

Andiamo!

STARTERS

BURRATA E PEPERONI (D, V)	90
125g burrata, sweet-and-sour grilled capsicum, black truffle shavings, rocket leaves	
CARPACCIO DI MANZO (D, N)	130
Black angus raw beef, seasoned mushroom, pine seeds mayonnaise, datterino tomatoes, Grana Padano chunks	
CRUDO DI GAMBERO (S)	160
Frisella bread, Mazara prawns, black olives, pickled lemon, tomatoes	
POLPO E PATATE (D, S, N)	155
Octopus tentacle, potatoes, almond cream, green apple-cucumber air	
PECORINI ARTIGIANALI (D, N, V)	180
Selection of artisanal sheep cheeses, fruit jams, aromatized bread selection	

SOUPS

CONSOMME DI FUNGHI (D, N, V)	80
Seasonal mushroom, ricotta cheese, mushrooms consomme	
MINISTRONE DI VERDURE (D, V)	60
Seasonal vegetables, peas broth	
ZUPPA DI PESCE (D, S)	85
Mixed seafood soup, garlic bread	

SALADS

CAPRESE DI BUFALA (D, V)	85
125g buffalo mozzarella, heirloom tomatoes, basil, extra virgin olive oil	
IL GIARDINO DI ELIO (V)	60
Avocado, tomatoes, red onion, fennel, orange wedges, rocket leaves, orange dressing	
AGRODOLCE (V)	55
Grape, apple, lettuce leaves, honey dressing	

CARNAROLI RISOTTO

CREMA DI BUFALA (D, V)	95
Zucchini cream, buffalo mozzarella mousse, lemon zest, tomato sauce	
ALLA PESCATORA (S)	75
Seafood, tomato, parsley	
GUANCIA DI VITELLO (D)	100
Celeriac cream, crunchy leek, veal cheek	
NORDICO (D, P)	90
Gorgonzola, pork speck, walnuts	

HOMEMADE PASTA DISHES

RAVIOLI NERI CON GAMBERO (D, S)	135
Squid ink dough, Mazara prawns, zucchini, vegetables, sour baby artichoke, bisque reduction	
PACCHERI CON GRANCHIO (D, S)	255
Paccheri pasta, Atlantic crab meat, grated mullet bottarga	
SPAGHETTI ALL'ASTICE(D, S)	210
Spaghetti, fresh Canadian lobster pulp	
TAGLIATELLE CON AGNELLO (D)	145
Tagliatelle, butter, rosemary, lamb meat sauce	
CALAMARATA CON DATTERINO (V)	80
Calamarata pasta, datterino tomato sauce, basil	
SPAGHETTONI ALLA CARBONARA (D, P)	90
Spaghettoni, creamy egg yolk, crispy pork cheek	

CARNI-MEAT

PETTO DI POLLO (D)	85
Butter-glazed grilled chicken breast, leeks cream, mashed potatoes	
LONZA DI AGNELLO (D)	195
Lamb loin, liquirice, cauliflower, carrot mustard	
FILETTO DI MANZO (D)	240
Beef tenderloin, chickpeas, borlotti, cannellini beans, morel mushrooms	
COSTATA DI MANZO (D)	399
Grilled bone in Rib-eye steak. Sides: broccolini, spinach, asparagus or mashed potato	
PETTO D'ANATRA (D, N)	130
Duck breast, parsnip cream, apricot, pear, wine reduction	

PESCI-FISH

GRIGLIATA MISTA DI PESCE (D, S)	240
Prawns, calamari, octopus, seabass, salmon grilled	
FILETTO DI SALMONE (D)	95
Salmon fillet, rock melon, sesame oil, lemongrass sauce, green beans sautéed, butter	
LOMBATA DI TONNO	249
Tuna, rosemary, sweet-and-sour pearl onions	
FILETTO DI BRANZINO (D)	90
Seabass, pumpkin, asparagus, potatoes	
TRIGLIA CON FREGOLA E COZZE (D, S)	150
Red mullet with fregola, mussels	

ANDIAMO'S PIZZAS

FUMO E ARROSTO (D)	95
Smoked mozzarella, green pea purée, roasted chicken thigh, sweet potatoes	
SAPORE DI MARE (S, D)	85
Tomato sauce, seafood, basil (mozzarella cheese on request)	
SUPREMA DI MAIALE (P, D, N)	90
Sliced mortadella and burrata cheese, semi-dried tomatoes, crushed pistachio	
PIZZOLO (D, P)	130
Folded pizza stuffed with smoked mozzarella, spicy pork salami, button mushrooms, rocket leaves, Grana Padano cheese (available with beef pepperoni upon request)	
RUSTICA (D, V)	75
Tomato sauce, mozzarella, deep fried eggplant slices, grilled onion, rocket leaves, Grana Padano shavings	

