

Andiamo ® GROUP







About us

Andiamo Group restaurant chain was established in 2008. It specializes in bringing top gastronomical services to shopping centers. Currently we run 14 successful businesses in Košice, Prešov and Praha. It is getting ready to expand to Poprad, Trnava, Bratislava, and Vienna.. We employ about 250 people full-time. We use modern and sophisticated methods of multiple level management in our control process, including marketing and internal audit departments, which make success inevitable.

Our company porfolio includes several concept types:

- Czech pub in PUOR style (Pilsner Urquell Original Restaurant) with tank Pilsner beer - Pilsner Urquel Pub,
- a flagship concept of a Šariš brewery operation with tank beer
- authentic Italian pizzeria with fresh house-made semolina pasta
 Andiamo Pizza and Andiamo Ristorante Pizzeria.
- international cuisine restaurant with imaginative metropolitan interior -Vicolo Ristorante e Cafeteria.

- dessert parlor with house-made ice-cream and cakes - Andiamo Gelato,
- fast casual restaurant with traditional Slovak cuisine - Sedliacky dvor,
- fast casual Italian restaurant with a wide selection of house-made semolina pasta - Andiamo Express.

Besides a carefully chosen concept we place enormous emphasis on creatively designed interior, precise execution of construction, top technologies in the back of the house, and high quality materials in the front of the house.























Andiamo Pizza is a core business in our portfolio. Our Italian cuisine concept is based on fresh semolina pasta house-made from traditional recipes with greatest emphasis on originality and taste.





We put a lot emphasis on customer-oriented staff and high quality of our dishes. We offer daily specials 7 days a week and pay special attention to modern food styling.



Salad with Beef

ORK TENDERLOIN SOUS VIDE TOMATO BRUSCHETTA



Our Andiamo Pizza restaurants make thin and crispy hand-spinned and wood fired pizza. To ensure high quality and taste we use low glycemic flour from Italy. We also offer a choice of glute-free or wholewheat pizza. We use tomato pulp, mozzarella, parmigiano reggiano, pecorino, and prosciutto exclusively from Italy to ensure authenticity. Our pizza always has a unique taste and smell slightly underscored by the beech smoke.







13	The same		
1	QUATTRO FORMAGGI (1.7)	400	6,80 €
	drené pandajky, mazzanika posposzola pecorino, pormezilo, o caushed tomators, miszsanika posposzola pecorino, pormezon.	regano	
	CARPACCIO (12.30)		
	smotona mozzardia, hovôdzia sviečkovica, parmezánová hoblim	410 g	8,90€
	cream, mazzamilis, road sidoin of beef, parmeson shaving		
	QUATTRO FORMAGGI BIANCO (1.7)	400 g	7,20 €
	smotana mazzarella, gorponzola, preorina	3	1,200
	parmeain, oregano oream, mozosmilis porogonasiis preceino,	8	
	parmeter, oregen-		
	CAPRICCIOSA (1.7)	480 g	2000
	drené paradalky mazzanila funka artifoky olivy tomolitény ky	non onno	7,90€
	coashed tomators, mozzarella, ham, articholes, clives, mushrooms	capers, oreg	ano
	HAWAI (1.2)	480 g	6,70 €
	drené pasodajky, mozzardia, kinka ananás, oregano crushed tomatoes, mozzardia, hom, pincapais, oregano		140.00
•	VEGETARIANA (1.7) drvené porodojky, mozzarelia porodojka, olivy, oročoky,	450 g	6,60 €
	grilovaný baklažán, oregano	#	
	crushed tomotoes, mozzarrilla turnata, olives auticholes. (2015)		
	grilles aubergine, orregano		
	VERDURA (1.7)	450 g	7,90 €
	dweré paradajky, mozzarella, šunka, paradajka, kukurka, rukola, pan crushed tomotocu, mozzarella, hom, tomoto, com, ruccia, parmesan	mezinové ho	Miny oregano
	GIONINO (137)		
	diversi paradally marrowells fresh also be delicated and	480 g	6,70 €
	chaned tomotoes, mazzarelia ham, bacon, corn egg		
	RUSTICA (1.7)	480 g	7,20 €
	drené posodajky moznarola klobása cibula olivy, chili papričky cesnak, slanina oropana		1,200
	crushed tomatoes, mozzarella socrane neine afine		
	Chilli peppers, garlic, bacon, oregano		
	CAPRI (17)	480 g	6.90 €
	drvené pozodajky, mozzarella šunka, šampihóny, kukurica, oregano orushed tomotoes, mozzarella, kans, muskrooms, com, oregano	100 9	0,30 €
	ANDIAMO (L7)		
	diveni paradajily, saldma slavina niva cibula chilli.	530 g	7,90 €
	crushed tomatoes, salarni, bacan, blur cheese, onion, chilli, oregano, mozawella		
	CALZONE (3.7)		
	drené pondoite manage à la trainine	460 g	6,10€
	crushed tomators, most arrival, hart, must rooms, basil, organo		
	FRANCUZSKA O	120	
	French COLLEGE	50 g	1,50€
	CESNAKOVÁ " SQUCES		
1	Garlic	50 g	1,50€
	BYLINKOVÁ (7)		
	Herbal	50 g	1,50 €
	SLADKO-PIKANTNÁ		
	Sweetchiii	50 g	1,50€
			1000
	KYSLÁ SMOTANA (7) Sour onan	50 a	1000
	- Otton	wg	1,50 €

