



Nestled in the heart of the city, San Gimignano emerges as a tranquil sanctuary, beckoning to aficionados of authentic Italian gastronomy. Inspired by the quaint town in Tuscany and the cherished culinary secrets of Nonna's kitchen, the restaurant has a menu that honors Italy's culinary traditions.

This Italian retreat presents the perfect ambiance for a myriad of occasions. Whether you seek an intimate dinner setting, a productive locale for business luncheons, or a relaxed space for heartfelt conversations with friends, family, or loved ones, San Gimignano attends to your every whim.

Here, you can host private gatherings and craft cherished memories with each visit.

Adding to its allure is the newly unveiled Pergola Style Terrace, a hidden oasis amidst the city's hustle and bustle. Step into a distinctly Tuscan atmosphere and immerse yourself in the romance of al fresco dining. Adorned with exquisite wrought iron accents and cobblestone pathways, this terrace offers a serene escape, allowing you to relish your Italian feast while surrounded by the natural beauty of the outdoors, creating a truly unique and unforgettable experience.

## ANTIPASTI – STARTERS

- INSALATA CATERINA DE' MEDICI (s,n,d) 130gms | 569kcal 950  
*Wild green salad with parmesan, walnuts, pine nuts, capers, herb dressing*
- BURRATA CON POMODORO E PESTO DI BASILICO (n,d) 145gms | 815kcal \$ 1450  
*Fresh burrata cheese with tomatoes, pesto and olive oil*
- INSALADA DI AVOCADO (g,d) 186gms | 466kcal \$ 1400  
*Tartar of avocado, beetroot, sautéed cannellini beans, Italian dressing*
- ▲ PATE DI FEGATO DI POLLO (d) 197gms | 160kcal 1450  
*Nonna's chicken liver and portobello pate, cranberry tomato jelly*
- ▲ CARPACCIO DI MANZO CON OLIO AL TARTUFO E PARMIGIANO (d,s) 120gms | 329kcal 1450  
*Classic tenderloin carpaccio seasoned with truffle oil, lemon mustard and parmesan*
- ▲ SALMON E ALLE ERBE (d,f) 170gms | 379kcal \$ 1650  
*Herb cured salmon, crispy potato tapenade, sour cream*
- ▲ PROSCIUTTO DI PARMA CON FINOCCHIO AL BALSAMICO (p,d,g) 250gms | 800kcal 2100  
*24 months aged prosciutto ham, shaved fennel, Toscana parmesan grissini*

## LE ZUPPE – SOUPS

- MINISTRONE CON VERDURE FRESCHE DI STAGIONE (d,n) 260gms | 263kcal 1000  
*Fresh seasonal vegetables, pesto, parmesan*
- CREMA DI PARMIGIANO ALL'OLIO DI TARTUFO (d) 260gms | 954kcal 1150  
*Light parmesan cheese cream soup flavored with truffle oil*
- VELLUTATA DI CREMA DI CARCIOFI E PATATE (g,d) 260gms | 292kcal \$ 1100  
*Jerusalem artichokes, baby potato, truffle croutons*

### \$ Signature dishes

■ Vegetarian (▲) Non-Vegetarian (d) Dairy (e) Eggs (g) Gluten (n) Nuts (sh) Shellfish (f) Fish (su) Sulphite (p) Pork (🐟) Locally sourced fish  
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## PRIMI DI PIATTI – PASTA & RISOTTO

- GNOCCHI ALLA SORRENTINA (d,g) 408gms | 786kcal 1450  
*Potato gnocchi, basil tomato sauce, melted burrata*
- PENNE AL PESTO CON PANNA (d,g,n) 301gms | 1048kcal 1450  
*Creamed pesto sauce, penne pasta, parmesan shavings, pine nuts*
- TAGLIATELLE AL FUNGHI (d,g) 200gms | 651kcal 1850  
*Morel mushrooms, basil, cherry tomato, parsley breadcrumbs, parmesan*
- FETTUCCHINE TARTUFO (d,g) 174gms | 612kcal \$ 3400  
*Truffle butter, fresh herbs, roasted tomatoes, freshly shaved black truffle*
- ▲ SPAGHETTI CARBONARA (e,d,p,g) 280gms | 998kcal 1500  
*Spaghetti with provolone, parmesan, pancetta, pepper, egg yolk*
- ▲ PENNE ALL' ARAGOSTA PICCANTE (sh,g,d) 392gms | 1568kcal \$ 1850  
*Rock lobster, light coconut curry, chili, baked tomatoes*
- ▲ RAVIOLI RIPIENI CON FUNGHI DI BOSCO AL TARTUFO (e,d,g) 520gms | 1553kcal 1850  
*Homemade ravioli filled with porcini and wild mushrooms, tomatoes, basil, truffle oil, parmesan*
- ▲ LASAGNA AL NONNA (p,d,g) 536gms | 994kcal \$ 1700  
*Baked tenderloin & crumbled pork sausage ragout, gratinated with mozzarella cheese*
- ▲ PAPPARDELLE AL SUGO DI AGNELLO E FUNGHI PORCINI (e,g,d) 535gms | 1449kcal 2050  
*Homemade pappardelle pasta, lamb and porcini mushroom sauce, truffle oil, parmesan*
- RISOTTO CON FUNGHI PORCINI ALLE ERBE FRESCHE (d) 242gms | 1115kcal 1550  
*Porcini mushrooms and fresh herbs*
- RISOTTO ALLA MILANESE CLASSICO (d) 239gms | 763kcal \$ 1850  
*Kashmiri mogra saffron, creamy cheese sauce, sautéed asparagus*

