

ANTIPASTO

Tomato Basil Soup D, G

A classic Italian soup made with Roma tomatoes and Basil leaves. served with garlic croutons.

Calamari Fritti G, S, E

Tender rings of calamari coated in a light and crispy batter served with marinara and tartar sauce.

Tagliata di manzo con rucola D, E, F

Tender slices of grilled beef served with arugula and plum tomatoes, seasoned to perfection with refreshing dressing and topped with shaved parmesan cheese

Caesar Salad Pollo D, E, F, G

Crisp romaine lettuce, Homemade Caesar dressing, grilled chicken, parmesan cheese, and crunchy croutons.

34	Minestrone Soup <small>D, G</small>	39
	A hearty italian vegetable soup	
	Arancini <small>D, E, G</small>	44
44	Crispy golden balls of risotto, filled with cheese and rolled in breadcrumbs. serve with marinara sauce	
	Eggplant Parmesan <small>D</small>	45
96	Grilled eggplant slices rolled with mozzarella, and parmesan, baked in rich marinara sauce and topped with parmesan	
	Bruschetta <small>G</small>	28
	Grilled slices of rustic bread topped with fresh Roma tomatoes, basil, and olive oil.	
52	Burrata Salad <small>D</small>	89
	Heirloom Tomatoes, Buffalo Burrata cheese, Fresh basil leaves, Sea salt, and extra virgin Olive oil	

PIZZA

Margherita G,D

Pomodoro, buffalo mozzarella, basil leaves and olive oil

Verdura Fresca - Veggie Pizza G,D

Marinara, Bell peppers, onions, mushrooms, olives, and tomatoes, buffalo mozzarella

Diávola G,D

Pomodoro, Spicy salami, buffalo mozzarella, spicy honey and chili flakes

Frutti di Mare - Seafood Pizza D,G,S

A delightful combination of seafood delights, shrimp, mussels, and clams.

Pizza al Pollo - Chicken Pizza D,G

Marinara sauce, tender pieces of grilled chicken breast, accompanied by bell peppers and mushrooms topped with buffalo mozzarella

49	Arabica di venezia <small>G,D</small>	69
	Pomodoro, spicy salami, buffalo mozzarella, brined red onion, sautéed fresh green chilies, and olive oil.	
54	Bresaola <small>G,D</small>	69
	Thinly sliced air-dried beef, arugula, shaved parmesan, and a hint of lemon.	
65	Burrata <small>G,D,N</small>	79
	Burrata cheese, roasted cherry tomatoes, fresh basil pesto, and a drizzle of balsamic glaze.	
69	Andreas Signature Pizza - Fat Tony <small>G,D</small>	69
	Pomodoro, pepperoni, pickled jalapeno, cheddar cheese and buffalo mozzarella	
59	Andreas Pizza Al Tartufo <small>G,D</small>	75
	Creamy truffle sauce topped with fresh black truffle, buffalo mozzarella, and mushrooms, and drizzled with truffle oil	

PASTA AND RISO

Fettuccine Bolognese D,G

House-special fettuccine swirled in a homestyle Bolognese sauce, accompanied by grilled cherry tomatoes and a touch of aromatic fresh herbs.

Beef Lasagna D,G

Layers of tender beef ragù, creamy béchamel sauce, and melted mozzarella cheese.

Penne Arrabbiata G,D

Penne pasta in a spicy tomato sauce infused with garlic, chili flakes, and herbs.

Linguine ai Frutti di Mare S,G

Linguini pasta served with shrimp, clams, mussels, and calamari, in a light and fragrant sauce.

Cacio E Pepe G,D

Traditional Roman Spaghetti made from Pecorino Romano cheese, freshly ground black pepper and mushrooms.

55	Fettuccine Alfredo <small>G,D</small>	44
	Fettuccine pasta with Alfredo sauce and parmesan	
	Risotto Al Funghi <small>D</small>	70
69	Arborio rice, infused with earthy mushrooms, aromatic herbs, parmesan cheese and fresh truffle.	
	Risotto Frutti Di Mare <small>G,D,S</small>	70
44	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.	
68	Andreas Special <small>D,G,S</small>	70
	Your choice of Pasta, baked with extra mozzarella and topped with your selection of Chicken, Beef Bolognese or Shrimps .	
63	Penne Al Pesto <small>D,G,N</small>	54
	Penne pasta coated in basil pesto sauce.	

MAINS

Bistecca Fiorentina D

Grilled beef tenderloin seasoned with Tuscan herbs and served with mashed potatoes and sautéed spinach.

Pollo alla Griglia D

Tender baby chicken marinated in Italian herbs and grilled to perfection, served with grilled vegetables.

	Ossobuco Di Agnello with Saffron Risotto <small>D</small>	115
98	Tender braised lamb shank simmered in a savory tomato and vegetable sauce, served over creamy saffron-infused risotto and topped with gremolata.	
110	Salmon Piccata <small>F,D</small>	110
	Pan-seared salmon fillets in a zesty lemon-caper butter sauce served with a side of garlic mashed potatoes and sautéed seasonal vegetables	

All prices are inclusive of VAT

D: Dairy / G: Gluten / E: Eggs / N: Nuts / S: Shellfish / F: Fish / SO: Soy / SE: Sesame

IL PANE

Italian Grilled Chicken <small>D,G</small>	55	Roasted Vegetables <small>D</small>	45
Grilled chicken + mozzarella + pesto + aragula + 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 + Aragula + Onion Marmalade.		Whipped Ricotta + spicy honey glazed grill halloumi + Roasted cherry tomatoes + Arugula	
Avocado Egg Smash <small>E,G</small>	52	Caprese <small>D,G</small>	58
Boiled eggs + mayonnaise + 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 covered with rich and creamy Parmesan cheese sauce.		Poached eggs served over a bed of Herbs-infused yogurt, drizzled with spicy chilli oil, 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 ribbons		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
Americano	15
Espresso Macchiato	18
Affogato	25
Cafe Latte	24
Cappucino	24
Cortado	23
Piccolo	22
Flat white	24
Spanish Latte	24
Caramel Latte	26
Vanilla Latte	26
Cafe Mocha	26

DRIP

Chemex - Aeropress - V60 - Brew tonic - Cold drip	32
Tea	
Tea by Avantcha	22
Organic English Breakfast -	
Rose White - Rush Hour Berry	
Majestic Earl Grey - Organic	
Ginger Breeze - Moroccan Mint	
Iced Teas	30
Peach and Mango	
Aged Hibiscus	

JUICES - SODAS - WATER

Fresh Juices	22
Watermelon - Pineapple - Orange -	
Lemon & Mint - Green Apple - Carrot	
SODA	14
Sprite - Fanta -	
Coke Zero - Coke	
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	Marinated Fresh Olives	20
Mashed Potatoes with butter and cream served with crispy skin		Fresh Sicilian green Olives	
Steamed Vegetables	25		
Seasonal Steamed Vegetables			

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