.





Where to find us?

ANDIAMO PIZZA

7 11 12 17 11 11 10 1 12

ANDIAMO PIZZA

ANDIAMO RISTORANTE PIZZERIA

SC Aupark Košice Námestie Osloboditeľov 1 040 01 Košice ZOC MAX Prešov Vihorlatská 2/A 080 01 Prešov

ANDIAMO PIZZA

OC Eperia Prešov Armádneho Generála L. Svobodu 25 080 01 Prešov

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www.andiamopizza.sk

www.andiamogroup.eu

www.andiamo.cz







czech beer pub concept in Pilsner Urquell Original Restaurant style



Our Czech beer pub characterized by the unique tank Pilsner Urquell, traditional Czech cuisine and cosy interior in Pilsner Urquell Original Restaurant is most interesting. Our company runs the only beer pubs in shopping centers in Košice and Prešov.







(Appetizors to beer Steak Tartare from beef sirfoin 1909 1909

Marinated Hermelin cheese 100 g *

Crunchy chicken

Grilled marinated pork

cutlets 800 y/30 g 111

seep port cutlets and seem cut and last
center's 8000 secon waiting line one 80 see

Bread with land 150 g

Baked potato 250 office

for 2-3 persons see e⁻¹



with entire, viceous

Fried mozzarella

Eried Olomous ourd

Spicy american wings

6,30

10.30

cheese 100 g 100

150 A05 A05 A00-G

200 950 950 950 950 9

sticks 150 g/30 g

Roasted marrowbone ere a

Steak French fries sprinkled

with parmesan cheese 360 g/30 g



Main courses

"Čiernohorský" schnitzel 150 a 11

Chicken steak with grilled

vogetables 200 g/200 g *

Skewer of chicken and pork

Pork sirioin 202 a 1

Pub Burger XXL beef

with French fries 200 g/00 g

Pub Burger XXL chicken

Beef cheeks

with French fries 150 9/30 9

in red wine 200 g/180 g ****

Chicken soup " Garlic soup *** Daily soup in kettle

Big Boy Burger 200 g/30 g Mini burFgers with beef and French fries 150 g/100 g/20 g tenderloin 150 g Roasted Bavarian pork knee





Ezech cuisine specials

7,60

Genuine Pilsner goulash from beef shoulder on dark beer 200 proposes 22 7.20

Moravian sparrow 200 p/200 priso p CM 6,60

Fried schnitzel 200 g chicken breasts



Roasted trout with almonds, garlic and herb butter 200 g 414 Salmon with grilled vegetables 200 p/200 g Grilled salmon with creamy

spinach 200 erroo g " Cheeses Fried Gouda cheese in crispy

com crumbs 150 grato g Fried Gouda cheese with ham in crispy com crumbs 150 g/180 g Grilled Hermelin cheese 100 900 9 5,50

