

CLASSIC ANTIPASTI (STARTERS)

A.2	CROSTINI RUSTICI Sliced farmer's bread, grilled and topped with artichokes, mozzarella, olives, capers, fresh tomato sauce	350/-
A.3	CROSTINI ALLA RAGUSANA Sliced farmer's bread, grilled and topped with artichokes, olives, capers, mayonnaise, pesto, freshly chopped tomatoes	350/-
A.4	BRUSCHETTA AL POMODORO Sliced farmer's bread, grilled and topped with garlic, freshly chopped tomatoes, olive oil, oregano	350/-
A.5	GARLIC BREAD Farmer's bread flavored with garlic and served warm	215/-
A.6	FUNGHI TRIFOLATI Fresh mushrooms sautéed with Italian herbs, garlic and served with warm garlic bread	375/-
A.7	CAPRESE Slices of mozzarella, ripe tomatoes and fresh basil leaves drizzled with olive oil, seasoned with oregano, served with warm farmer's bread	350/-
A.8	PEPERONI ARROSTO Roasted Italian red - yellow capsicum, dressed with olive oil, garlic, capers, parsley and served with warm farmer's bread	345/-
A.10	FUNGHI ALLA TRAPANESE Roasted mushrooms flavored with garlic, lemon, parsley, drizzled with olive oil and served with warm farmer's bread	435/-
A.21	SPECIAL CROSTINI Sliced farmer's bread, grilled and topped with red-yellow capsicum, zucchini, sundried tomatoes, roasted aubergine and mozzarella	395/-
A.24	SPINACI SALSA Creamy spinach dip served with thin crispy toast	395/-
A.25	PALE DI POTATO Marinated potato skin served with garlic mayonnaise sauce	375/-
A.39	MASALA GARLIC BREAD Farmer's bread topped with onion and capsicum dressed in chilly oil Served warm with cheese on top	395/-
A.41	CHEESE GARLIC BREAD Farmer's bread flavoured with garlic, mozzarella cheese and served warm	320/-
A.66	RAVIOLI CROCANTE Fried ravioli stuffed with roasted peppers and cheese, roasted garlic salsa, spicy tomato dip	480/-
A.72	FONDUTA Italian vegetable skewers, melted Italian cheese, garlic bread	630/-



CLASSIC ZUPPE (SOUPS)

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| Z.1 | MINESTRONE
A traditional Italian clear soup with pieces of fresh vegetables | 230/- |
| Z.2 | PASSATO DI VERDURE
Cream of vegetable soup sprinkled with Parmesan cheese and served with crunchy croutons | 230/- |
| Z.3 | CREMA DI FUNGHI
Cream of mushroom soup | 250/- |
| Z.4 | ZUPPA DI CIPOLLE
Spring onion soup sprinkled with Parmesan cheese and served with crunchy croutons | 230/- |
| Z.5 | ZUPPA DI POMODORO
A simple tomato soup served with crunchy croutons | 230/- |
| Z.6 | ZUPPA DI BROCCOLI
Traditional Italian broccoli broth | 280/- |
| Z.7 | ZUPPA DI ASPARAGUS
Cream of asparagus soup (as per availability) | 340/- |
| Z.10 | POMODORO MINESTRONE
Italian National broth made with tomatoes, carrots, potatoes, eggplant, onions, zucchini and boiled beans | 275/- |
| Z.23 | CREMA DI ZUCCA
Butternut squash, roasted garlic and rosemary bisque | 290/- |
| Z.24 | PAPPA DI POMODORO
Roasted tomato and bell pepper soup | 310/- |



CLASSIC INSALATE (SALADS)

