ANTIPASTO E INSALATE

- **Insalata caprese - ₹ 700**
Buffalo mozzarella cheese, fresh tomatoes enhanced with basil flavoured oil.

- **Bruschetta - ₹ 700**
Marinated wine ripe tomatoes with oregano, basil and kalamata olives served on a bed of crispy ciabatta bread.

- **Insalata panzanella - ₹ 900**
Assorted salad leaves with olives, cucumbers, onions, capers, croutons, cherry tomatoes, basil and lemon dressing with mozzarella.

- **Croccanti Verdure fritte - ₹ 900**
Assorted Vegetables batter fried served with spicy pomodoro sauce.

- **Insalata di pollo - ₹ 1,000**
Chicken breast, assorted lettuce, croutons, parmesan shavings and chef’s dressing.

- **Fritto misto - ₹ 1,200**
Assorted Seafood marinated in white wine, crumb fried. Served with homemade tartare sauce.

- **Carpaccio di tonno - ₹ 1,000**
Thinly sliced yellow fin tuna served with marinated caper berries, figs and baby spinach.

- **Antipasto la carne - ₹ 2,200**
Assortment of cold cuts - Milano salami, Spanish chorizo, Prosciutto and smoked salmon, grilled vegetables served with three Italian cheeses and garlic Ciabatta.

- **Antipasto vegetariano - ₹ 1,600**
Assorted grilled vegetables, confit garlic and sun dried tomatoes served with Italian cheeses and garlic Ciabatta.

- **Assortimento di pane - ₹ 300**
An assortment of freshly baked bread.

ZUPPE

- **Zuppa di funghi - ₹ 450**
Cappuccino of field mushrooms with truffle oil.

- **Zuppa di patate all’aglio - ₹ 450**
A healthy potato and roasted garlic soup.

- **Minestrone di verdure - ₹ 500**
Traditional Italian tomato broth with vegetable.

- **Orzo di legume con pollo - ₹ 500**
Lightly flavored tomato broth with farm vegetables, barley, diced chicken and smoked pancetta.

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IL PESCE

- Gamberi alla griglia serviti con ravioli di pesce, asparagi e emulsione di limone - ₹ 2,200
  Grilled tiger prawns served with seafood ravioli, asparagus and lemon emulsion.

- Herb incrostata branzino cileno con peperonata Italiani servito con insalata di finocchi e salsa di arancia passito pomodoro - ₹ 2,200
  Herb crusted chilean sea bass with Italian peperonata served with orange fennel salad and raisin tomato sauce.

- Salmone alla griglia - ₹ 1,900
  Honey marinated grilled salmon with baby potatoes, asparagus, zucchini and broccolis served with saffron sauce.

- Pane fritto John Dory alla ligure, servito con crema di sedano e pomodori confit - ₹ 1,600
  Pan seared John Dory with french string beans and potatoes, drizzled with pesto and served with a celery cream sauce.

LA CARNE

- Petto di pollo cotto farcito con pesto di basilico e servito con patate fondente e verdure saute e vino rosso jus - ₹ 1,600
  Grilled chicken breast filled with basil pesto and served with fondant potato, sautéed vegetables and red wine jus.

- Pollo al marsala - ₹ 1,600
  Traditional chicken cooked in marsala and mushrooms served with potato Parmigiana and red wine jus.

- Petto d’anatra alla griglia, cavolo ross brasato, verdure invernali e riduzione di Fratelli’ - ₹ 2,000
  Grilled duck breast, braised red cabbage, winter vegetables and fratelli shiraz reduction.

- Rosmarino Braciola di maiale marinato servito con mela noce risotto e jus albicocca - ₹ 1,600
  Belgium pork chop served with apple walnut risotto and apricot jus.

- Saltimbocca - ₹ 2,200
  Grilled rump of lamb wrapped with Parma ham served on a bed of garlic mash, sautéed artichoke and confit onion.

- CONTORNI - ₹ 300
  Parmesan potato wedges
  Buttered vegetables
  Broccoli and almond
  Pesto grilled vegetables

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LA PASTA

💬 Penne arrabbiata - ₹ 900
Tomato sauce with chili flakes.

💬 Penne alfredo - ₹ 900
Creamy sauce with parmesan and cracked black pepper and mushrooms.

💬 Spaghetti aglio olio peperoncino - ₹ 900
Olive oil, garlic and chili flakes.

💬 Fusilli al pesto - ₹ 900
Basil pesto, cream, pecorino, pine nuts and sun-dry tomato.