Rin salads Greek salad 450 g

Consor salad with chicken meat 300 g Caesar salad with chicken meat and anchovies 390 o 11 salad Serves mix, grited chicken noodle bacon chips, anchevies, croutons, comments and distalled



Small salads Tomato salad 200 g Conumber salari con a 1,70 Fresh vegetable salad 200 a Carrot salad with pineapple 200 a

Dossorts Cheesecake 100 g Brownie toograp o Brussels waffles 190g** Old bohemian pancakes 150 g 150





Strak sauces Quattro Formaggi so o Mushroom 50 g Cranberry 50 g Penner 50 o Sweet chili 50 g Jack Daniel's BBQ to p

Sido dishes

French fries 100 a

dumplings 100 g

Tartar sauce so e

Ketchup 22 a Soup/Food packaging 1 xss

Boiled potatoes 200-g

Baked potatoes 200 g

Mashed potatoes 200 o

Homemade "karlovarske"

Homemade potato pançake 120 o 14

Homemade potato dumplinos 200 e



150

1.50

1,50

150

2,20

2,20

2,20

2,20

2.90

0.60

0,30

0,00

0,50

0,50

0.40

0,40

0.50

in the Pilsen brewery Pizeň tank beer 12" - "hladinka" o.s. 1,49

e think beer

should taste like this:

Pizel tank beer 12" - .milion" Master dark 18" 0,41 1,99 Birell ron-alcoholic Birell Pomelo & Grep Birell Pomelo & Grep 0.31 0.99

0.51 1,06 Radier Pitsner 0.51 2.60 Radior non-sicoboli







Quality and tasty food is a must here, along with expertly tapped tank beer. Our bartenders score very highly in the annual Pilsner Urquell Master Bartender competition. In 2016, Vladimír Čanda became the best beer tapper in Eastern Slovakia and came in third in the semi-finals.







PILSNER URQUELL PUB

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PILSNER URQUELL PUB

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www.andiamogroup.eu







flagship concept of a Šariš brewery operation with tank beer



Šariš Pub is a unique concept which defines the first Šariš operation in Slovakia. We welcome our customers in a beautiful space furnished in the Šariš brand style. We strive to ensure the best conditions for achieving the perfect beer experience with non-pasteurized Šariš beer that is drafted by using the latest tank technology.



We offer housemade gourmet food, beer delicacies, tapas platers for several people and hamburgers. Our specialties include housemade hot dogs with prime ground beef.

We honor quality and fresh ingredients. Quality and delicious food along with a perfectly drafted Šariš beer straight from the tank are a given. Šariš is synonymous with beer in the East of Slovakia, and in Šariš Pub, it tastes 'the bestest'!









FISH & CHIPS



BEER FOOD

Beef Sirioin Tartar 150 g 11 8 9,50

Crispy Chicken Nuggets 200 g/30 g/30 g 1114 served with housemade Jack Denier's BBQ secon and most chill secon

Marinated Ribs 800 g/30 g/70 g 1 113,00 spiry pork ribe, with housenwise lack Daniel's SSQ seuce, and broad Housemade Marinated

Sausage 110 g/70 g' served with onion, mild chill pappers, and bread Baked Potato 250 g/30 g

Steak Fries Sprinkled with Parmesan 340 g/ 30 g 17



Bayarian-Style Roasted Pork Knuckle 1000 g/70 g ' " " saturd, and broad

Pickled Hermelin Cheese 120 g 1





and Red Onlon Hummus 100 g/70 g 1 1 8 served with colory, curret and toest

SOUPS

Bean Soup with Smoked Knee 0.514 Sark Mushroom Soup 0.51"

MAIN DISHES Montenegrin Cutlet 150 g 147 4,50 pork fillets or chicken bresses in a potato dough agressed with mozzarula cheese Chicken Breast

200 g/200 g 1 f Schnitzel Chicken or Pork 200 g/200 g 157.19 costed in flour, egg, and bread crumbs, fried and served with Simarun-etyle potato select



