



## ANTIPASTI EXPERIENCE

Allow us to suggest a selection of our favourite Antipasti, in an authentic true Italian appetizer feast.

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| <b>Pan Fried Shrimp “Gamberetti Fritti”</b>  | <b>Rs 495</b>  |
| Garlic, chili, sundried tomatoes, olives   |                |
| <b>Italian Seafood Salad “Insalata Di Mare Italiana”</b>   | <b>Rs. 450</b> |
| Shrimps, squid, fish & mussels, fennel, olives, fresh tomatoes, lemon, olive oil                         |                |
| <b>Romano Crosta di Pollo Insalata</b>   | <b>Rs. 475</b> |
| Romano crusted chicken breast with lettuce<br>Quail egg   Candied bacon   Ceasar dressing                |                |
| <b>Deep Fried Squid “Calamari Fritti Con Salsa”</b>  | <b>Rs.475</b>  |
| Deep fried squid rings served with basil flavoured egg emulsion  |                |
| <b>Crispy Fried Baby Mozzarella Cheese &amp; Grilled Eggplant<br/>“Bocconcini Di Fritto e Melanzane”</b> | <b>Rs 395</b>  |
| Olive oil marinated sun dried tomatoes, balsamic syrup   |                |
| <b>Our own style Italian canapé “Bruschetta”</b>   | <b>Rs 300</b>  |
| Toasted ciabatta bread topped with three fillings  |                |



## CLASSIC & CONTEMPORARY ANTIPASTI

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|---|---------------|
| <b>Tortellini Brodo</b>   | <b>Rs 475</b> |
| Chicken broth with tortellini pasta with herbed chicken                   |               |
| <b>Mediterranean Seafood Soup “Zuppa di Pesce<br/>Del Mediteraneo”</b>    | <b>Rs 475</b> |
| Shrimp, day catch , crab, mussels, fennel & chilli toast                  |               |
| <b>Vegetable Broth Soup “Minestrone Di Verdure”</b>                       | <b>Rs 250</b> |
| Mixed vegetable with tomato broth/ pesto crostini                         |               |
| <b>Cream of Porcini Mushroom Soup” Cappuccino<br/>Ai Funghi Porcini”</b>  | <b>Rs 395</b> |
| Porcini Mushroom cappuccino   |               |
| <b>Zuppa di Zucca</b>   | <b>Rs 275</b> |
| Creamy pumpkin soup   Spinach and Aged Balsamic                           |               |
| <b>Roma Caprese Salad “Insalata Caprese” (v)</b>                          | <b>Rs 395</b> |
| Ripened tomatoes & buffalo mozzarella, ricotta, light tomato broth, pesto |               |
| <b>Mozzarella Filled Zucchini “Mozzarella<br/>Riempito Zucchini”</b>      | <b>Rs 395</b> |
| Sun-dried tomatoes & tomato basil sauce                                   |               |



## PASTA & PRIMI PIATTI

- Frutti di mare fettuccini** Rs 625  
Fresh Italian tomato seafood sauce with fettuccini pasta
- Prawn Tagliolini Pasta “Prawn Pasta Tagliolini ”** Rs 650  
Grilled tiger prawns, ripe tomatoes, asparagus, garlic, cream, homemade taglioni
- Spaghetti with meat sauce “ Spaghetti Alla Bolognese”** Rs 525  
The famous long pasta served with meat sauce and parmesan
- Butterfly Pasta with Egg & Bacon “Farfalle Alla Carbonara”** Rs 525  
Farfalle pasta with eggs, bacon and parmasen cheese.
- Ravioli Aragosta** Rs 725  
Lobster ravioli | Vegetable crisps | Creamy saffron sauce
- Tube Pasta with Tomato Sauce “ Penne All Arabbiata” (v)** Rs 475  
Tube shaped pasta served spicy tomato sauce and parmesan
- Spinach And Mushroom Lasagna “Lasagne Al Forno” (v)** Rs 525  
Fresh mushrooms, buttered spinach ripe tomatoes, basil, mozzarella, tomato sauce
- Meat Lasagna “ Lasagne Bolognese”** Rs 600  
Flat pasta sheets layered with meat sauce and cream sauce served with mozzarella cheese
- Potato Dumplings & Duck Ragoût “Gnocchi di Patate con L’ Anatra”** Rs 625  
Potato gnocchi & roasted garlic
- Seafood Risotto “Risotto Frutti Di Mare”** RS 625  
Shrimp, , mussels & squid, tomatoes and white wine