TRADITIONAL PIZZA

MARGHERITA (D, V)	60
Tomato sauce, mozzarella, basil	
CAPRICCIOSA (D, P)	100
Tomato sauce, mozzarella, ham, button mushrooms, artichoke, olives, egg, oregano	
BUFALINA (D,V)	80
Tomato sauce, buffalo mozzarella, Parmigiano Reggiano, basil	
QUATTRO FORMAGGI (D, V)	80
Mozzarella, Gorgonzola, Smoked mozzarella, Grana Padano.	
CALZONE VEGETARIANO (D, V)	80
Folded pizza stuffed with tomato sauce, spinach, sundried tomatoes, black olives, mozzarella, buffalo ricotta cheese	

(S) Seafood (P) Contains Pork (D) Contains Dairy (V) Vegetarian (N) Contains Nuts (A) Alcohol

All prices are inclusive of 7% municipality fees 10% service charge and 5% VAT

Andiamo!

SPARKLING WINE / CHAMPAGNE 125ML

	GL	BTL
Prosecco Fantinel, Veneto, Italy	66	320
Laurent Perrier Brut N.V, France	195	975

WINE FROM THE BARREL

	GL	0.5L	1L
Trebbiano, The Musketeer White	32 /	101 /	200
Sangiovese, The Musketeer Red	32 /	101 /	200

CASTELLO DI GABBIANO 150ML

	GL	BTL
White Wine		
Pinot Grigio, Promessa	62	310

Rose Wine

Sangiovese, Toscana IGT	60	300
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Red Wine

Sangiovese, Chianti DOCG	80	380
Sangiovese, Chianti Classico DOCG	95	475
Merlot-Cabernet Sauvignon, Alleanza, Toscana IGT		990

ANDIAMO SIGNATURE WINES

White

Fantinel, Borgo Tesis, Pinot Grigio, Friuli Venezia Giulia	490
Tasca, Leone D'Almerita, Sauvignon Blanc, Sicilia	650
Jermann, Where Dreams, Chardonnay, Friuli Venezia Giulia	1590

Red

Contini, Cannonau di Sardegna, Tonaghe, Sardegna	550
Nipozzano Riserva, Chianti, Toscana	990
Gaja, Dagromis, Barolo, DOCG, Piemonte	1995

APERITIVO

Campari	42
Averna Amaro	55
Rinomato	42
Aperol	40
Grappa Nonino	50

VODKA

	SHOT	BTL
Stolichnaya	46	850
Ketel One	58	960
Ciroc	70	1155
Beluga Noble	70	1300
Grey Goose	80	1580

GIN

Bombay Sapphire	48	790
Tanqueray	48	790
Tanqueray 10	66	1103
Hendrick's	69	998

RUM

Bacardi Black	47	861
Captain Morgan Gold	50	780
Sailor Jerry	51	820

TEQUILA

Jose Cuervo Silver	48	788
Jose Cuervo Golden	52	950
Patron Anejo	80	1560
1800 Silver	70	1350
1800 Anejo	70	1350

COGNAC

Courvoisier VS	70	1350
Remy Martin VSOP	77	1420
Remy Martin XO	168	3780

WHISKY BLEND/SCOTCH

J.W. Red Label	48	788
J.W. Black Label	61	1525
J.W. Double Black Label	70	1735
J.W. Gold Label	82	2050
Chivas Regal 12	72	1450
Chivas Regal 18	137	3360

SINGLE MALT

Macallan 12	82	2300
Glenlivet 12	63	1400
Glenlivet 15	90	1800
Glenfiddich 12	75	1150
Glenfiddich 15	82	1840
Glenfiddich 18	145	2050

AMERICAN WHISKEY

Jim Beam	48	750
Jack Daniels	48	1000
Bulleit Rye	63	1525

LIQUORS

Limoncello	42
Disaronno Amaretto	42
Kahlua	42
Cointreau	48
Romana Sambuca W/B	42
Bailey's	48
Patron XO Café	48
Jaegermeister	53

BEER

	BTL
Stella	50
Corona	52
Peroni	50
Amstel Light	50
Heineken	50
Holsten Non Alc	37

DRAUGHT GL

Peroni	52
Stella	50
Heineken	52

COCKTAILS

75

Non è Estate

Gin, White Wine, Fresh Passion Fruit Lime Juice, Coconut Syrup, Passion Fruit Syrup