Beef Stroganoff with Pickles

Sarti Beef Burger

and Non-

Saris Pulled Beef Burger with Fries

Classical Hot Dog 150 g/50 g ... 6.51

arts Hot Dog 150 g/10 g 11 0 6.50





ŠARIŠ CUISINE SPECIALTIES

Slovak Sheep Cheese Gnocchi Bryndzové halušky* with Bacon

Slovak Sheep Cheese "bryndza" Small Pies with Bacon, Viennese Onion and Sour Cream 280 g 117 450 Sarts Beef Goulash with Dark Beer 150 g/180 g 1 27 tr served critis bread dumplings, and filed onlone

200 g/150 g/180 g 1.5 a spect post pieces served with red and with



SMALL SALADS

Tomato Salad 200 g Fried Gouda Cheese Cucumber Salad 200 g in breadcrumbs 150 g (17 Fresh Vegetables Salad 200 g Fried Gouda Cheese with Ham Lettuce and Cranberries



Grilled Salmon Steak 200 g 41 Fish & Chips



Carrot Salad with Pineapple 200 g 1,90



DESERTS

Potato Small Dumplings Stuffed with Poppy Seed 200 g with ewood breadon, and as Crepes with Nutella

Curd Balls Stuffed

with Strawberry Filling 200 g 1414 3,70 Besides the constant offer of



SIDE DISHES

Boiled Potatoes 200 g American Potatoes 200 g 1.70 Fries 180 g Mashed potatoes 180 g Homemade Potato 1,50 Pancake 120 g 13 Stewed Rice 180 g 1,70



In the brewery.

WE DRAW BEER

FROM TANKS HERE

As If you drank It directly



Draught beer

Grilled Vegetables 200 g 2,56 English Vegetables 200 g 2,50 Bavarian-style potato salad 200 g " 2,10 Chilli 30g Pickles 30 g 0.30 Mustard 30g = 0.40 Horseradish to a Bread 70g 187 Toasts oog un Garlic Baguette with Cheese 110 g AT 2.50 Tartar Sauce 30 g **** Ketchup 30 g Soup/food/pizza packaging 1 pcs 0,30

Sarts 12 * tank _mbi Serts 101 Sant dark 117 Sarts dark 11 °

Birell non-alcoholy Bireti Pomelo & Gres

0.51 1.40

0.51 1.89





During the whole week, our guests have a choice of five lunch meals in the daily menu at a favorable price. Our chef regularly prepares seasonal food and themed meals for holidays, planned events, and occasions.

In the summer months, Šariš
Pub extends to a pleasant and
comfortable seating on a large
terrace, which allows our customers
to leave the thoughts
of the shopping center behind.
Every weekend, the terrace
ambience is enhanced
by the scent of the specialties
grilled right in front of our guests.





PREŠOVSKÝ ŠARIŠ PUB

OC Eperia Prešov Armádneho Generála L. Svobodu 25 080 01 Prešov

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www.sarispub.eu

www.andiamogroup.eu









Vicolo means a street in Italian. Vicolo is also a stylish restaurant in the Optima shopping center. It offer an array of international dishes, 4 kinds of draft beer, housemade desserts and fantastic coffee. Have a taste of the world where you would not expect it!

The restaurant reflects current lifestyle and offers a gastronomical experience with added value in professional customer-oriented service, as well as a pleasant and well thought-out interior.



Besides a healthy international cuisine, Vicolo also offers a selection of traditional Slovak and Czech dishes, daily specials and thematic menus which focus on various holidays, ethnic cuisines, and seasonal products. It also offers an authentic Italian hand-spinned pizza baked in a traditional wood stove and fresh house-made semolina past.



RISOTTO AI FUNGHI

WIENER SCHNITZEL

CHICKEN STEAK WITH GRILLED VEGETABLES







Where to find us?