💬 Spaghetti ai frutti di mare - ₹ 1,200
Pasta with assorted seafood in a cherry tomato white wine sauce.

💬 Polpetta degli spaghetti (Agnello) - ₹ 1,200
Lamb meatballs slowly cooked in tomato sauce served with spaghetti.

💬 Spaghetti carbonara - ₹ 1,200
Creamy liaison with crispy pancetta chunks.

💬 Ravioli spinaci e ricotta - ₹ 1,000
Served with cherry tomato and basil.

💬 Ravioli di zucca - ₹ 1,200
Served with ricotta cream and green peas.

💬 Fettucine a la Giardino - ₹ 1,200
Homemade fettuccini served with garden vegetables in a tomato sauce with olives and sundried tomato.

ADD ONs - ₹ 100
Sun-dry tomatoes, kalamata olives, cherry tomatoes, zucchini, mushrooms, asparagus, bell pepper, chicken, prawns and bacon.

I RISOTTI

💬 Risotto di funghi - ₹ 1,000
Traditional porcini mushroom risotto.

💬 Risotto con peperoncino - ₹ 1,000
Risotto served with assorted bell peppers and gorgonzola cheese.

💬 Risotto al frutti di mare - ₹ 1,200
Mixed seafood risotto with a hint of saffron.

💬 Risotto Etna - ₹ 1,200
Prawns, chicken, peppers, onion and garlic in a chilly pink sauce.

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LE PIZZE

Margherita - ₹ 900
Tomato, basil, mozzarella and extra virgin olive oil.

Bufalina - ₹ 900
Cherry tomatoes, fresh boconcini mozzarella and basil.

Quattro formaggi - ₹ 1,200
Mozzarella, gorgonzola, parmigiano reggiano and pecorino.

Fornarina - ₹ 900
Grilled bell pepper, zucchini, mushrooms and onions.

Pollo con funghi - ₹ 1,200
Chicken, mozzarella, mushrooms and parmesan cheese.

Quattro Stagioni - ₹ 1,200
Mushrooms, Parma ham, olives and artichoke.

Prosciutto - ₹ 1,200
Parma ham, rucola and parmesan cheese.

Diavola - ₹ 1,200
Spicy Napoli salami and olives.

Calzone vegetariano - ₹ 1,200
Zucchini, bell pepper, caramelized onions, olives, artichoke and mushrooms.

Calzone al prosciutto - ₹ 1,400
Cooked ham, bell pepper, caramelized onions, olives, artichoke and mushrooms.

LE VERDURE

Gnocchi di pomodoro - ₹ 800
Potato dumplings tossed with creamy tomato sauce and roasted almonds.

Lasagna vegetariano - ₹ 1,000
Baked lasagna in homemade caponata, Sicilian style.

Cannelloni - ₹ 800
Spinach and almond filled cannelloni.

Parmigiana di melanzane - ₹ 1,000
Traditional eggplant parmigiana served with tomato basil sauce.

Torta fritella - ₹ 1,000
Sicilian style caponata with beans, tomato, peas, and artichoke finished in a tart and baked with fresh mozzarella. Served with a side of house salad.

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I DOLCI

- **Tiramisu - ₹ 550**
  Traditional tiramisu flavored with coffee and kahlua liqueur.

- **Pannacotta alla vaniglia, sesamo e mirtillo - ₹ 500**
  Vanilla pannacotta, sesame sable and blueberry compote.

- **Sicilian cassata - ₹ 500**
  Layers of sponge with filling of ricotta, chocolate and strawberry.

- **Torta al cioccolato senza farina con gelato alla noce - ₹ 500**
  Flourless chocolate cake served with hazelnut gelato.

- **Torta Al Pistachio - ₹ 500**
  Baked pistachio tart served with vanilla ice cream.

- **Selezione di gelati - ₹ 500**
  Vanilla, basil & lemon, chocolate, raspberry, honeycomb.

I CAFFE

- **Espresso Italiano - ₹ 300**
  Freshly ground coffee beans, steam extracted for a rich and concentrated flavor with a very fine texture.

- **Ristretto - ₹ 300**
  A very short shot of espresso coffee.

- **Doppio - ₹ 300**
  Two shots of espresso served the traditional way.

- **Americano - ₹ 300**
  Espresso and hot water

- **Caffe mocha - ₹ 300**
  Espresso, steamed milk, chocolate and whipped cream.

- **Caffe macchiato - ₹ 300**
  Espresso marked with a little milk.

- **Cappuccino - ₹ 300**
  Espresso blended with equal parts of steamed milk and velvety milk foam.

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