## PIZZA

- Grilled Vegetable Pizza “Pizza Alle Verdure Grigliati” (v)** Rs 500  
Tomato sauce, grilled aubergine, peppers, zucchini, mozzarella, parmesan, basil
- Classic Italian Pizza “Pizza Margaritha” (v)** Rs 500  
Pizza laced with tomatoes sauce and fresh tomatoes
- Pizza with Ementhal and Mozzarella Cheese “ Pizza Capricciosa” (v)** Rs 550  
Topped with onions, garlic, olives and mushrooms
- Ham And Mushroom Pizza “Pizza Prosciutto e Funghi”** Rs 550  
Topped with pork ham and fresh mushrooms
- Pizza With Capers And Anchovies “Pizza Alla Romana”** Rs 550  
Topped with anchovies, oregano and mozzarella
- Pizza Hawaiian** Rs 625  
Chicken or Pork ham and pineapple

**Sea-Food Pizza “ Pizza Alla Pescatora”** **Rs 625**  
Selection of sea-food and mozzarella

**Calzone al uovo e Prosciutto Cotto** **Rs 625**  
Pizza turn-over with cooked pork ham, mozzarella and egg

**Create Your Own Pizza** **Rs 625**  
Toppings: Mixed sea food or cooked ham or chicken or grilled vegetables



## **MAIN COURSES & SECONDI PIATTI**

Served with vegetables and potatoes of the day

### **SEAFOOD (Frutti di Mare)**

**Frutti di Mare Piatto** **Rs 2250**  
Grilled mixed seafood with lobster, prawns and fish/squid/lemon garlic butter

**Italian Style Marinated Grilled Lobster  
“Aragosta Alla Griglia”** **Rs 2200**  
Grilled lobster marinated with basil, garlic, olive oil, and black pepper

**Chef’s spesial Marinated Baked Catch Of The Day Fish  
“ Seecialita Dello Chef Con Pesce Del Giorno”** **Rs 750**  
Baked whole fish marinated in Chef’s special marination

**Grilled Scampi “Scampi Alla Griglia” ”** **Rs 1300**  
Grilled Scampi brushed with garlic butter

**Basa Fish with Herb Crust “Branzino Con Salsa Alla Ruccola”** **Rs 550**  
Pan seared fillet of Basa fish with herb crust and rocket sauce

### **CHICKEN (Pollo)**

**Stuffed Chicken Breast With Pan gravy  
“Petto Di Pollo Farcito Con Sugo Pan”** **Rs 650**  
Stuffed with spinach, mushroom and mozzarella with pan jus

**Grilled Chicken with Lemon and Garlic  
“ Pollo Grigliato in Salsa di Limone e Aglio”** **Rs 650**  
Boneless chicken grilled in a garlic, lemon and basil marination with pan gravy

**Pollo alla Cacciatore** **Rs 650**  
Braised chicken hunter style with plum tomatoes and mushrooms

### **MEAT (Manzo)**

**Beef Tenderloin With Olive oil Emulsion “Filletto Di Manzo”** **Rs 725**  
Grilled tenderloin cooked to your choice with sea salt, virgin olive oil emulsion

## LAMB ( Agnello)

### Grilled Lamb Chops & Lamb Sausage

#### “Costolette & Salsiccia d’Agnello alla Griglia”

Served with garlic and rosemary jus

**Rs 900**

#### Mandrino di Agnello

Braised lamb shank with red wine and tomato | creamy | creamy polenta

**Rs 750**

## PORK ( Maiale)

### Grilled Pork Chop “Costoletta Di Maiale Alla Griglia”

Herb butter , braised shallots onion with thyme jus

**Rs 725**

## VEGETABLE (Verdure)

### Vegetable Ragout “Ragù di Verdure” (v)

Parmesan puff pastry filled with mix peppers, zucchini and mushroom ragout

**Rs 500**

### Grilled Vegetables With Spaghetti And Buffalo Mozzarella “Verdure Grigliate Con Mozzarella Di Bufala” (v)

Basil spaghetti, grilled vegetables topped with grilled Mozzarella

**Rs 425**

### Roasted Leeks and Artichoke Ravioli

#### “ Porro Arrosto e Ravioli di Carciofi” (v)

Pasta stuffed with roasted leeks and artichoke in tomato sauce.

**Rs 475**

### Gnocchi pepperonata

Potato dumpling toast with sweet peppers, tomatoes, onions and garlic cooked in olive oil.

**Rs 500**

### Risotto con porcini e mascarpone quenelles

Risotto cooked with mushrooms and cream coated mascarpone

**Rs 500**



## DOLCI (DESSERT)

### **Tiramisu Classico**

**Rs300**

Typically Italian dessert mascarpone flavor served with kahlua jello and caramelized nuts

### **Hot Chocolate Pudding Servito Con Gelato Alla Vaniglia-e Frutti Di Bosco Coulis**

**Rs 395**

Hot Chocolate pudding served with vanilla ice cream and berry collie

### **Cheese Cake Al Cioccolato E Arancia**

**Rs275**

Chocolate flourless cake sandwich with orange cheese cake, served with homemade ice-cream

### **“Crème Brule’e”**

**Rs275**

Served with fresh fruit compote and pistachio- fig biscotti.