VICOLO ristorante e cafeteria

OC Atrium Optima Moldavská 32 040 11 Košice

0917 723 478 E-mail: vicolo@vicolo.sk FB: Vicolo Ristorante Košice

www.vicolo.sk

www.andiamogroup.eu









Modern dessert parlor Andiamo Gelato is built around the concept based on a wide selection of cakes and ice creams that are house-made from the ingredients of highest accessible quality with the use of the latest top technology. We are convinced that our customer can choose from the best what this segment has to offer not only in Europe, but perhaps even the world.







The greatest treats however can be found in our ice cream display freezers. All our ice creams are made exclusively from Italian PreGel ingredients, including variegata and cream. We use the best technology we can access in the market large-capacity pasteurizers, mixers and Carpigiani freezers. Our staff train directly with the producer of our equipment. We collaborate intensively with our supplier of Italian ingredients in an effort to ensure highest quality possible and to continuously improve our offer by presenting and decorating our ice cream displays. Currently we make several dozen flavors. We try to keep up with European trends and not a week goes by before we bring in a new flavor to be tried from our brightly-lit displays "made in Italy". We are convinced that you would be hard-pressed to find better ice cream in Košice.







Where to find us?

ANDIAMO CAFFE & GELATO

OC Atrium Optima Moldavská 32 040 11 Košice

0915 571 932 E-mail: gelato@andiamopizza.sk FB: Andiamo Gelato

ANDIAMO GELATO

SC Aupark Košice Námestie Osloboditeľov 1 040 01 Košice

0917 167 315 E-mail: prevadzkar@andiamopizza.sk FB: Andiamo Gelato

ANDIAMO GELATO

OC Cassovia Pri Prachárni 4 040 11 Košice

0915 571 932 E-mail: gelato@andiamopizza.sk FB: Andiamo Gelato







mixed concept of fast casual and authentic Italian cuisine

The modern fast casual restaurant offers semolina pasta house-made fresh daily by our certified staff; true Italian pizza prepared exclusively from Italian ingredients and pancakes of many kinds.

Our gastronomical services of highest quality, imaginatively designed interior in Italian style, professional staff and a wide selection

of Italian dishes enable us to retain customers and gain new ones.

This concept was created to suit Italian cuisine lovers who wish to have a meal on the run. It was a response to a demand expressed by the customers who were looking for this style of dining.







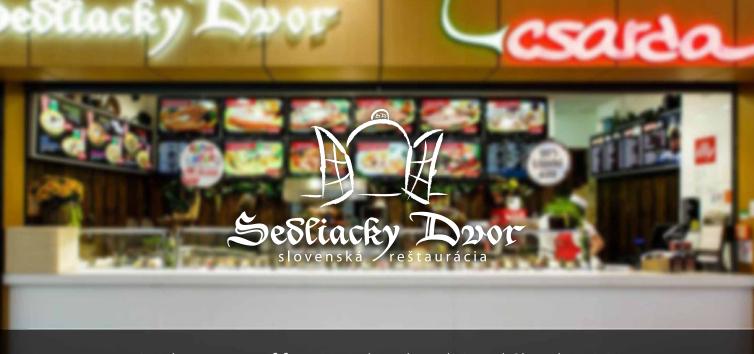
Where to find us?

ANDIAMO EXPRESS

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mixed concept of fast casual and traditional Slovak cuisine

Even the name itself reveals the fact it is geared towards the lovers of home-made food.

The daily menu presents a large selection of house-made specials native to Slovak, Czech, and Hungarian cuisine but also vegetarian and sweet flour-based dishes. Along with the ready-made dishes which are served buffet-style, we put the greatest emphasis here on professional service and quality ingredients.







SEDLIACKY DVOR

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SEDLIACKY DVOR

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SEDLIACKY DVOR

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FOOD CARD

Food Card is a loyalty system for our customers that connects all our food businesses. The card owners can have a discount from their bill each time they visit any of our establishments. The discount card is active and issued to the customers right away after they fill out the registration form. We also offer corporate discount cards to employees of prominent companies. We send the card owners news and special offers regularly. They can also buy gift cards.







PIZZA DELIVERY

www.andiamoexpress.sk 0917 167 315

PREŠOV

www.pizzapo.sk 0915 222 000



