

## ANTIPASTO

### TRUFFLE FRIED WEDGES E, D

Fried Potato wedges with umami mayo and fresh truffle slices

### CAESAR SALAD POLLO D, E, F, G

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

### CHARRED EGGPLANT & BURRATA D, F

Smoky Eggplant served over pesto yogurt and topped with creamy burrata and gremolata

### 40 ARANCINI D, E, G 44

Crispy golden balls of risotto, filled with cheese and rolled in breadcrumbs. serve with marinara sauce

### 52 FRITTO MISTO DI MARE G, S, E 44

A selection of crispy fried calamari, shrimp, and fish fillet lightly coated in seasoned flour, served with marinara sauce, Tarter sauce, and lemon wedges.

### 28 BURRATA SALAD D 89

Mix Heirloom Tomatoes, creamy Burrata cheese, Basil leaves, Sea salt, and extra virgin Olive oil

## ZUPPE

### TOMATO BASIL SOUP D, G

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

### 34 MINESTRONE SOUP D, G 39

A hearty italian vegetable soup

## SECONDI

### 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.

### 110 OSSOBUCO DI AGNELLO WITH SAFFRON RISOTTO D 115

Tender braised lamb shank simmered in a savory tomato and vegetable sauce, served over creamy saffron-infused risotto and topped with gremolata.

110

## CONTORNI

### FRIED POTATO WEDGES D, G

Skin on Wedges, Salted to perfection

### MASHED POTATOES D

Mashed Potatoes with butter and cream served with crispy skin

### STEAMED VEGETABLES D

Seasonal Steamed Vegetables

### 25 MAC & CHEESE D, G 34

Italian Style Baked Mac and Cheese

### 30 OLIO DI PANE DI ANDREAS D, G 30

Loaded extra virgin olive oil with Balsamic, Roasted Garlic, Paprika, Sundried tomato, Green olives, parmesan served with Focaccia bread.

25

## Add-Ons

- EXTRA PARMESAN CHEESE ..... 6
- BURRATA ..... 26
- GRILLED CHICKEN ..... 16
- SAUTÉED MUSHROOMS ..... 11
- GRILLED SEAFOOD ..... 18
- MIX VEGGIES ..... 11

- BUFFALO MOZZARELLA ..... 12
- EXTRA PEPPERONI.....12
- EXTRA SPICY SALAMI ..... 12
- BEEF BOLOGNESE ..... 18
- FRESH TRUFFLE ..... 16
- OLIVES ..... 6

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## PIZZA

( Choose crust - Authentic Neapolitan / Thin crust )

### MARGHERITA G,D

Pomodoro, buffalo mozzarella, basil leaves and olive oil

### QUATTRO FORMAGGI AL TARTUFO

Mozzarella, gorgonzola, parmesan, and provolone with a truffle cream base , pure indulgence for cheese lovers.

### VERDURA FRESCA - VEGGIE PIZZA G,D

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

### ANDREAS PIZZA AL TARTUFO G,D

Creamy truffle sauce topped with fresh black truffle, buffalo mozzarella, and mushrooms, and drizzled with truffle oil

52

### PIZZA AL POLLO - CHICKEN PIZZA D,G

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

59

79

### DIÁVOLA G,D

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

65

56

### BURRATA AL BASILICO G,D,N

Burrata cheese, roasted cherry tomatoes, fresh basil pesto, and a drizzle of balsamic glaze.

79

75

### ARABICA DI VENEZIA G,D

Pomodoro, spicy salami, buffalo mozzarella, brined red onion, sautéed fresh green chilies, and olive oil.

69

## PASTA AND RISO

### FETTUCCHINE BOLOGNESE D,G

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

65

### SHRIMP LINGUINE S,G

Linguini pasta tossed with shrimp and cherry tomatoes, in a spicy and aromatic sauce.

68

### FETTUCCHINE ALFREDO G,D

Fettuccine pasta with Alfredo sauce and parmesan

55

### CACIO E PEPE G,D

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

63

### PENNE AL PESTO D,G,N

Penne pasta coated in basil pesto sauce.

