

SALAD

- CAPRESE** 775
Burrata cheese, marinated Roma tomato, Genovese pesto and Evo
Kcal - 370 per 100 gm of serving
- BIO-FARM SALAD** 775
Barley, carrot, cherry tomato, fennel, rocket, asparagus, broccoli, mint leaf, orange with cherry dressing
Kcal - 96 per 100 grams of serving
- MISTICANZA** 775
Mix lettuce with cherry tomato, goat cheese, toasted walnut, sundried tomato and balsamic reduction
Kcal - 70 per 100 grams of serving
- POLLO CAESAR 2.0** 950
Romaine lettuce, smoked chicken breast, fried egg, garlic croutons, pancetta with traditional Caesar dressing
Kcal - 83 per 100 grams of serving
- CARPACCIO DI CARNE ROSSA** 900
Tenderloin carpaccio, lemon mustard, Parmesan soufflé and rucola
Kcal - 196 per 100 grams of serving
- INSALATA DI POLPO** 900
Herbs and garlic infused Confit octopus, beans, cherry tomato, buttered potato, chives, Kalamata olive and berry capers
Kcal - 83 per 100 grams of serving
- PROSCIUTTO DE PARMA E MELONE** 900
Sliced Parma ham, Honeydew melon, rocket, balsamic reduction with parmesan
Kcal - 308 per 100 grams of serving

SOUP

- MINISTRONE** 625
Classical vegetable soup, Genovese pesto and parmesan cheese
Kcal - 149 per 100 grams of serving
- ZUPPA DI ZUCCA** 650
Roasted pumpkin soup, fried feta and truffle foam
Kcal - 179 per 100 grams of serving
- ZUPPA DE TRE FAGIOLI ALLA TOSCANA** 700
Three bean soup (Cannellini, borlotti, edamame) with rosemary essence
Kcal - 133 per 100 grams of serving
- TORTELLINI AI BRODO** 700
Homemade chicken tortellini with chicken broth
Kcal - 160 per 100 grams of serving
- ZUPPA DI PESCE** 700
Mediterranean shellfish bisque, calamari, prawn, clams and river sole fish
Kcal - 96 per 100 grams of serving

STARTER

- BRUSCHETTA** 850
Toasted ciabatta bread, pesto, roasted bell pepper, mushroom, tomato and basil
Kcal - 157 per 100 grams of serving
- ARANCINI AFFUMICATA** 850
Crispy ricotta rice ball, stuffed with wild mushroom and smoked cheese served with spicy tomato sauce
Kcal - 329 per 100 grams of serving

- MOZZARELLA CARROZZA** 950
Crispy crumbed fried buffalo mozzarella, arugula, Pomodoro sauce and olive dust
Kcal - 194 per 100 grams of serving
- PANUZZO** 975
Oven baked fresh bread stuffed with Genovese pesto, bell pepper, burrata, onion and arugula
Kcal - 142 per 100 grams of serving
- PANE ALL'AGLIO ITALIANO, AIOLI AL LIMONE E PREZZEMOLO** 850
Italian garlic bread, lemon garlic aioli and parsley
Kcal - 199 per 100 grams of serving
- FRITTO MISTO** 1050
Deep fried sole fish, calamari, and freshwater prawn with garlic aioli
Kcal - 156 per 100 grams of serving
- POLPETTE** 1000
Chicken meatball, spicy pomodoro sauce and garlic chives
Kcal - 157 per 100 grams of serving
- GAMBERI** 1100
Marinated tiger prawn, crispy polenta bites with pomodoro sauce
Kcal - 115 per 100 grams of serving
- AFFETTATI MISTI** 1250
Mortadella, salami Milano, coppa, Parma ham, marinated olives and pecorino cheese
Kcal - 360 per 100 grams of serving

RISOTTO

- RISOTTO AL POMODORO** 900
Risotto pomodoro, fresh burrata and basil pesto
Kcal - 345 per 100 grams of serving
- RISOTTO MANTECATO AL TALEGGIO E ASPARAGI** 950
Creamy risotto, taleggio cheese, asparagus with red wine reduction
Kcal - 261 per 100 grams of serving
- RISOTTO AL FUNGHI** 1000
Porcini mushroom risotto, truffle oil and parmesan cheese
Kcal - 332 per 100 grams of serving
- ROCK LOBSTER RISOTTO** 2000
Cooked in lobster bisque, saffron, lobster morsels, crispy Sicilian caper flower
Kcal - 225 per 100 grams of serving

