

ANTIPASTI (Small Plates)

- **Asparagi Grigliati al Parmigiano con Pomodorini al Balsamico:** Parmesan grilled asparagus, cherry tomatoes, arugula, ten years aged balsamic vinegar
- **Focaccia Tartufata:** Very thin crispy focaccia with arugula, shaved parmesan and truffle infused olive oil
- **Calzone:** Traditional folded pizza- with vegetable or pepperoni, served with salad
- **Bruschetta:** Toasted slices of tuscan loaf bread, topped with mushroom salad and fresh tomatoes
- **Insalata Pugliese con Lampascioni:** Buffalo "burrata" mozzarella, fresh tomatoes, hyacinth bulbs, basil and extra virgin olive oil
- **Insalata di Indivia, Pere e Gorgonzola:** Pear and endive salad, crumbled walnuts and lemon pepper gorgonzola dressing
- **Assortimento di Formaggi:** Italian regional cheeses, Barolo steeped figs, crumbled walnuts, truffle honey
- **Gamberetti alla Sardella:** Olive oil poached shrimp and shaved fennel salad with "rosamarina" (whitebait and chilly relish)
- **Fritto Misto:** Deep fried calamari, shrimp, zucchini, peppers, coated with polenta and semolina, served with spicy balsamic vinegar
- **Cappesante Fantasiose:** Pan seared scallops with spicy red pepper sauce and avocado ice cream
- **Carpaccio di Anatra alla Mostarda:** Thinly sliced home cured duck breast, arugula, mustard seasoned candied fruits compote
- **Frisella Calabrese con 'Nduia:** Crispy whole bran bread with spicy soft pork sausage, served warm with sweet tropea onions
- **Prosciutto e Melone:** San danielle ham, melon, truffle balsamic vinegar

ZUPPE (Soups)

- **Minestrone alla Genovese:** Traditional vegetable soup with pulses and pesto
- **Zuppa di Funghi:** Truffle scented porcini mushroom soup
- **Zuppa di Granchio:** Thick crab soup with garlic, thyme and chilly, served with crostini
- **Crema di Pollo alla Menta:** Light chicken soup, mint and cream

VEGETARIANO (Vegetarian)

Lasagna Verde: Fresh spinach pasta, aromatic vegetables, parmesan sauce

Penne alla Trapanese: Short tube shaped pasta in sicilian pesto-almonds, pistachios, tomato, basil, garlic, chilly, extravirgin olive oil

Spaghetti Schillaci: Tossed in fresh diced tomatoes, with basil, garlic, chilly

Troffie al Pesto: Short, twisted pasta, cooked with green beans and potatoes, tossed in homemade pesto sauce

Ravioli alla Fiorentina Limonata: Homemade spinach and ricotta cheese ravioli, parmesan and sage sauce, flavoured with lemon zest

Gnocchetti ai Porcini: Homemade potato dumplings, parmesan sauce and sautéed porcini mushrooms

Risotto ai Funghi e Tartufo: Carnaroli rice with porcini and shiitake mushrooms, truffle oil

Crostata di Patate con Verdure Grigliate e Salsa di Carciofi e Spinaci: Potato tart with grilled vegetables, spinach and artichoke sauce

Le Veneziane: Gluten free pasta

● Indicates Vegetarian ● Indicates Non Vegetarian

Request you to inform our service associates if you are allergic to any ingredient.

PESCE (Seafood)

Capellini ai Gamberetti: Angel hair pasta, shrimp, garlic, chilly

Dentice alla Livornese: Pan fried red snapper, spicy garlic and parsley sauce, chick peas fritters

Trancio di Branzino al Vapore: Steamed seabass, dried marinated cherry tomatoes, grilled romaine lettuce, and artichoke cream

Gamberoni con la Conza: Pan seared king prawns, shaved fennel salad, endive, garlic and chilly

Aragosta San Lorenzo: Baked lobster tail, mushrooms, crushed new potatoes, lemon capers sauce

MAIALE (Pork)

Orzotto al Cotechino e Gremolata: Barley parmesan risotto with steamed Italian sausage, fresh herbs and candied pumpkin

Rigatoni Amatriciana: Short tube shaped, ridged pasta, spicy tomato sauce with pancetta, onions and pecorino cheese.

Spaghetti alla 'Nduia: Calabrian specialty, tossed with soft spicy pork sausage, fresh tomatoes and diced onions

Pancettone Brasato: Braised crispy pork belly

Cotechino con Lenticchie: Traditional Italian salami from lombardy, boiled and served with stewed lentils and mashed potatoes

POLLAME (Poultry)

Fettuccine all'Anatra: Fettuccine with duck leg confit, caramelised onions and celery

Petto di Anatra all' Arancio e Drambuie: Pan seared duck breast with orange and cognac reduction

Pollo alla Parmigiana: Pan seared and baked chicken supreme, mozzarella, red onion salad

Saltimbocca di Pollo al Limone: Chicken supreme, pan seared with parma ham and sage in buttery lemon sauce, served with sweet butter carrots

Gallettino alla Diavola: Roasted north-Italian corn fed cockerel, spicy mustard, potatoes and swiss chards

AGNELLO (Lamb)

Fettuccine al Ragù: Homemade pasta with lamb ragù

Stinco di Agnello Brasato: Braised lamb shank on risotto milanese

Lasagne al Vino Rosso: Fresh pasta layered with chunky lamb ragu

Lombata di Agnello: Roasted new zealand lamb loin, stone ground mustard and chives crust

CONTORNI (Sides)

Grilled vegetables

Mashed potatoes: plain or scented with lemon zest or truffle

Roast potato

Sautéed spinach

Mixed greens salad with cherry tomatoes

Steamed broccoli or asparagus

Sautéed mushroom medley with Porcini

All prices are in Indian rupees.
government taxes as applicable.