


## Antipasti

**Bruschetta pomodoro**  **550**

*Grilled bread, cherry tomato, basil, garlic, extra virgin olive oil & rocket salad*

**Bruschetta funghi e tartufo**  **650**


*Grilled bread, porcini, champignon mushrooms, truffle oil & parmesan shavings*

**Parmigiana di melanzana**  **650**

*Deep fried eggplant, buffalo mozzarella mousse, tomato confit & basil sauce*

**Tagliere di formaggi**  **1200**

*Italian cheese platter with honey & mustard*

**Mozzarella in carrozza**  **700**

*Crumb fried buffalo mozzarella*

**Tagliere di salumi 1300**

*Italian cold cut platter with mix dry fruit*

**Tagliere di salumi e formaggi 2000**

*Mix of cold cut platter, cheese platter with honey and dry fruit*

**Burrata e Parma 1100**

*Classic artisanal fresh cheese with Parma ham and rocket salad*

**Fritto misto 800**

*Fried anchovies and sardines*

**Gamberi in agrodolce 900**

*Sweet and sour prawns rolled with pasta kataifi, served on bed of venere rice with citrus tartare sauce*

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**\*Please inform the server in case of any dietary requirement or allergic condition**

## Insalate

### *La fruttarola* **650**

*Rocket salad, romaine lettuce, fresh seasonal fruit, walnuts in balsamic dressing*

### *Caprina* **650**

*Roman lettuce, lollo rosso, lollo verde, carrot, cucumber, onion, cherry tomato & goat cheese.*

### *Insalata del mio giardino* **550**

*Bio lettuce leaves, celery juice, edible flowers, smoked eggplant & beetroot*

### *Insalata di pollo* **650**

*Chicken, green beans, carrot, sweet corn, yogurt & garlic dressing*

### *Del pescatore* **900**

*Quinoa, fennel, bell pepper, carrot, celery, calamari, octopus, prawns, smoked salmon & lobster*

## Zuppe

### *Minestrone* **600**

*Classic Italian spring vegetables soup, with toasted country bread*

### *Zuppa di pomodoro e Stracciata* **700**

*Tomato soup, stracciata cheese, pesto sauce & rosemary garlic crouton*

### *Zuppa di patate e porcini* **850**

*Potato soup flavored with porcini mushroom & truffle*

### *Zuppa alla pescatora* **1000**

*Squids, prawns, red snapper, crab, sardine, kalamata olives & capers*

### *Stracciatella* **700**

*Chicken soup, chicken stock, egg, & parsley*

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## Fatti a mano

### *Mezze lune ricotta, Pere e noci* 850

*Pasta stuffed with ricotta, pear with walnut & cream sauce*

### *Quadrotti patate e funghi* 850

*Pasta stuffed with potatoes & wild mushroom in sage & butter emulsion*

### *Tortelli alla amatriciana* 850

*Tortelli, amatriciana sauce, tomato sauce & crispy guanciale*

### *Orecchiette con rape e cozze* 1000

*Orecchiette pasta, broccoli, mussels, chili & anchovies,*

### *Tagliolini ai frutti di mare* 1100

*Tagliolini with mussels, clam, oyster, wine, cherry tomato & basil*

### *Maltagliati pollo e funghi* 900

*Pasta with slow cooked chicken, porcini in creamy truffle sauce*

## Risotto e gnocchi

### *Gnocchi ai 4 formaggi* 800

*Potato gnocchi with four cheese sauce*

### *Gnocchi alla sorrentina* 650

*Potato gnocchi in tomato sauce with buffalo mozzarella gratin*

### *Risotto alla Milanese e tartufo* 1500

*Vialone nano selection rice, saffron, Portobello mushrooms with black truffle shaving*

### *Risotto alla barbabietola* 1100

*Vialone nano rice, beetroot puree, parmesan & prosecco sauce*

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## Main course

### *Ratatouille* 850

*Spring vegetables served on potato veloute marinated overnight in Indian malt whisky*

### *Sformato di verdure* 850

*Eggplant, zucchini, red potatoes, smoked scamorza, bell peppers & parmesan*

### *Cannelloni alla Fiorentina* 850

*Baked cannelloni stuffed with baby spinach, fresh ricotta with tomato sauce*

### *Lasagna 1000*

*Baked pasta, mince tenderloin, buffalo mozzarella, tomato sauce, basil & carrot*

### *Stinco arrosto 2400*

*Sous-vide & roasted imported lamb shank with aromatic herbs in pan gravy sauce & vegetable*

### *Red Snapper all'acqua pazza 2000*

*Red snapper, cooked in paper pouch with cherry tomato, olives, capers, parsley & seasonal vegetables*

### *Pollo alla cacciatora 1500*

*Boneless chicken legs, tomato sauce, onion, carrots, celery, & fresh red chili*

### *Salmone croccante 2000*

*Norwegian salmon with asparagus veloute, spring vegetables & saffron sauce*

### *Scottadito di Agnello 2400*

*New Zealand lamb rack with potato pave, seasonal vegetables, lamb jus & black pepper sauce*

### *Filetto al burro 2000*

*Buffalo tenderloin cooked in salted butter with baby vegetables & red wine sauce*

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## Dolci

### ***Tiramisu 650***

*Savoardi, mascarpone, coffee & Baileys*

### ***Torta Caprese 750***

*Almond, chocolate, egg, butter, cocoa melted, salted cashew ice cream*

### ***Cannolo Siciliano 650***

*Crispy cannolo, ricotta cheese, pistachio with bitter orange sauce*

### ***Crème caramel 650***

*Cream, eggs, sugar, caramel with vanilla ice cream*

### ***Zuppetta di agrumi 650***

*Butter cooked apple served with citrus semi-candied fruits and topped with red berry ice-cream*

### ***Gelato artigianale 650***

*Selection of artisanal ice cream*

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