



— LUNCH MENU —

APERITIVO

VITALE <i>Vodka, lemon sorbet & prosecco</i>	1200
FIERO SPRITZ <i>Martini fiero, bianco vermouth, thyme & tonic</i>	1000
PALOMA <i>Tequila, campari, lime & grapefruit tonic</i>	1500
ROSSINI <i>Strawberries, lemon & prosecco</i>	1500
NEGRONI TARTUFO <i>Campari, truffle infused gin & sweet vermouth</i>	1200
ROMEO & JULIET <i>Gin, mint, cucumber, rose water & aromatic bitters</i>	1000
NAPLES GALORE <i>Gin, amaro, orange, bitters & egg white</i>	1000
APEROL SPIRITZ <i>Aperol, soda & prosecco</i>	1100
GARIBALDI <i>Campari, orange juice & sugar</i>	1000

Government taxes as applicable.
Alcohol will not be served to persons below 25 years of age

ANTIPASTI-STARTERS

- WARM MUSHROOM & GOAT CHEESE SALAD (n,d) 183 gms | 250 kcal 1250
Sauteed portobello, enoki, pink oyster, goat cheese, pine nuts, mushroom fritters
- BURRATA CON POMODORO E PESTO DI BASILICO (n,d) 145 gms | 815 kcal 1350
Fresh burrata cheese with tomatoes, pesto & olive oil
- INSALATA DI AVOCADO (d,g) 145 gms | 815 kcal \$ 1350
Tartar of avocado, beetroot, sautéed cannellini beans, Italian dressing
- IL TRIO BRUSCHETTA (g,d) 236 gms | 622 kcal \$ 1050
Confit of tomato, wilted spinach & ricotta, truffle mushroom ragout
- TOMATO AND PORTOBELLO ARANCINI (g,d) 248 gms | 607 kcal 1850
Risotto rice, mushroom, truffle paste, saffron sauce
- ▲ POLLO PATE IN CROSTA (g,d) 465 gms | 140 kcal 1750
Baked chicken pate in crust, garlic aioli, frisée mesclun

LE ZUPPE-SOUPS

- CREMA DI PARMIGIANO ALL'OLIO DI TARTUFO (d) 324 gms | 954 kcal 900
Light parmesan cheese cream soup flavoured with truffle oil
- MINISTRONE CON VERDURE FRESCHE DI STAGIONE (d,n) 314 gms | 263 kcal 900
Fresh seasonal vegetables, pesto, parmesan

PIZZETTA SANDWICHES

- TRUFFLE CAPRESE (g,d,n) 236 gms | 710 kcal 1850
Basil pesto, vine tomato, fresh bocconcini, balsamic reduction, truffle, romana pizza bread
- GRILLED VEGETABLE ROMANA (g,d) 280 gms | 455 kcal 1050
Zucchini, eggplant, arugula, pomodoro, white sauce, fontina, romana pizza bread
- ▲ PROSCIUTTO DI PARMA & FENNEL (g,d,p) 240 gms | 756 kcal \$ 1250
24-month parma ham, shaved fennel, vine tomato, parmesan, romana pizza bread

\$ Signature dishes

☺Vegetarian ☑ Non-Vegetarian (s) Soya (d) Dairy (e) Eggs (g) Gluten (n) Nuts (sh) Shellfish (f) Fish (su) Sulphite (p) Pork ☞ Locally sourced fish
Enjoy the taste of sustainability with our locally and responsibly sourced fish. Please ask your server to ascertain the spice level.
Edible oil is being used in cooking/frying of all the dishes. All prices are in Indian Rupees. Government taxes as applicable.

PRIMI DI PIATTI-PASTA & RISOTTO

- PINK PENNE PRIMAVERA (g,d) 305 gms | 759 kcal \$ 1250
Summer vegetables, portobello, green peas, broccoli, roasted garlic, tomato cream
- RAVIOLI RIPIENI CON FUNGHI DI BOSCO AL TARTUFO (e,d,g) 520 gms | 1553 kcal 1850
Homemade porcini & wild mushrooms ravioli, tomatoes, basil, truffle oil, parmesan
- FETTUCCHINE TARTUFO (d,g) 174 gms | 612 kcal \$ 3400
Truffle butter, fresh herbs, roasted tomatoes, freshly shaved black truffle
- RISOTTO ALLA MILANESE CLASSICO (d) 239 gms | 763 kcal \$ 1850
Kashmiri mogra saffron, creamy cheese sauce, sautéed asparagus
- ▲ SPAGHETTI ALLA ARAGOSTA BOLOGNESE (sh,g,d) 418 gms | 835 kcal 2750
Fresh rock lobster bolognese, tomato sauce, saffron foam, herb oil
- ▲ PAPPARDELLE AL SUGO DI AGNELLO E FUNGHI PORCINI (e,d,g) 535 gms | 1494 kcal 1950
Homemade pappardelle pasta, lamb & porcini mushroom sauce, truffle oil, parmesan

