of rustic bread topped with fresh Roma tomatoes, basil, and olive oil.	

PIZZA

Margherita <i>G, D</i>	49	Arabica di venezia <i>G, D</i>	69
Pomodoro, buffalo mozzarella, basil leaves and olive oil		Pomodoro, spicy salami, buffalo mozzarella, brined red onion, sautéed fresh green chillies, and olive oil.	
Verdura Fresca - Veggie Pizza <i>G, D</i>	54	Bresaola <i>G, D</i>	69
Marinara, Bell peppers, onions, mushrooms, olives, and tomatoes, buffalo mozzarella		Thinly sliced air-dried beef, arugula, shaved parmesan, and a hint of lemon.	
Diávola <i>G, D</i>	65	Burrata <i>G, D, N</i>	79
Pomodoro, Spicy salami, buffalo mozzarella, spicy honey and chili flakes		Burrata cheese, roasted cherry tomatoes, fresh basil pesto, and a drizzle of balsamic glaze.	
Frutti di Mare - Seafood Pizza <i>D, G, S</i>	69	Andreas Signature Pizza - Fat Tony <i>G, D</i>	69
A delightful combination of seafood delights, shrimp, mussels, and clams.		Pomodoro, pepperoni, pickled jalapeno, cheddar cheese and buffalo mozzarella	
Pizza al Pollo - Chicken Pizza <i>D, G</i>	59	Andreas Pizza Al Tartufo <i>G, D</i>	75
Marinara sauce, tender pieces of grilled chicken breast, accompanied by bell peppers and mushrooms topped with buffalo mozzarella		Creamy truffle sauce topped with fresh black truffle, buffalo mozzarella, and mushrooms, and drizzled with truffle oil	

PASTA AND RISOTTO

Fettuccine Bolognese <i>D, G</i>	55	Fettuccine Alfredo <i>G, D</i>	44
House-special fettuccine swirled in a homestyle Bolognese sauce, accompanied by grilled cherry tomatoes and a touch of aromatic fresh herbs.		Fettuccine pasta with Alfredo sauce and parmesan	
Beef Lasagna <i>D, G</i>	69	Risotto Al Funghi <i>D</i>	70
Layers of tender beef ragù, creamy béchamel sauce, and melted mozzarella cheese.		Arborio rice, infused with earthy mushrooms, aromatic herbs, parmesan cheese and fresh truffle.	
Penne Arrabbiata <i>G, D</i>	44	Risotto Frutti Di Mare <i>G, D, S</i>	70
Penne pasta in a spicy tomato sauce infused with garlic, chili flakes, and herbs.		A creamy risotto infused with plum cherry tomatoes, paired with shrimp, tender clams, mussels, and squid. A true taste of the sea with a vibrant touch of Italian elegance.	
Linguine ai Frutti di Mare <i>S, G</i>	68	Andreas Special <i>D, G, S</i>	70
Linguine pasta served with shrimp, clams, mussels, and calamari, in a light and fragrant sauce.		Your choice of Pasta, baked with extra mozzarella and topped with your selection of Chicken, Beef Bolognese or Shrimps .	
Cacio E Pepe <i>G, D</i>	63	Penne Al Pesto <i>D, G, N</i>	54
Traditional Roman Spaghetti made from Pecorino Romano cheese, freshly ground black pepper and mushrooms.		Penne pasta coated in basil pesto sauce.	