56

### PENNE ARRABBIATA G,D

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

48

### LASAGNA DELLA NONNA

Layers of freshly handmade pasta sheets, slow-cooked beef ragù, creamy béchamel sauce, and Parmigiano Reggiano, baked until golden and bubbling. Served fresh from the oven.

74

### RISOTTO AL FUNGHI D

Arborio rice, infused with earthy Italian mushrooms, aromatic herbs, parmesan cheese and fresh truffle.

70

### ANDREAS SPECIAL

Your choice of pasta, baked with extra mozzarella and topped with your selection of chicken, beef bolognese, or shrimps.

70

### RISOTTO FRUTTI DI MARE D,S

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

## IL PANE

### ITALIAN GRILLED CHICKEN N, D, G

Grilled chicken paired with mozzarella, pesto, arugula, and avocado, all nestled between slices of sourdough bread.

55

### STEAK LOADER D, G

Grilled Beef Tenderloin accompanied by Chimichurri, Emmental Cheese, Arugula, and Onion Marmalade, all stuffed within a warm bread pocket.

58

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# BREAKFAST

## THE VENETIAN BENEDICT D,E,G

Perfectly poached eggs layered over sautéed spinach and crisp veal bacon on toasted artisanal bread, finished with a light, siphon-whipped hollandaise—silky, airy, and delicately rich.

## SMASHED AVO G

Freshly smashed avocado mix with lime, cilantro, and olive oil on top of toasted sourdough

## BREAKFAST BUN D,E,G

Toasted Brioche bun layered with Onion marmalade, two sunny-side-up eggs, bacon, Ementha cheese, Roasted cherry tomatoes, and arugula

## SIGNATURE BREAKFAST PLATTER E,G

Choice of eggs served with Beef sausage, veal Bacon, grilled tomatoes, baked beans, sautéed mushrooms, and sourdough bread

49

## TURKISH EGGS D,E,G

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

40

45

## TRUFFLE SCRAMBLED EGGS D,E,G

Fluffy, lightly seasoned eggs infused with black truffle paste, served on top of toasted sourdough and topped with wild Italian mushrooms, Parmesan snow.

48

49

## GRANOLA BERRY BOWL D,N

A refreshing bowl of homemade crunchy granola topped with a variety of fresh berries, yogurt, and a drizzle of honey

48

49

## ITALIAN-STYLE SHAKSHUKA E,G,SE

Poached eggs nestled in a tomato-based sauce with peppers and onions, garnished with fresh herbs, and served with warm, crusty bread

49

### Add-Ons

- EXTRA EGG ..... 6
- PLAIN YOGURT ..... 12
- BAKED BEANS IN TOMATO SAUCE ..... 14
- SAUTÉED MUSHROOMS ..... 8
- GRILLED TOMATO ..... 8
- MIX FRESH BERRIES ..... 14

- EXTRA CHEESE ..... 12
- SMASHED AVOCADO ..... 12
- BEEF BACON ..... 14
- GRILLED SAUSAGE ..... 12
- SOURDOUGH BREAD ..... 10
- FRESH BAKED BREAD..... 10

## COFFEE

- Espresso 15
- Americano 15
- Espresso Macchiato 18
- Affogato 25
- Cafe Latte 24
- Cappuccino 24
- Cortado 23
- Piccolo 22
- Flat white 24
- Spanish Latte 24
- Caramel Latte 26
- Vanilla Latte 26
- Cafe Mocha 26
- V60 32

## TEA BY AVANTCHA

22

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

## FRESH JUICES

22

- Watermelon
- Pineapple
- Orange
- Lemon & Mint
- Green Apple
- Carrot

## ICED TEAS

30

- Peach & Mango
- Aged Hibiscus

## SODA

14

- Sprite
- Fanta
- Coke Zero
- Coke

## WATER

- Still Acqua Panna 500ml 13
- Still Acqua Panna 750ml 17
- Sparkling S.Pellegrino 14
- 500ml

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