Un Cubano

Rum, Orgeat Syrup, Pineapple Juice, Lemon Juice, Simple Syrup

Giardino Grande

Vodka, Peach Liquor, Agave Syrup, Lime Juice, Basil Leaves, Thyme Stick

Dolce Frizzante

Plum Liquor, Passion Fruit Syrup, Prosecco

Silenzio Bianco

Gin, Dry Vermouth, Vermouth Bianco

Delizia Alla Nocciola

White Rum, Kahlúa Amaretto, Half and Half/ Breve Hazelnut Syrup, Espresso

Il Tocco di Rosa

Pink Gin, Lime Juice, Coconut Syrup, Sweet Vermouth, Fresh Cherries, Cherry Juice, Concentrated Hibiscus Tea

Signora Rossa

Gin, Rinomato, Orange Juice Strawberry, Lemon Juice

MOCKTAILS

37

Pazza Ibiza

Chamomile Tea, Puree Passion Fruit/ Monin, Simple Syrup, Lime Juice, Passion Fruit

Fruttata

Strawberry Syrup, Grenadine Syrup, Rose Water, Blueberry, Strawberry, Blackberry, Vanilla Icecream, Baclava Icecream

Infuso Floreale

90% Hibiscus Tea with 10% Jasmine Tea, Rose Water, Lime Juice, Hibiscus Monin Syrup, Simple Syrup

SOFT DRINKS

Pepsi, Diet Pepsi, 7-up, Dieat 7-up, Ginger Ale, Soda, Tonic	30
Energy Drink	37
Juices	32

WATER

Aqua Panna 500ml / 1L	25/35
San Pellegrino 500ml /1L	25/35
Local 500 ml/1.5 L	17/26

TEA SELECTION

30

COFFEE

Americano, cappuccino, latte	26
Espresso	16
Double espresso	26
Turkish coffee	26
Iced coffee	32

Andiamo!

SNACK BEVERAGE

SPARKLING WINE / CHAMPAGNE 125ML

	GL	BTL
Prosecco Fantinel, Veneto, Italy	66	320
Laurent Perrier Brut N.V, France	195	975

WINE FROM THE BARREL

	GL	0.5L	1L
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Sangiovese, The Musketeer Red	32 /	101 /	200

CASTELLO DI GABBIANO 150ML

	GL	BTL
White Wine		
Pinot Grigio, Promessa	62	310
Rose Wine		
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Red Wine		
Sangiovese, Chianti DOCG	80	380
Sangiovese, Chianti Classico DOCG	95	475
Merlot-Cabernet Sauvignon, Alleanza, Toscana IGT		990

ANDIAMO SIGNATURE WINES

White

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Tasca, Leone D'Almerita, Sauvignon Blanc, Sicilia	650
Jermann, Where Dreams, Chardonnay, Friuli Venezia Giulia	1590

Red

Contini, Cannonau di Sardegna, Tonaghe, Sardegna	550
Nipozzano Riserva, Chianti, Toscana	990
Gaja, Dagromis, Barolo, DOCG, Piemonte	1995

BEER

	BTL	DRAUGHT GL	
Stella	50	Peroni	52
Corona	52	Stella	50
Peroni	50	Heineken	52
Amstel Light	50		
Heineken	50		
Holsten Non Alc	37		

COCKTAILS

75

Non è Estate

Gin, White Wine, Fresh Passion Fruit, Lime Juice, Coconut Syrup, Passion Fruit Syrup

Giardino Grande

Vodka, Peach Liquor, Agave Syrup, Lime Juice, Basil Leaves, Thyme Stick

Silenzio Bianco

Gin, Dry Vermouth, Vermouth Bianco

Il Tocco di Rosa

Pink Gin, Lime Juice, Coconut Syrup, Sweet Vermouth, Fresh Cherries, Cherry Juice, Concentrated Hibiscus Tea

Un Cubano

Rum, Orgeat Syrup, Pineapple Juice, Lemon Juice, Simple Syrup

Dolce Frizzante

Plum Liquor, Passion Fruit Syrup, Prosecco

Delizia Alla Nocciola

White Rum, Kahlúa, Amaretto, Half and Half/ Breve Hazelnut Syrup, Espresso

Signora Rossa

Gin, Rinomato, Orange Juice, Strawberry, Lemon

MOCKTAILS

Pazza Ibiza

Chamomile Tea, Puree Passion Fruit/ Monin, Simple Syrup, Lime Juice, Passion Fruit