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| D.2 | INSALATA MISTA
Lettuce, fresh tomatoes, cucumber, oregano, olives, mozzarella dressed with extra virgin olive oil and imported balsamic vinegar | 395/- |
| D.4 | CONTADINA
Fresh tomatoes, garlic, basil, sun-dried tomatoes, onion and green beans dressed with extra virgin olive oil | 405/- |
| D.5 | CAESAR SALAD
Tender lettuce leaves, black olives, oven roasted croutons dressed with mayonnaise and garnished with Parmesan shavings | 415/- |
| D.6 | INSALATA DELLO CHEF
Julienne vegetables with artichokes, olives and capers dressed with mayonnaise and olive oil | 415/- |
| D.11 | CORLEONE
A mixed salad of lettuce, corn, Italian pickled onions, potatoes, sun-dried tomatoes and capers dressed with extra virgin olive oil and balsamic vinegar | 415/- |
| D.16 | INSALATA GENNARINO
Lettuce, olives, garlic, roasted red-yellow capsicum, capers, tomatoes and mozzarella dressed with extra virgin olive oil, balsamic vinegar | 425/- |
| D.43 | CHEFS SPECIAL SALAD
Our signature salad with pear arugula and creamy goat cheese dressing serving | 480/- |



All our salads are served with warm farmer's bread
Jain on request. Taxes as applicable.

CLASSIC PRIMI PIATTI (FIRST COURSE)

- C.1 **CANNELLONI ALLA FIORENTINA** 595/-
A traditional dish from Florence. Tubes of home-made pasta stuffed with ricotta cheese, spinach, basil and mozzarella topped with tomato sauce and baked in the oven
- C.4 **RISOTTO AL FORNO** 530/-
A traditional Italian rice dish of brown rice with tomato sauce, green peas and mozzarella
- C.5 **RISOTTO FUNGHI E ZAFFERANO** 530/-
Brown rice with mushrooms and cream, delicately flavored with saffron and Parmesan cheese
- C.16 **RISOTTO 4 FORMAGGI** 530/-
Brown rice served with 4 different types of melted cheese (Tomato sauce on request*)
- C.18 **RISOTTO DELLA NONNA ADELINA** 530/-
Brown rice cooked with a creamy red-yellow capsicum paste flavoured with vodka
- C.19 **RISOTTO AL FUNGHI PORCINI** 635/-
Brown rice with imported porcini mushrooms, cream and Parmesan cheese
- C.25 **LASAGNE ALLE VERDURE** 605/-
Home-made pasta layered with béchamel sauce, tomato sauce, mozzarella, capsicum, broccoli, carrots and green beans, baked in the oven



CLASSIC PASTA

B.2	AGLIO OLIO E PEPERONCINO Simple classic sauce of olive oil, garlic and chili flakes	550/-
B.5	ALLA ARRABBIATA Spicy tomato sauce flavored with garlic	550/-
B.7	AL PESTO GENOVESE A sauce of ground fresh basil with garlic, pine nuts, olive oil and Parmesan cheese	565/-
B.9	AI 4 FORMAGGI A combination of blue cheese, mozzarella, Gouda and Parmesan cheese (Fresh tomato sauce on request*)	565/-
B.10	PASTA AL FORNO (BAKED IN THE OVEN) Creamy bechamel sauce, mushrooms, mozzarella and fresh tomato sauce	565/-
B.11	PUTTANESCA Traditional Italian spicy tomato sauce with olives, capers and basil	565/-
B.13	AL FUNGHI PORCINI A classic tomato sauce with Italian mushrooms and cheese in white wine	610/-
B.18	MATRICIANA Spicy tomato sauce, soya mince, cheese, onion and basil	565/-
B.19	PRIMAVERA Red-yellow capsicum, olives, capers, sun-dried tomatoes, garlic and olive oil	560/-
B.25	PASTA AL SOLE DI SICILIA A preparation of fresh tomatoes, mozzarella, basil, garlic, capers, olives, sun-dried tomatoes and Parmesan cheese	625/-
B.29	PASTA DEL BARONE A classic noble sauce with béchamel, tomato sauce, red chili and Parmesan cheese	550/-
B.30	TORTELLINI DEL CASALE Home made pasta stuffed with mushrooms in a traditional tomato sauce with garlic, cheese and sun-dried tomatoes	650/-
B.35	PASTA BARBARESCA Creamy sauce with fresh broccoli, tomatoes, garlic, sun-dried tomatoes, tempeh, Parmesan cheese and chili pepper	650/-
B.36	PASTA DELLA NONNA ADELINA Pasta cooked with a creamy red-yellow capsicum paste and flavored with vodka	650/-
B.37	PASTA DON VITO Fresh broccoli, Gorgonzola cheese, freshly chopped tomatoes, sun dried tomatoes and garlic	615/-
B.39	PASTA DEL FATTORE Tomato, onion, garlic, capsicum, capers, olives, mushrooms and olive oil	615/-

