



Sant'Andrea tableware is trusted by the most demanding chefs in the world's finest hotels and restaurants. The innovative designs in our new Sant'Andrea Crystal range are made with superior, exacting quality. Each shape will enhance your guest's experience, and help to create memories that will keep them coming back. Our designers have created each distinctive shape with exceptional insight and craftsmanship.

Sant'Andrea Crystal joins our established flatware and dinnerware ranges to offer a complete luxury statement in design-driven culinary tableware. With guests, chefs and operators in mind, Oneida is always designing the dining experience.





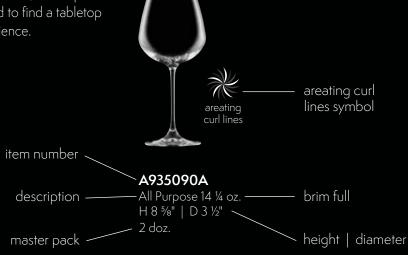


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Find your perfect solution

On the following pages you'll find patterns, codes, and capacities for each crystal shape – everything you need to find a tabletop solution to perfect your guests' dining experience.





Design Expertise



The Best Glass Comes From the Best Resources











Sant'Andrea Amore

Lofty and artful, created for wine connoisseurs by wine sommeliers. The unique aereating design brings micro-oxidation technology to the glass, revealing complex flavor compounds in fine wine. Amore's shape is designed to reveal hidden flavors from even the most mature complex wines. Each bowl shape and style has been developed to offer an unprecedented flavor experience.



A935083ARed 23 ¾ oz.
H 10" | D 4 ½"
2 doz.



A935083Red 20 oz.
H 8 5%" | D 4 3%"
2 doz.



A935084AWhite 16 ½ oz.
H 8 ½" | D 3 ¾"
2 doz



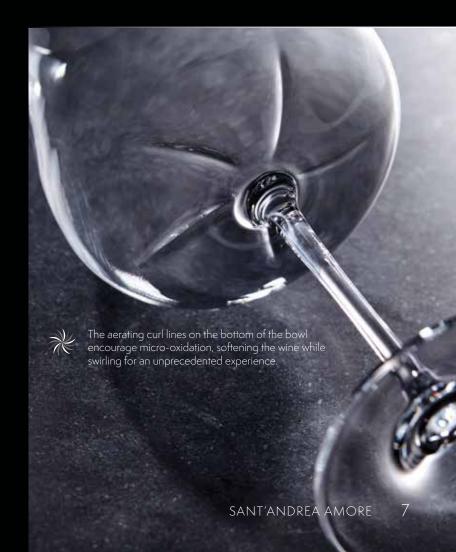
A935084White 12 ¼ oz.
H 9 ¼" | D 3"
2 doz



A935090AAll Purpose 14 ¼ oz.
H 8 %" | D 3 ½"
2 doz.



A935186Champagne 8 oz.
H 9%" | D 2 %"
2 doz.







Sant'Andrea Brio"

Dynamic and animated, Brio is charged with energy and spirit. This shape projects a wine's highest aspirations with the natural elegance it deserves. The visually articulate geometry of the bowl allows wine to breathe and speak to the guest. Generous surface area in the bowls and tall elegant stems convey a luxurious first impression. This shape is ideal for upscale wine lists and dynamic environments.



A934183Bordeaux 26 oz .
H 10 %" | D 3 %"
2 doz.



A934895Burgundy 30 ¾ oz.
H 9 %" | D 3 ¾"
2 doz.



A934185Cabernet 18 ½ oz.
H 10 ¾" | D 3 ¼"
2 doz



A934189Chardonnay 14 ½ oz.
H 9 ¾" | D 3 ¼"
2 doz



A934186Champagne 9 ¼ oz.
H 10 5%" | D 2 7%"
2 doz.



A934012 Long Drink 15 ½ oz. H 5 %" | D 2 ½" 2 doz.



A934017Double Rocks 12 ½ oz.
H 3 ½" | D 3"
2 doz.







Sant'Andrea Pensato

Imagine you could taste thoughts, revealing flavor in a way only the vine could convey. Uncompromising and voluptuous, each bowl shape is at the service of ultra-fine dining. Nothing is beyond Pensato's ability to deliver an immersive and lavish wine experience to your guests. The form is sleek, with tapered stems that are unified with perfectly balanced bowls.



A933183LBordeaux Grande 33 ¾ oz.
H 10 ¼" | D 3 ¼"
2 doz.



A933895LBurgundy Grande 33 oz.
H 9 7%" | D 3 5%"
2 doz.



A933183Bordeaux 25 ½ oz.
H 10 %" | D 3 ¼"
2 doz



A933895Burgundy 22 ½ oz.
H 9 ¾" | D 3 ¼"
2 doz



A933187Beaujolais 17 ½ oz.
H 10 %" | D 3 ¼"
2 doz.



A933189Chardonnay 13 ¾ oz. H 9 %" | D 3" 2 doz.



A933184Riesling 10 ¾ oz.
H 8 ¾" | D 3"
2 doz.



A933186Champagne 8 ½ oz.
H 10 ½" | D 2 ¾"
2 doz.