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## SECONDI PIATTI - SECOND COURSE

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|---|------|
| ■ MELANZANA ALLA PARMIGIANA (d,g) 528gms   888kcal \$   | 1600 |
| <i>Traditional layered crumb fried eggplants baked in tomato sauce, mozzarella and provolone cheese</i> |      |
| ■ TOMINO AL FORNO CON SPINACI (d,g) 332gms   779kcal \$   | 1600 |
| <i>Baked tomini cheese and spinach in flaky pastry, vegetable ciambotta</i>                             |      |
| ■ ZUCCHINI TART (d,g) 400gms   926kcal  | 1750 |
| <i>Green &amp; yellow zucchini tart, puff pastry, goat cheese, mesclun microgreens</i>                  |      |
| ▲ SUPREMA DI POLLO AL VINO BLANCO (d) 742gms   1516kcal \$  | 2500 |
| <i>Oven braised chicken supreme, red bell pepper, Marsala white wine, cream, parmesan mash</i>          |      |
| ▲ FILLETO DI SALMONE AL FORNO CON SALSA VERDE (f,d,su) 399gms   953kcal                                 | 2950 |
| <i>Baked salmon fillet with herbed dressing, borlotti bean ragout</i>                                   |      |
| ▲ ARAGOSTA VERDE (sh,d,g) 561gms   605kcal  | 3650 |
| <i>Baked rock lobster with parsley, basil gremolata, broccoli puree</i>                                 |      |
| ▲ COSTINE DI AGNELLO (d) 455gms   1267kcal  | 3950 |
| <i>Seared New Zealand lamb chops, rosemary baby potato, red wine jus</i>                                |      |
| ▲ MERLUZZO NERO AFFOGATO (f,d) 421gms   1018kcal \$   | 3950 |
| <i>Black cod poached in fragrant oil, leek ragout, black garlic, cauliflower espuma</i>                 |      |
| ▲ BRANZINO AL FORNO PROFUMATA AL LIMONE CON CAPPERI (f,d) 460 gms   860 kcal 🐟                          | 2750 |
| <i>Oven baked, lemon &amp; thyme scented sea bass with potatoes &amp; garlic butter</i>                 |      |

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## LE PIZZE – PIZZA

- MARGHERITA (g,d) 390gms | 981kcal 1350  
*Tomato sauce, mozzarella, fresh basil, olive oil*
- BIANCA (g,d) 425gms | 1298kcal 1400  
*Our version of a white pizza .... Fontina cheese, mozzarella, roasted garlic*
- LA SIGNORINA ANANAS (g,d,n) 472gms | 1272kcal \$ 1400  
*Pineapple carpaccio, fontina cheese sauce, buffalo mozzarella, cherry tomato, pine nuts, fresh basil*
- PORTOBELLO ROSA (g,d,n) 492gms | 1281kcal \$ 1650  
*Sautéed portobello mushrooms, walnuts, fresh mozzarella, garlic parsley oil, pink sauce*
- ▲ CHICKEN PEPPERONI (g,d) 490gms | 1250kcal 1650  
*Tomato sauce, chicken pepperoni, mozzarella*
- ▲ PORK PEPPERONI (g,d,p) 485gms | 1470kcal 1700  
*Tomato sauce, pork pepperoni, mozzarella*
- ▲ NONNA ROYALE (g,d,p) 490gms | 1086kcal \$ 1750  
*Tomato sauce, artichokes, red onion, crumbled home-made pork sausages*
- ▲ ALLA PUTTANESCA (g,d,f) 450gms | 1157kcal 1600  
*Tomato sauce, mozzarella, kalamata olives, capers and anchovies*
- ▲ DONATO (g,d) 495gms | 1256kcal 1650  
*Chicken, rosemary, mushroom, garlic, sun dried tomatoes, mozzarella, tomato sauce*
- ▲ EMILIANA (g,d,p) 445gms | 1127kcal 1750  
*Fresh mozzarella, tomato sauce, prosciutto, arugula, balsamic reduction parmesan cheese flakes*

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## DOLCE - DESSERTS

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|---|-----|
| ▲ PANNA COTTA CON FRAGOLE MARINATE (d) 167gms   452kcal<br><i>Vanilla panna cotta with marinated strawberries</i>                                 | 700 |
| ▲ TIRAMISU (e,g,d) 186gms   632kcal<br><i>Lady finger cookies soaked in espresso, mascarpone cheese, cocoa powder</i>                             | 900 |
| ▲ TORTA DI RICOTTA CON FRUTTI DI BOSCO (e,g,d) 140gms   257kcal<br><i>Ricotta cheese cake with berries</i>  | 700 |
| ▲ TORTINO DI CIOCCOLATO FONDENTE GELATO DI VANIGLIA (e,g,d) 120gms   474kcal<br><i>Warm dark chocolate pastry served with vanilla bean gelato</i> | 900 |
| ■ SORBETTI 111gms   73kcal<br><i>Lemon/ Strawberry / Passion fruit / Pineapple and Basil</i>  | 650 |
| ■ GELATI (d,g,n,s) 150gms   192kcal<br><i>Vanilla/ Chocolate/ Forest berries/ Coffee</i>  | 650 |