Tagliatelle, Spaghetti, Penne, Fusilli, Gnocchi, Ravioli

(*Charges extra) Wheat pasta on request. Jain on request. Taxes as applicable.

CLASSIC PASTA

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| B.69 | RAVIOLI NERRO AL FUNGHI SELVATICI
Black ravioli stuffed with wild mushroom, chilli in sage gorgonzola cream | 690/- |
| B.70 | SALSA ARROSTO PEPERONCINO
Penne in roasted pepper fondue | 690/- |
| B.75 | PENNE FINNOCHIO
Truffle porcini cream, roaster fennel, saffron, pinenut with penne | 680/- |
| SMB.1 | TRUFFLE MUSHROOM RASTA
Truffle wild mushroom in a cream sauce with penne | 690/- |
| SMB.4 | CREAMY RASTA WITH VEGETABLE
Creamy goat cheese pasta with exotic veggies and parmesan cheese | 690/- |



Tagliatelle, Spaghetti, Penne, Fusilli, Gnocchi, Ravioli

(*Charges extra) Wheat pasta on request. Jain on request. Taxes as applicable.

CLASSIC WOOD BURN PIZZA

P2	OM Fresh tomato sauce and mozzarella	465/-
P6	FREESTATE Gouda, cheddar and miraj cheese topped with olives (Tomato sauce on request*)	590/-
P11	MEDITERRANEAN Fresh tomato sauce, olives, artichokes and mozzarella	580/-
P16	GARDEN Fresh tomato sauce, sliced tomatoes, basil and mozzarella	540/-
P17	FANTASY Spicy tomato sauce with Italian herbs, onion, capsicum, cottage cheese, coriander and mozzarella	580/-
P18	BOMBAY Spicy tomato sauce with Italian herbs, mushrooms, onion, cottage cheese, coriander and mozzarella	590/-
P19	NAWABI Spicy tomato sauce with Italian herbs, corn, capsicum, tomato slices, onion and mozzarella	580/-
P20	MANALI Spicy tomato sauce with Italian herbs, mushrooms, olives, onion, corn and mozzarella	635/-



(*Charges extra) Wheat base on request
We Served Thin Base Pizza, Thick Base on Request
Join on request. Taxes as applicable

