

## ANTIPASTI FREDDI- COLD APPETIZER

- Caprese al profumo di tortufo -Toasted bread with fresh Datterini tomato, buffalo mozzarella and truffle oil 480
- Burrata con pomodorini, basilico e olio di olive- Burrata with Roma & cherry tomato, rucola salad, olive oil with fried basil 580
  - Insalata di carciofi-(GF)- Artichoke, avocado, parmesan, rucola 480
- Carpaccio di Manzo-(B)- Cured raw Chianina beef, rocket, tomatoes, Parmesan cheese, caramelized onion 580
- La Cucina antipasto-(P)- Italian air dried meats, grilled artichokes, sun flush tomato, melon & pickled vegetables 880

## ANTIPASTI CALDI- WARM APPITZER

- Funghi di bosco barbeque-(GF) - Sautéed assorted wild mushrooms 580
- Asparagi alla contessa-(GF)- Warm asparagus with caramelized shallots 620
  - Calamari alla luciana-(S)(GF)- Squid in tomato, garlic & chili 680
- Polpo arrosto, patata schiacciata, olive, pomodorini secchi-(S)(GF) - Roasted octopus, crushed potato, olives, sundried tomatoes, pesto 820

## ZUPPE- SOUP

- Minestrone - Vegetable soup with basil pesto 380
  - Zuppa di asparagi - Asparagus soup 480
- Seafood “cacciucco” soup(S) - Tuscan style calamari, shrimp, mussels, clams, lobster bisque, fresh tomato, basil in olive oil bread 520

## PASTA

- Tortellini ripeni di spinaci e ricotta- Spinach ricotta totellini tossed in walnut butter, served with cherry tomatoes 880
  - Gnocchi di patate e ricotta in salsa di funghi-Potato, ricotta gnocchi in shimeji mushroom sauce 720
  - Gnocchi alla soarentina- Potato gnocchi with tomato sugo, basil oil bocconcini 720
- Casoncelli d agnello, salsa funghi fonda d agnello-(M)- Lamb casoncelli served with Portobello, lamb jus 880
  - Linguine alla marinara (S)- Linguine topped with sautéed seafood, tomato sauce 920
  - Beef lasagne (B)(A)- Baked lasagna, minced beef ragout, parmesan fondue 980
- Ravioli all aragosta(S)(A)- Lobster ravioli, with candid lemon zest, orange zest, basil, mint, ricotta 1120
  - Even green dishes - Penne, Spaghetti, Fusilli with the choices of sauces like,
    - Carbonara(P), Bolognese(B)(A), Amatriciana(P) 880
    - Cheese sauce, Arrabiata, Pesto, Mamarosa 780

## RISOTTO

- Risotto al funghi porcini - Porcini risotto with taleggio fondue 820
- Risottoallo zaffereno con asparagi,scamorza affumicata - Asparagus saffron risotto with smoked scamorza cheese 820
  - Risotto calamari e piselli (M)(F)(A)- Carnaroli rice, baby calamari, pea, parmigiana reggiano 880

- Non vegetarian / egg dish ■ Vegetarian dish; (F)-Fish; (P)- Pork; (GF)- Gluten free; (S)-Shellfish; (LC)- Low calorie; (B)-Beef; (A)- Contains alcohol

All prices are in Indian Rupees and are subject to additional Govt. taxes  
Please do let your server know should you be allergic to any kind of food  
We levy service charge of 5%

“Service charge is voluntary; please let us know if it should be removed”

## PIZZA

(Multi grain pizza base available at additional INR 50)

- Santa Babila - San Marzano tomatoes, imported buffalo mozzarella, oregano, basil 780
- Via Montenapoleone- Corbarino tomatoes, mozzarella, artichokes, seasonal mushrooms, Parma ham, olives 780
  - Via chiaia(P) - Spicy salami, chilli oil, sautéed onion, fresh buffalo mozzarella 780
    - La scala (B) - Arugula, Bresaola, fresh block mozzarella 780
      - Pizza allo scoglio (S) – Seafood pizza 980
- Quatro formaggio- Italian four cheese pizza with confit pears, candid walnut 780
- Pollo asparagi - Garlic, chili olive oil tossed chicken white onion, asparagus, tomato sauce & mozzarella 780
- Pizza del bosco – Classic Italian porcini mushroom pizza, capers, tomato, fresh buffalo mozzarella 780

## CARNI – MEAT

- Agnello in crosta di pecorino- (M)(LC) - Pecorino, sundried tomato, crusted lamb loin, potato mascarpone espuma, sautéed pine mushroom, winter herb, mint jus 1880
- Sella di maiale, sedano, cipolla, salsa di cavolo rosso (P) - Pork loin, celery, carrot mash, chianti shallots, red cabbage, port wine reduction 1720
- Filetto di manzo, funghi eringi con polenta alla griglia (B) (A) - Beef tenderloin, eringi mushroom, grilled polenta marsala glazed natural jus 1280

## POLLO

- Pollo ripeno (P) - Corn-fed chicken breast stuffed with sweet tomato and buffalo mozzarella served with grilled artichokes, focaccia croutons, thyme jus 980
- Costoletta di pollo alla milanese, verdure di stagione (P) - Pounded, breaded chicken “Milanese” style, sautéed seasonal vegetables 980

## PESCE– FISH

- Salmone scottato con capesante (F)(M) - Pan seared Norwegian salmon combined with scallops, pesto mash, Modena glaze 1480
- Branzino in padella, zucchine scapece e coulis di pomodoro (F) - Pan seared sea bass, sweet-sour zucchini, sun dried tomatoes & tomato coulis 1120
  - Gamberi alla griglia con insalata mista e capsicum peperoncino(S) - Marinated grilled prawns, baby gem, nude butter 1320

## DOLCE

- Tiramisu "La Cucina"(A) - Mascarpone cream, coffee, Kahlua liquor, lady finger biscotti 580
- Torta al limone e gelato al cioccolato - Lemon tart, chocolate ice-cream, strawberries 480
- Torta al cioccolato gianduia con gelato alla vaniglia - Hazelnut & chocolate lava cake with vanilla ice-cream 480
  - Semifreddo alle castagne- Semi-frozen chestnut parfait, mandarin compote, suzette sauce 480
    - Affagato- Vanilla ice cream, dark chocolate shavings, single espresso shots 480
    - Selezione di gelati – Selection of homemade ice creams - per scoop 180 (Madagascar vanilla, Bitter chocolate, Saffron pistachio, Melon & mint sorbet)
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