SECONDI PIATTI-SECOND COURSE

- MELANZANA ALLA PARMIGIANA (d,g) 528 gms | 888 kcal 1600
Layered crumb fried eggplants baked in tomato sauce & mozzarella
- SPINACH & RICOTTA TART (g,d) 296 gms | 937 kcal 1450
Baked baby spinach & ricotta in filo crust, sundried tomato, salad mesclun
- ▲ 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
- ▲ FILLETO DI SALMONE AL FORNO CON SALSINA VERDE (f,d) 399 gms | 953 kcal 2850
Grilled salmon fillet with herbed dressing, borlotti bean ragout
- ▲ STUFFED CHICKEN PARMIGIANA (g,d,n,e) 336 gms | 517 kcal 1250
Breaded pan-fried chicken fillet stuffed with spinach & roasted tomato, pesto spaghetti
- ▲ FILETTO DI AGNELLO (g,d) 340 gms | 532 kcal 2750
Butter roast thyme lamb tenderloin, polenta fritter, caponata



Signature dishes

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LE PIZZE-PIZZA

■ MARGHERITA (g,d) 390 gms 981 kcal <i>Tomato sauce, mozzarella, fresh basil, olive oil</i>	1300
■ PIZZA COSACCA (g,d) 408 gms 1195 kcal <i>Tomato sauce, parmigiano reggiano & basil</i>	1500
■ GOAT CHEESE PIZZA (g,d) 474 gms 1197 kcal <i>Caramelised onion, fig jam & basil</i>	1500
■ PORTOBELLO ROSA (g,n,d) 492 gms 1281 kcal \$ <i>Sautéed portobello mushrooms, walnuts, fresh mozzarella, pink sauce</i>	1600
■ CUORE DI CARCIOFO (g,n,d) 505 gms 1275 kcal <i>Artichoke, pesto, burrata, arugula</i>	1950
▲ PEPPERONI <i>Tomato sauce, pepperoni, mozzarella</i> <i>Pork pepperoni (g,d,p) 485 gms 1470 kcal</i> <i>Chicken pepperoni (g,d) 490gms 1258 kcal</i>	1600
▲ NONNA ROYALE (g,d,p) 490 gms 1068 kcal \$ <i>Tomato sauce, ricotta, crumbled home-made pork sausages</i>	1750
▲ CARPACCIO DI PERA (g,d,p) 484 gms 986 kcal <i>Pear carpaccio, gorgonzola & prosciutto</i>	1500
▲ DONATO (g,d) 495 gms 1256 kcal <i>Chicken, rosemary, spinach, garlic, sun-dried tomatoes, tomato sauce</i>	1600

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DOLCE-DESSERTS

- ▲ DUO DI CANNOLI (g,d,s,e) 1114 gms | 357 kcal 750
*Glazed fruits & citrus zest
Chocolate shaving & ricotta cream*
- ▲ TIRAMISU (e,g,d) 186 gms | 632 kcal 850
Lady finger cookies soaked in espresso, mascarpone cheese & cocoa powder
- ▲ TORTINO DI CIOCCOLATO FONDENTE GELATO DI VANIGLIA (e,g,d) 120 gms | 474 kcal 850
Warm dark chocolate pastry served with vanilla bean gelato
- ▲ MILLEFOGLIE ITALIANA (d,g,s,e) 136 gms | 500 kcal 750
Flaky puff pastry, mascarpone, chantilly cream & caramel flakes
- SORBETTI 111 gms | 73 kcal 650
Lemon/strawberry/passion fruit/pineapple & basil
- GELATI (d,g,n,s) 220 gms | 325 kcal 550
Vanilla/chocolate/forest berries/coffee/espresso vanilla