



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 \$ 1350
Fresh burrata cheese with tomatoes, pesto and olive oil
- INSALADA DI AVOCADO (g,d) 186gms | 466kcal \$ 1350
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 900
Fresh seasonal vegetables, pesto, parmesan
- CREMA DI PARMIGIANO ALL'OLIO DI TARTUFO (d) 260gms | 954kcal 1100
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 1350
Potato gnocchi, basil tomato sauce, melted burrata
- PENNE AL PESTO CON PANNA (d,g,n) 301gms | 1048kcal 1350
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
- FETTUCINE TARTUFO (d,g) 174gms | 612kcal \$ 3400
Truffle butter, fresh herbs, roasted tomatoes, freshly shaved black truffle
- ▲ SPAGHETTI CARBONARA (e,d,p,g) 280gms | 998kcal 1450
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 \$ 1650
Baked tenderloin & crumbled pork sausage ragout, gratinated with mozzarella cheese
- ▲ PAPPARDELLE AL SUGO DI AGNELLO E FUNGHI PORCINI (e,g,d) 535gms | 1449kcal 1950
Homemade pappardelle pasta, lamb and porcini mushroom sauce, truffle oil, parmesan
- RISOTTO CON FUNGHI PORCINI ALLE ERBE FRESCHE (d) 242gms | 1115kcal 1500
Porcini mushrooms and fresh herbs
- RISOTTO ALLA MILANESE CLASSICO (d) 239gms | 763kcal \$ 1850
Kashmiri mogra saffron, creamy cheese sauce, sautéed asparagus

\$ Signature dishes

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SECONDI PIATTI - SECOND COURSE

- MELANZANA ALLA PARMIGIANA (d,g) 528gms | 888kcal \$ 1600
Traditional layered crumb fried eggplants baked in tomato sauce, mozzarella and provolone cheese
- TOMINO AL FORNO CON SPINACI (d,g) 332gms | 779kcal \$ 1600
Baked tomini cheese and spinach in flaky pastry, vegetable ciambotta
- ZUCCHINI TART (d,g) 400gms | 926kcal 1750
Green & yellow zucchini tart, puff pastry, goat cheese, mesclun microgreens
- ▲ SUPREMA DI POLLO AL VINO BLANCO (d) 742gms | 1516kcal \$ 2400
Oven braised chicken supreme, red bell pepper, Marsala white wine, cream, parmesan mash
- ▲ FILLETO DI SALMONE AL FORNO CON SALSA VERDE (f,d,su) 399gms | 953kcal 2850
Baked salmon fillet with herbed dressing, borlotti bean ragout
- ▲ ARAGOSTA VERDE (sh,d,g) 561gms | 605kcal 3650
Baked rock lobster with parsley, basil gremolata, broccoli puree
- ▲ COSTINE DI AGNELLO (d) 455gms | 1267kcal 3950
Seared New Zealand lamb chops, rosemary baby potato, red wine jus
- ▲ MERLUZZO NERO AFFOGATO (f,d) 421gms | 1018kcal \$ 3950
Black cod poached in fragrant oil, leek ragout, black garlic, cauliflower espuma
- ▲ BRANZINO AL FORNO PROFUMATA AL LIMONE CON CAPPERI (f,d) 460 gms | 860 kcal 🐟 2750
Oven baked, lemon & thyme scented sea bass with potatoes & garlic butter

\$ Signature dishes

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LE PIZZE – PIZZA

- MARGHERITA (g,d) 390gms | 981kcal 1300
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 \$ 1600
Sautéed portobello mushrooms, walnuts, fresh mozzarella, garlic parsley oil, pink sauce

- ▲ PEPPERONI 1600
Tomato sauce, pepperoni, mozzarella
Pork pepperoni (g,d,p) 485gms | 1470kcal
Chicken pepperoni (g,d) 485gms | 1258kcal

- ▲ 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 1600
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

\$ Signature dishes

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DOLCE - DESSERTS

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| ▲ PANNA COTTA CON FRAGOLE MARINATE (d) 167gms 452kcal
<i>Vanilla panna cotta with marinated strawberries</i> | 700 |
| ▲ TIRAMISU (e,g,d) 186gms 632kcal
<i>Lady finger cookies soaked in espresso, mascarpone cheese, cocoa powder</i> | 850 |
| ▲ TORTA DI RICOTTA CON FRUTTI DI BOSCO (e,g,d) 140gms 257kcal
<i>Ricotta cheese cake with berries</i> | 700 |
| ▲ TORTINO DI CIOCCOLATO FONDENTE GELATO DI VANIGLIA (e,g,d) 120gms 474kcal
<i>Warm dark chocolate pastry served with vanilla bean gelato</i> | 850 |
| ■ SORBETTI 111gms 73kcal
<i>Lemon/ Strawberry / Passion fruit / Pineapple and Basil</i> | 650 |
| ■ GELATI (d,g,n,s) 150gms 192kcal
<i>Vanilla/ Chocolate/ Forest berries/ Coffee</i> | 550 |