Sant'Andrea Pensato™





A933019Beer 13 ¼ oz.
H 7 ½" | D 3"
2 doz.



A933503Martini 7 ³/₄ oz.
H 7 ½" | D 4 ½"
2 doz.



A933026Grappa 3 ¾ oz.
H 7 ½" | D 2 ½"
2 doz.



A933031Liqueur 3 ½ oz.
H 6 ¾" | D 2 ½"
2 doz.



A933012 Long Drink 14 oz. H 5 ⁵%" | D 2 ⁵%" 2 doz.



A933023Highball 9 ³/₄ oz.
H 4 ⁷/₈" | D 2 ³/₈"
2 doz.



A933017Double Rocks 13 ¼ oz. H 3 %" | D 3 ¼" 2 doz.



A933046Rocks 9 ¼ oz.
H 3 ³/₈" | D 2 ⁷/₈"
2 doz.





A933018Cognac 22 oz.
H 6 1/8" | D 3 1/4"
2 doz.







Sant'Andrea Furioso

Direct passionate energy defines this pure classic shape. With an innovative low profile and oversized bowl, the shape generates flavor clarity worthy of the finest wines. Furioso is pleasingly different and ideal for any upscale, high-volume operation. This soft charismatic shape offers a modern twist on a classic design with elegance & durability.



A932183Bordeaux 21 ¼ oz.
H 8 78" | D 3 3/8"
2 doz.



A932895Burgundy 25 oz.
H 8 3/8" | D 3 3/8"
2 doz.



A932185Cabernet 16 ¼ oz.
H 8 %" | D 3"
2 doz.



A932184Riesling 8 ¾ oz.
H 7 ¾" | D 2 ½"
2 doz.



A932186Champagne 5 oz.
H 9" | D 2 5%"
2 doz.



A932189Chardonnay 12 ¼ oz.
H 8 ¼" | D 3"
2 doz.







Sant'Andrea Adagio

Relax and indulge. Adagio is a fusion of time-honored classic design and easygoing elegance. Imagine a laid-back guest experience where the wine can be the star. Each shape in the range is intended for relaxed gatherings and chic casual dining where a sense of style is essential.



A931183Bordeaux 25 ¼ oz.
H 8 %" | D 3 %"
2 doz.



A931895Burgundy 25 ½ oz.
H 8 ¾" | D 3 ¾"
2 doz.



A931185Cabernet 16 oz.
H 8 ¾" | D 3"
2 doz



A931189 Chardonnay 12 oz. H 8 ¾" | D 3" 2 doz



A931184Riesling 8 ½ oz.
H 7 ½" | D 2 %"
2 doz.



A931186Champagne 6 oz.
H 8 %" | D 2 %"
2 doz.



A931190Water 12 ¼ oz.
H 6 ¾" | D 2 ¾"
2 doz.



Sant'Andrea Adagio™





A931012 Long Drink 15 ¼ oz. H 5 ¾" | D 2 78" 2 doz.



A931023Highball 11 ½ oz.
H 5 ¼" | D 2 5%"
2 doz.



A931017Double Rocks 13 ¼ oz.
H 3 ½" | D 3 ¾"
2 doz.



A931046Rocks 9 ¼ oz.
H 3" | D 3 ¼ "
2 doz.







Decanters & Carafes

Our selection of decanters and carafes will elevate and complete your wine or drink service. Enhance the flavors and aroma of your wine with our decanters, or elegantly serve or infuse waters, juices or teas with our carafes. These timeless designs work beautifully with a variety of tabletop aesthetics.



A932059LDecanter 33 ¾ oz.
H 10 %" | D 8 ¼"
½ doz.



A932059Decanter 25 ¼ oz.
H 9 %" | D 7 %"
½ doz.



A931059LDecanter 33 ³/₄ oz.
H 9 ½" | D 9 ¼"
½ doz.



A931059Decanter 25 ¼ oz.
H 8 %" | D 8 ½"
½ doz.





A932081LCarafe 33 ¾ oz.
H 11 ½" | D 5"
½ doz.



A932081Carafe 25 ¼ oz.
H 10 ½" | D 4 ½"
½ doz.





Care & Use

Mechanical Shock: When glassware comes in sudden contact with any hard surface or object, whether it's another glass, the countertop, or a beer tap, small abrasions are created which weaken the surface and increase the chance of breakage and chipping.

Never stack glasses. Avoid glass to glass contact in all instances



Do not use glassware for storage of flatware.



Separate glassware, flatware and china in bus trays.



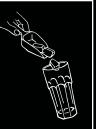
Never pick up glasses in bouquets.



Never pour cold liquid into a hot glass, such as one just out of the dishwasher, or hot liquid into a cold glass.



Never scoop ice with a glass. Use a plastic scoop.



Empty ice from glass before sorting bus tray, this allows more time for the glass to reach room temperature before washing.



Keep an adequate backup supply of glasses. A recently washed glass should be allowed to reach room temperature before being placed back in service.



Utilize the correct rack system for tumblers and stems. A divided rack is always recommended.



Thermal Shock: The result of a rapid temperature change in the glassware which can create stress and/or cracking.





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