CLASSIC WOOD BURN PIZZA

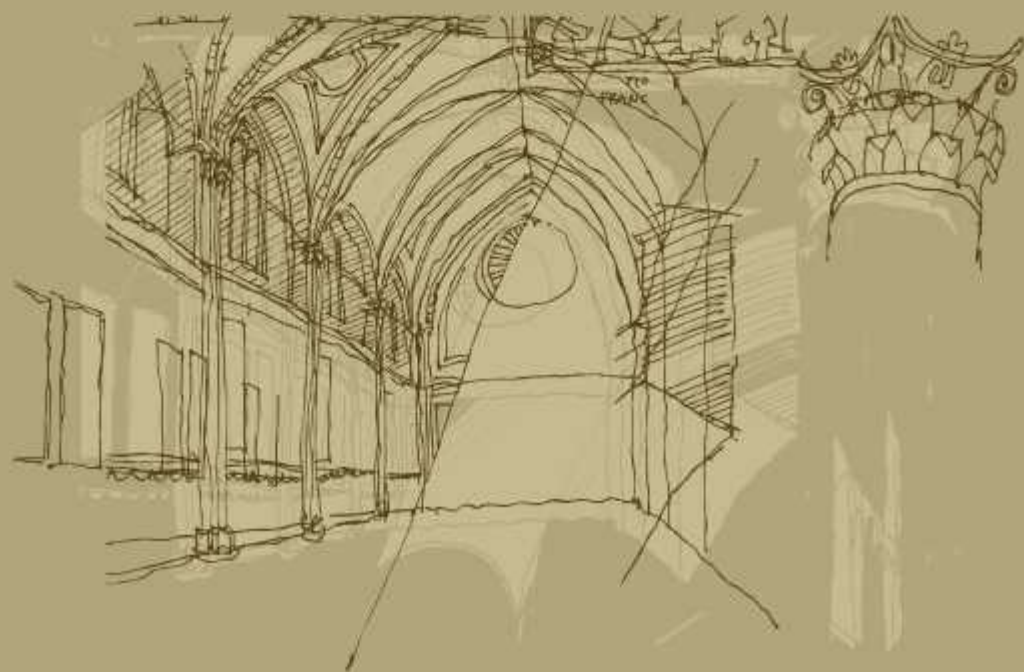
P.21	INDIAN	540/-
	Spicy tomato sauce with Italian herbs, onion, capsicum and mozzarella	
P.22	CALZONE AL FORNO	635/-
	Closed pizza stuffed with tomato sauce, artichokes, mushrooms, olives and mozzarella	
P.24	RUSTIC	570/-
	Spicy tomato sauce with Italian herbs, onion, spinach, garlic and mozzarella	
P.26	TABASCO	640/-
	Spicy tomato sauce, jalapeno peppers, sundried tomatoes, tabasco and mozzarella	
P.27	SICILIA	710/-
	A thick base pizza with fresh tomato sauce, mushrooms, garlic, pickled onions, sun-dried tomatoes, chili oil, fresh basil and mozzarella	
P.29	PESTO PIZZA	670/-
	Pesto sauce, potatoes, garlic and mozzarella	
P.32	PIZZA MELLINO	710/-
	Fresh tomato sauce, spinach, sun-dried tomatoes, black olives, green olives, pickled onions, jalapeno peppers, roasted red-yellow capsicum and mozzarella	
P.33	PIZZA NAPOLI	710/-
	Fresh tomato sauce, onion, capsicum, sundried tomatoes, jalapeno peppers, chili oil and mozzarella	
P.53	PIZZA TARTUFI	730/-
	Classic thin-crust pizza with marinated mushrooms, balsamic garlic, goat cheese, arugula leaves, and truffle oil	
P.69	QUATTRO PEPPERNCINO	730/-
	Classic thin crust pizza with 4 peppers- paprika, capsicum, jalapeno and chilli with mozzarella cheese	
P.72	BIANCA E NERO	730/-
	Chilli tossed vegetables, mozzarella, cheddar, ricotta, parmesan, alfredo sauce on black pizza base	
SMP.3	BBQ PIZZA	730/-
	Classic thin crust pizza with arrabbiata sauce, sauteed potatoes, capsicum, carrot, zucchini with mozzarella and parmesan cheese	

TOPPINGS	CHEESE	95/-	ARTICHOKES / ASPARAGUS	90/-
	TOMATO SAUCE	85/-	GARLIC OIL	80/-
	VEGETABLES	85/-	JALAPENO	85/-
	MUSHROOMS	95/-	PARMESAN CUBES	150/-
	OLIVES	75/-	PARMESAN GRATED	150/-
	CAPERS	85/-	EXOTIC VEGETABLES	160/-

(*Charges extra) Wheat base on request
We Served Thin Base Pizza. Thick Base on Request.
Join on request. Taxes as applicable.