PASTA

- TORTELLINI RICOTTA E SPINACI** 1000
Spinach and ricotta stuffed tortellini with tomato and basil sauce, latte foam
Kcal - 175 per 100 grams of serving
- PASTO GNOCCHI** 1000
Potato gnocchi, Genovese pesto, toasted pinenuts and pecorino shavings
Kcal - 264 per 100 grams of serving
- PUMPKIN FAGOTINI** 950
Butternut squash filling, burnt thyme butter, aged parmigiano cheese fondue, roasted almonds
Kcal - 204 per 100 grams of serving

- CAPPPELLACCI FUNGI** 1050
Wild mushroom and ricotta cheese stuffed, Chanterelle ragout
Kcal - 220 per 100 grams of serving
- PAPPARDELLE FATTE IN CASA AL SUGO DI AGNELLO E FUNGI PORCINI PARMIGIANO** 1050
Homemade pappardelle pasta with lamb and porcini mushroom and parmesan cheese
Kcal - 331 per 100 grams of serving
- TAGLIATELLE ALLA FRUTTI DE MARE** 1500
Homemade tagliatelle with saffron bisque, prawn, mussels, clams and river sole
Kcal - 252 per 100 grams of serving
- LAMB LASAGNA** 1050
Baked homemade lasagna sheet layered with lamb ragout and provolone cheese
Kcal - 281 per 100 grams of serving
- CANNELLONI** 1100
Homemade rosemary scented chicken cannelloni, smoked cheese fondue with pomodoro sauce
Kcal - 279 per 100 grams of serving
- LA TRADIZIONALE LASAGNA ALLA BOLOGNESE** 1200
Oven baked tenderloin lasagna gratinated with parmesan cheese
Kcal - 237 per 100 grams of serving
- LASAGNA DI VERDURE CON MOZZARELLA E PARMIGIANO** 1000
Baked vegetable lasagna, mozzarella with parmesan sauce
Kcal - 349 per 100 grams of serving
- PASTAS WITH CHOICE OF SAUCES** 1000
Penne, spaghetti, Rigatoni, Fusilli, Bucatini, linguine

- SERVE WITH THE CHOICE OF SAUCE**
 - Arrabiata Kcal - 135
 - A.o.p Kcal - 45
 - Pesto Kcal - 210
 - Alfredo Kcal - 378
 - Pomodoro Kcal - 143
 - Carbonara Kcal - 242
 - Amatriciana Kcal - 220
 - Bolognese Kcal - 107

PIZZA

- MARGHERITA** 1100
San Marzano tomato, mozzarella, basil and parmesan cheese
Kcal - 206 per 100 grams of serving
- PIZZA ALLA BELLA** 1000
San Marzano tomato, mozzarella, roasted garlic, sundried tomato, goat cheese and basil pesto
Kcal - 216 per 100 grams of serving
- PIZZA AL FUNGI** 1100
Mushroom sauce, wild mushroom, mozzarella, garlic and arugula
Kcal - 146 per 100 grams of serving

- CAMPAGNA** 1100
San Marzano tomato, mozzarella, roasted bell peppers, onion, baby spinach and balsamic glaze
Kcal - 164 per 100 grams of serving
- QUATTRO FORMAGGI** 1050
Mozzarella, grated parmesan, taleggio and gorgonzola cheese
Kcal - 219 per 100 grams of serving
- FIorentina** 1100
Garlic spinach, parmesan sauce, smoked ricotta, olive oil
Kcal - 219 per 100 grams of serving
- PIZZA ITALIANO** 1100
San Marzano tomato, mozzarella, arugula, olive, confit cherry tomato, goat cheese and balsamic reduction
Kcal - 230 per 100 grams of serving
- PIZZA MARI E MONTI** 1200
San Marzano, mozzarella, zucchini, prawn and chili
Kcal - 210 per 100 grams of serving
- PEPPERONI** 1200
San Marzano tomato, mozzarella, Napoli pepperoni and chilly oil
Kcal - 265 per 100 grams of serving
- POLLO PICANTE** 1200
San Marzano tomato, mozzarella, pulled spring chicken, bell pepper, onion and fresh chilly
Kcal - 206 per 100 grams of serving
- EMILIANA** 1200
San Marzano tomato, mozzarella, Parma ham, rocket leaf, parmesan and balsamic glaze
Kcal - 184 per 100 grams of serving
- TONNO** 1200
San Marzano tomato, mozzarella, tuna, onion, rucola and berry caper
Kcal - 137 per 100 grams of serving
- PIZZA CAMPAGNOLO** 1200
San Marzano tomato, mozzarella, bacon stripes, asparagus, egg and parmesan
Kcal - 176 per 100 grams of serving