Infuso Floreale

90% Hibiscus Tea with 10% Jasmine Tea, Rose Water, Lime Juice, Hibiscus Monin Syrup, Simple Syrup

Fruttata

Strawberry Syrup, Grenadine Syrup, Rose Water, Blueberry, Strawberry, Blackberry, Vanilla Icecream, Baclava Icecream



Snack menu from 11.30 pm

FROM THE SEA

FRITTURA (D, S) 75

Deep fried calamari and shrimps

CRUDO DI GAMBERO (S) 160

Frisella bread, Mazara prawns, black olives, pickled lemon, tomatoes

ZUPPA DI PESCE (D, S) 85

Mixed seafood soup, garlic bread

SALADS

CAPRESE DI BUFALA (D, V) 85

125g buffalo mozzarella, mixed tomatoes, basil, extra virgin olive oil

IL GIARDINO DI ELIO (V) 60

Avocado, tomatoes, red onion, fennel, orange wedges, rocket leaves, orange dressing

AGRODOLCE (V) 55

Grape, apple, lettuce leaves and honey dressing

PLATTERS

SALUMI SUINI(P) 120

Selection of Italian pork cold cuts, variety of pickled vegetables

SALUMI BOVINI (D) 130

Selection of halal beef cold cuts, variety of pickled vegetables

PECORINI ARTIGIANALI (D, N, V) 180

Selection of artisanal sheep cheeses, fruit jams, aromatized bread selection

ANDIAMO'S PIZZA

FUMO E ARROSTO (D) 95

Smoked mozzarella, green pea purée, roasted chicken thigh, sweet potatoes

SUPREMA DI MAIALE (P, D, N) 90

Sliced mortadella and burrata cheese, semi-dried tomatoes, crushed pistachio

SAPORE DI MARE (S, D) 85

Tomato sauce, seafood, basil (mozzarella cheese on request)

PIZZOLO (D, P) 130

Double pizza stuffed with smoked mozzarella, spicy pork salami, button mushrooms, rocket leaves, Grana Padano cheese (available with beef pepperoni upon request)

RUSTICA (D, V) 75

Tomato sauce, mozzarella, deep fried eggplant slices, grilled onion, rocket leaves, Grana Padano shavings

TRADITIONAL PIZZA

MARGHERITA (D, V) 60

Tomato sauce, mozzarella, basil

CAPRICCIOSA (D, P) 100

Tomato sauce, mozzarella, pork salami, button mushrooms, artichokes, olives, egg, oregano

BUFALINA (D,V) 80

Tomato sauce, buffalo mozzarella, Parmigiano Reggiano, basil

CALZONE VEGETARIANO (D, V) 80

Folded pizza stuffed with tomato sauce, spinach, sundried tomatoes, black olives, mozzarella, buffalo ricotta cheese

QUATTRO FORMAGGI (D, V) 80

Mozzarella, Gorgonzola, Smoked mozzarella, Grana Padano

(S) Seafood (P) Contains Pork (D) Contains Dairy (V) Vegetarian (N) Contains Nuts (A) Alcohol

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Andiamo!

DESSERT MENU

FONDENTE AL CIOCCOLATO (D) 50

Chocolate molten cake, chocolate ganache, stracciatella ice-cream and berries

SFOGLIATELLA (D) 55

Warm Sfogliatella, pistachio ice-cream, lime marinated strawberries

Andiamo's Tiramisu 50

Light mascarpone cream with an espresso, sponge cake

BABA' (D) 65

Baba', vanilla ice-cream, caramelized tuile, cocoa nibs

LATTE COTTO (D) 55

Lemon Latte cotto, blueberry gelee, milk chocolate mousse

All desserts may include dairy and nuts

Andiamo!

If you're vegan, on a diet, or have cheese allergies, look away! This may be your kryptonite!

The Classic 90

Homemade egg pasta dough with béchamel sauce and Bolognese ragout

From the Sea [S] 105

Homemade squid ink pasta dough with tomato sauce, lobster bisque, calamari, shrimps & clams

The Fantastic Four 85

Homemade egg pasta dough with buffalo mozzarella, gorgonzola, scamorza & parmesan cheese

Di Maiale [P] 115

Rosemary homemade pasta dough with pecorino Girotondo, pork sausage & crispy Parma ham chips

'A Veggie delight' [V] 75

Homemade basil pasta dough with tomato sauce, burrata cheese & datterini confit

*For just AED25, complement your choice of lasagna with a glass of Andiamo's house wine, straight from the barrel.