CLASSIC SECOND PIATTI (SECOND COURSE)

- C.6 **MELANZANE ALLA PARMIGIANA** 560/-
Layers of sliced aubergine with fresh basil, mozzarella, tomato sauce, sprinkled with Parmesan cheese and baked in the oven
- C.7 **CROCCHETTE PATATE E FUNGHI** 565/-
Potato and mushroom croquettes served with mayonnaise
- C.9 **CROCCHETTE AI FORMAGGI** 575/-
Potato, mozzarella, Gouda cheese and Parmesan croquettes served with mayonnaise
- C.12 **CRESPELLE** 605/-
Savoury crepes stuffed with mushrooms and cheese in a béchamel sauce, served with warm farmer's bread
- C.13 **GNOCCO** 605/-
Home-made pasta stuffed with three types of cheese, spinach, Italian herbs in tomato sauce and sprinkled with Parmesan
- C.42 **TORTRELLINI AL PESTO LIQUIDO** 710/-
Poached pears, caramelized nuts, mesclun, parmesan, citrus allspice dressing



MEXICAN SPECIALITIES

SALADS

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| M.30 | ARABESCA SALAD | 430/- |
| | Tomato, cucumbers, cottage cheese, croutons, baby corn, lettuce, capsicum, garlic in lime and olive oil dressing | |

MUNCHIES

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| M.4 | NACHOS WITH CHEESE SAUCE | 410/- |
| M.5 | NACHOS WITH REFRIED BEANS | 430/- |
| M.6 | TORTILLA CHIPS WITH SALSA | 330/- |
| M.11 | CHEESE CORN BALLS | 380/- |
| M.13 | OVEN ROASTED GARLIC BREAD WITH CHEESE | 315/- |
| M.14 | BEANS TACOS | 370/- |
| M.15 | SPECIAL TACOS | 395/- |
| | Beans with cottage cheese, baby corn, oven roasted capsicum topped with salad and cheese | |
| M.37 | LOADED NACHOS | 495/- |



MEXICAN SPECIALITIES

ENCHILADAS

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| M.16 | ENCHILADAS WITH BEANS | 475/- |
| M.17 | ENCHILADAS WITH CORN | 475/- |
| M.19 | SPECIAL ENCHILADAS | 525/- |
| | Cottage cheese, baby corn, mushrooms, beans, roasted capsicum in soft corn tortilla with spicy tomato sauce topped with cheese | |

QUESADILLAS

Soft corn tortillas filled with assorted cheeses, spices and fillings of your choice, served with guacamole (as per availability) and sour cream

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| M.21 | CHEESE QUESADILLAS | 325/- |
| M.22 | VEGETABLE QUESADILLAS | 415/- |

SPECIALITIES

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| M.27 | BURRITOS | 390/- |
| | Soft tortilla rolls with refried beans, sour cream, guacamole, shredded cabbage and cheese | |
| M.28 | MEXICAN RICE | 450/- |
| | Brown rice with refried beans, vegetables and mushrooms | |
| M.32 | CHIMI - CHANGA | 395/- |
| | Roasted envelope filled with red, yellow, green capsicum and cottage cheese marinated in Mexican spices | |



CLASSIC DOLCI (DESSERTS)

E.1	TIRAMISU A home-made Italian classic sponge cake soaked in rum and coffee with a vanilla cream custard sprinkled with chocolate powder, served cold	325/-
E.2	CREAM CARAMEL A sweet baked custard dripping with golden caramel	315/-
E.5	SIZZLING CHOCOLATE WALNUT BROWNIE Served with vanilla ice cream	385/-
E.6	PANNA COTTA A Creamy Pudding	325/-
E.8	TIRAMISU ITALIANO Classic Italian 'Pick me up' dessert with layers of mascarpone cheese, sponge cake soaked in rum and coffee	345/-
E.9	SEMIFREDDO AL MANGO A delicate mango cheese cake served cold	335/-
E.10	CHOCOLATE MOUSSE CAKE Rich mousse cake with dark and milk chocolate	305/-
E.11	CHOCOLATE BOMB Baked chocolate cake filled with gooey chocolate served with vanilla ice cream	405/-
E.13	BLUEBERRY CHEESE CAKE Delicious cheese cake with sweet blueberry compote, served cold	405/-
E.31	LOTUS CHEESE CAKE Lotus biscoff cheesecake	405/-
E.37	CHOCOLATE GARDEN Five textures of chocolate served artistically as chocolate garden, served with vanilla ice cream	475/-



