

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.

■ **Crocanti 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.

All prices are exclusive of applicable government taxes
Please inform your server if you are allergic to any ingredients
We do not levy any service charge

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 broccoli 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 rosso 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

LA PASTA

■ **Penne arrabiata - ₹ 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 ai 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.

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 nocciola - ₹ 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.