

ANTIPASTI – APPITIZER

- Formaggio di capra dorato, con perle di ciliegino lentamente arrostiti, su letto di rucola marinata - Golden fried goat cheese medallion, slow roasted cherry tomato, pinenut and marinated rucola 675
 - Caprese - Fresh tomato and bocconcini mozzarella with extra virgin olive oil and balsamic reduction 675
- Asparagi caldi con formaggio gorgonzola, burro e cipolla caramellata - Warm asparagus with blue cheese, butter and caramelized onion 775
 - Funghi trifolati - Mixed mushroom tossed in extra virgin olive oil with garlic and parsley 675
 - Bruschetta - Fresh mozzarella, tomato and basil with a drizzle of olive oil on a toasted focaccia 675
- Kalamata in involtino di pollo, salsa di funghi e vino - Kalamata centered chicken roulade, wine mushroom sauce 875
- Polipo cotto dolcemente, con patate al basilico, aglio, fagiolini e ciliegino – Slow cooked octopus with potatoes and basil, garlic, haricot beans, cherry tomato 850

ZUPPE – SOUP

- Zuppa di asparagi con mascarpone - Asparagus soup with mascarpone 625
 - Minestrone tradizionale - Traditional vegetable soup 575
 - Pancotto - Tuscan style pancetta and bread soup 575

PASTA

Our signature homemade stuffed pastas*

- Panzoti con funghi porcini e emulsione di burro - Mushroom ravioli finished in porcini and butter emulsion* 875
 - Ravioli ricotta e spinaci con arrabiatta - Spinach and ricotta ravioli with arrabiatta sauce* 875
 - Tortellini ai pollo arrostito - Roast chicken tortellini served in smoked pepper sauce* 875
- Risotto di asparagi al profumo di limone - Risotto with white and green asparagus and twist of lemon 1125
- Gnocchi alla norma - Thyme infused potato gnocchi tossed in chunky vine ripened tomato, aubergine, capers and ricotta 875
- Cannelloni al forno con ripieno di verdure, formaggio di capra e pure`di basilico - Baked cannelloni with filling of vegetables, goat cheese and basil puree 875
- Whole wheat spaghetti farmer style – Whole wheat spaghetti tossed with confit of cherry tomato, elephant garlic and olive and capers 875
 - Bucatini alla carbonara - Bucatini pasta tossed in with cream and egg yolk sabayon, pancetta and parmesan 875
 - Lasagne alla Bolognese - Pasta sheet layered with beef bolognese sauce, mozzarella and parmesan cheese, baked in wood fired pizza oven 875
- Risotto alla coda di gamberi - Superfino carnaroli cooked along with tiger prawn and finished with dry white wine 875
 - Penne con salmone e asparagi - Penne with salmon, asparagus, vermouth and mascarpone 1150

■ Non vegetarian / egg dish ■ Vegetarian dish

All prices are in Indian Rupees and are subject to additional Govt. taxes

We levy 5% service charge

Please do let your server know should you be allergic to any kind of food

PIZZA

Mano rigirarmi pizza classica - Hand tossed classic pizza
(Multi grain pizza base available at additional rupees 50/-)

- Della casa - Pizza with tomato, mozzarella, roasted garlic, pesto, jalapeno and sun dried tomato 850
 - Margherita - Pizza with tomato, mozzarella, basil and oregano 800
- Mushroom and goat cheese - Pizza with chevre, garlic, mushroom, parmesan, mozzarella and tomato sauce 850
 - Dolce bosco - Six cheese pizza infused with white truffle oil and honey 950
- Chicken aglio olio – Garlic, chilli and olive oil tossed chicken thigh, onion, bell pepper, tomato sauce and mozzarella 850
 - Peperoni - Pizza with tomato sauce, mozzarella, spicy salami and sautéed onion 850
 - Sfiziosa - Pizza with tomato sauce, mozzarella, bacon, egg, olives, spinach, onion and jalapeno 850

PESCE – FISH

- Bektı in crosta di zucchini e patate - Our signature dish, fillet of fresh baby bekti with zucchini potatoes crisp, saffron sauce and sautéed vegetable 1250
- Salmone al forno con prosciutto parma purea di patate al limone e spinaci - Salmon wrapped with parma ham mashed lemon potatoes and sautéed spinach 1575

CARNE – MEAT

- Stinco di agnello brasato con verdure e patate - Braised lamb shank with grilled polenta, Sicilian caponata 1250
 - Pollo alla griglia- Herb marinated grilled chicken, bean ragout, prune jus 1250
- Filetto di manzo - Tenderloin of beef with asparagus, caramelized onion, olive mash, truffle infused jus 1250

DOLCI – DESSERT

- Affogato - Espresso, vanilla gelato 550
 - Tiramisu aromatizzato al kahlua - Tiramisu with kahlua served home style 550
 - Selezione di gelati – Selection of homemade ice creams - per scoop 200
Madagascar vanilla, bitter chocolate, pistachio, almond nougatine & twice cooked milk ice cream and strawberry vodka sorbet
- Tortino caldo di cioccolato fondente con gelato alla vaniglia - Melting chocolate tart served with vanilla ice cream 650

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