### **“Tagliere Frutta Di Stagione Servita Con Gelato Alla Vaniglia”**

**Rs250**

Seasonal Cut Fruits served with Vanilla Ice-cream

### **“Panna Cotta Con Salsa Al Caramello” (v)**

**Rs 250**

Pannacotta with caramel sauce

### **“Crostata di Mele” (v)**

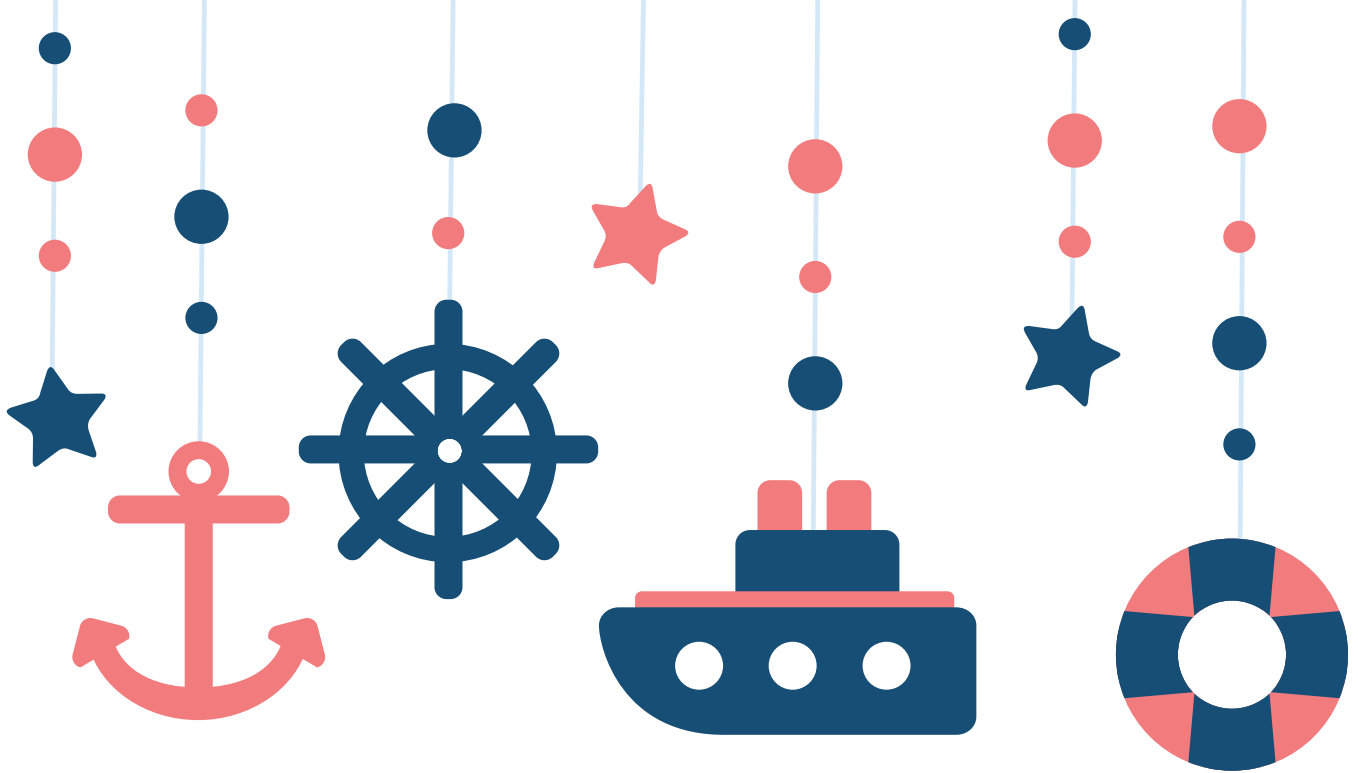
**Rs 300**

Chunk of apples in tart dough flavored with cinnamon and orange zest

### **Herb Spiced Fruit Combo (v)**

**Rs 250**

One scoops of basil orange, ginger kiwi, and lemon chilli sorbet



**Minestrone Soup**

Vegetable soup

Rs 200

**Crostoni-Di- Pomodoro**

Ciabatta bread with baby mozzarella, sun-dried tomatoes, garlic, basil and tomatoes

Rs 325

**Cibatta con Mozzarella**

Ciabatta bread topped with melted mozzarella cheese

Rs 225

**Mamma Mia**

Meat balls roasted with bell peppers in spicy tomato sauce topped with mozzarella cheese

Rs 200

**Kids Pasta**

Tomato sauce, meat sauce or butter

Rs 200

**Yummy Carbonara**

Rs 250

**Macaroni and Cheese**

Rs 250

**MYOP**

Make your own pizza

Rs 300

ROMA  
**PARTY**