CLASSIC FRESH FRUIT MOCKTAILS

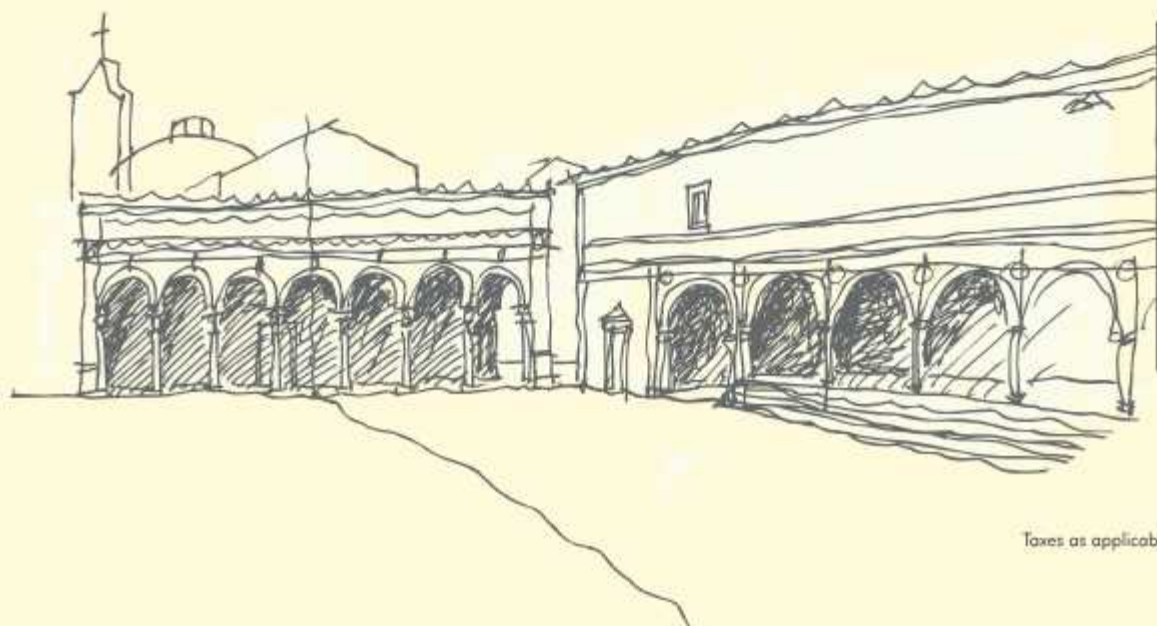
T.1	SWEET LIME JUICE	220/-
T.2	ORANGE JUICE	220/-
T.3	PINEAPPLE JUICE	220/-
T.4	WATER MELON JUICE	220/-
T.6	POMEGRANATE JUICE	220/-
T.8	ZIP ZIP Watermelon and litchi	265/-
T.10	CONCLAVE Kiwi and litchi	265/-
T.13	PINK CITY Strawberry and pomegranate	240/-
T.15	SILK STOCKING Fresh oranges with vanilla ice cream	265/-
T.16	PINK DWARF Strawberry and kiwi	265/-
T.18	ORIENT EXPRESS Strawberry, orange and pineapple	265/-
T.19	DREAMS UNLIMITED Kiwi, green grapes and pomegranate	265/-
T.21	BINGO Pomegranate, vanilla ice cream, orange	265/-
T.25	PRINCESS Green grapes, pineapple and litchi	255/-
T.26	CHILLER Mint, green grapes and lemon	240/-
T.30	FRUIT PUNCH Pineapple, black grapes, apple, pomegranate, orange and lemon	280/-
T.33	JUICY GREEN Mint, pineapple and green grapes	240/-
T.38	LITTLE BERRY Kiwi, strawberry and litchi	265/-

TEA / COFFEE

Tea or Chai	90/-
Coffee	90/-

COOLERS / SHAKE

Aerated Drink	50/-
Diet Coke	80/-
Fresh Lime Soda/Water	110/-
Mineral Water	70/-
Milk Shake	265/-
(Vanilla/Chocolate/Strawberry/Oreo/Brownie)	
Cold Coffee	265/-
Virgin Mojito	225/-
(Mint/Orange/Strawberry)	



Taxes as applicable.