MAINS

Bistecca Fiorentina <i>D</i>	98	Ossobuco Di Agnello with Saffron Risotto <i>D</i>	115
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.	
Pollo alla Griglia <i>D</i>	110	Salmon Piccata <i>F, D</i>	110
Tender baby chicken marinated in Italian herbs and grilled to perfection, served with grilled vegetables.		Pan-seared salmon fillets in a zesty lemon-caper butter sauce served with a side of garlic mashed potatoes and sautéed seasonal vegetables	

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IL PANE

Italian Grilled Chicken <small>D,G</small>	55	Roasted Vegetables <small>D</small>	45
Grilled chicken + mozzarella + pesto + arugula + avocado		Roasted veggies + Feta cheese + Baby spinach	
Roasted Tomato with Burrata <small>D</small>	69	Beef Bresaola <small>D,G</small>	55
Slow roasted Plum tomatoes + Burrata + basil leaves		bresaola + parmesan cheese + lemon aioli + arugula	
Steak Loader <small>D,G</small>	58	Grilled Halloumi <small>D</small>	48
Beef Tenderloin + Chimichuri + Ementhal cheese + Arugula + Onion Marmalade.		Grilled halloumi + Roasted cherry tomatoes + Arugula	
Scrambled Egg with Avocado <small>E,G</small>	52	Caprese <small>D,G</small>	58
Scrambled egg mixed with mayonnaise and pimento peppers, smashed avocado		Sliced Mixed Heirloom tomatoes + basil pesto + fresh buffalo mozzarella + arugula	

BREAKFAST

Eggs Benedict <small>D,E,G</small>	48	Turkish Eggs <small>D,E,G</small>	40
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	
Smashed Avo <small>G</small>	45	Acai	48
Freshly smashed avocado mix with lime, cilantro, and olive oil on top of toasted sourdough		Vibrant and refreshing dish made with a creamy blend of frozen açai berries, combined with choice of other fruits, berries and Nuts	
Labneh Zataar <small>D,G,SE</small>	25	French Toast <small>D,E,G</small>	54
Whipped labneh server on top of toasted sourdough, sprinkle with zaatar, and topped with cucumber ribbon		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.	
Breakfast Bun <small>D,E,G</small>	49	Granola berry bowl <small>D,N</small>	48
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	
Scrambled Eggs <small>D,E,G</small>	40	Croissant Riccota <small>D,G</small>	25
Fluffy, lightly seasoned eggs cooked to perfection, served on top of toasted sourdough and loaded with parmesan snow.		Croissant filled with Wipped Riccota drizzled with Italian Honey	

COFFEE

Espresso	15	Chemex	32
Americano	15	Aeropress	
Espresso Macchiato	18	V60	
Affogato	25	Cold drip	
Cafe Latte	24	Brew tonic	
Cappucino	24		
Cortado	23	Tea	
Piccolo	22	Tea by Avantcha	22
Flat white	24	Organic English Breakfast - Rose	
Spanish Latte	24	White - Rush Hour Berry	
Caramel Latte	26	Majestic Earl Grey - Organic Ginger	
Vanilla Latte	26	Breeze - Moroccan Mint	
Cafe Mocha	26	Iced Teas	30
		Peach and Mango	
		Aged Hibiscus	

DRIP

JUICES - COCKTAILS - WATER

Fresh Juices	22
Watermelon - Pineapple - Orange - Lemon & Mint - Green Apple - Carrot	
Cocktails	30
Classic Mojito	
Strawberry Mojito	
Passion Fruit Mojito	
Shots	10
Andreas Lemon and Basil	
Water	
Still Acqua Panna 500ml	12
Still Acqua Panna 750ml	17
Sparkling S.Pellegrino 500ml	13

EXTRAS

Fried Potato Wedges	25	Mac & Cheese <small>D,G</small>	34
Skin on Wedges, Salted to perfection		Italian Style Baked Mac and Cheese	
Truffle Fried Wedges <small>E,D</small>	40	Olio Di Pane Di Andreas <small>D,G</small>	30
Fried Potato wedges with umami mayo and fresh truffle slices		Loaded extra virgin olive oil with Balsamic, Roasted Garlic, Paprika, Sundried tomato, Green and black olives, parmesan served with Focaccia bread.	
Mashed Potatoes <small>D</small>	30	Martelli Family Pasta <small>E,G</small>	15
Mashed Potatoes with butter and cream served with crispy skin		Upgrade to Martelli Family pasta for an additional fee	
Steamed Vegetables	25		
Seasonal Steamed Vegetables			

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