SECONDI/PIATTI

- MELANZANE ALLA PARMIGIANA** 750
Traditional layered fried eggplants baked with tomato sauce mozzarella
Kcal - 146 per 100 grams of serving
- CRESPILLE GRATINATE CON SPINACI E RICOTTA AL POMODORO E BASILICO** 900
Spinach and ricotta cheese stuffed crepes with tomato basil sauce
Kcal - 116 per 100 grams of serving
- TAGIATA DI CARNE AI FUNGHI PORCINI, POLENTA GRIGLIATA RUCOLA** 2000
Pan seared tenderloin tagliata, porcini mushroom, soft polenta & rucola
Kcal - 237 per 100 grams of serving
- ANTARA GLASSATA ALL'ACERO, PERATE NOVELLEE CIPOLLA CARAMELATA, PERE AFFOGATO ALLO ZAFFERANO CON SUCCO D'ARANCIA** 1800
Maple glazed duck breast, new potato and caramelized onion, saffron poached pears with orange jus
Kcal - 153 per 100 grams of serving

- PETTO DI POLLO** 1650
Chicken breast, provolone cheese, sundried tomato, garlic mash potato and red wine jus
Kcal - 164 per 100 grams of serving
- COSTOLETTE DI AGNELLO** 2450
New Zealand grilled lamb chops, potato cake, caponata vegetable and rosemary jus
Kcal - 195 per 100 grams of serving
- SALMONE** 2050
Juniper berry scented salmon, celeriac mash with buttered asparagus and cherry tomato coulis
Kcal - 95 per 100 grams of serving
- BRANZINO** 2000
Thyme marinated seabass, green pea mash, Amalfi lemon, turned vegetables with olive and caper sauce
Kcal - 146 per 100 grams of serving

CONTORNO/SIDES

- GRILLED EXOTIC VEGETABLES** 450
Kcal - 110 per 100 grams of serving
- TRUFFLE SCENTED MASHED POTATO** 450
Kcal - 176 per 100 grams of serving
- GRILLED ASPARAGUS** 750
Kcal - 32 per 100 grams of serving
- GARLIC SPINACH** 450
Kcal - 41 per 100 grams of serving
- ROSEMARRY POTATO** 450
Kcal - 165 per 100 grams of serving
- SAUTED MUSHROOMS** 450
Kcal - 91 per 100 grams of serving

DOLCI/DESSERT

- LOTUS BISCOFF / VANILLA** 400
Kcal - 333 / Kcal - 262 per 100 grams of serving
- ALPHONSO / BLUEBERRY** 400
Kcal - 334 / Kcal - 263 per 100 grams of serving
- CHOCOLATE / BUBBLEGUM** 400
Kcal - 310 per 100 grams of serving
- SALTED CARAMEL** 400
Kcal - 310 per 100 grams of serving
- AFFOGATO** 800
Vanilla gelato, espresso and biscoff
Kcal - 220 per 100 grams of serving
- BLUEBERRY RICOTTA CHEESECAKE** 800
Blue berry, ricotta and caramelized hazelnut
Kcal - 357 per 100 grams of serving
- SEMI FREDDO** 750
Semi frozen vegan cream, mix fruit, berry compote and mint leaf
Kcal - 203 per 100 grams of serving
- PERA CALIFORNIA AL VINO ROSSO, RICOTTA DOLCE E MENTA** 800
Red wine infused California pear, sweet ricotta, cherry and mint
Kcal - 91 per 100 grams of serving
- PANNA COTTA** 750
Vanilla panna cotta, berry compote, chocolate cigar and mint
Kcal - 153 per 100 grams of serving
- CHOCOLATE FONDANT** 800
Warm melting chocolate with vanilla gelato
Kcal - 329 per 100 grams of serving
- TIRAMISU** 850
Layered savoiardi soaked in espresso and Kahlua with mascarpone cream
Kcal - 284 per 100 grams of serving



All prices are in INR and are exclusive of government taxes. We levy 7% discretionary service charge and applicable taxes.

Food allergies and Food Intolerance

We welcome enquiries from guests who would like to know the ingredients of the meal/ any specific item featured on the menu. Nutritional information is provided as per dish served. This information is provided as a guide and is subjected to natural variation. An average active adult requires 2,000 kcal energy per day, however, calories needs may vary. **Notice:** Consuming or undercooked meats, poultry, Seafood, nut, gluten, dairy, products or egg may increase your risk at foodborne illness especially if you have certain medical conditions.