



ITALIAN RESTAURANT  
PIANO BAR & MUSIC ROOM  
- EST. 2005 -

# MENU

## Le Zuppe

### Minestrone (Veg)

Rs. 1300/-

### Soup of the Day

Rs. 1300/-

### Suppa Di Cipolle Arrostito

Roasted onion soup with cheese toast  
Rs.1300

## Gli Antipasti

### Carpaccio Carne

Thinly sliced beef tenderloin, parmesan cheese, lemon oil, sundried tomato on a bed of rocket or mixed green  
Rs.2900/-

### Granchio Al Forno

Oven baked crab meat with béchamel, white wine sauce  
Rs.3100/-

### Insalata di pollo con verdure

Grilled chicken with grilled vegetables, spinach & chili dressing  
Rs.3075/-

### Grigliati Di Melanzane con pesce

Towers of marinated grilled eggplant and mullet fillet, layered with tomato bruschetta  
Rs.3075/-

### Mozzarella di Bufala

Crispy fried fresh mozzarella on a bed of mixed greens, served with pepper cream sauce.  
Rs.2900/-

### Gamberetti con funghi

Mushroom and prawns pan fried in a cream and garlic sauce, served with grilled bread gratin with sweet cheese  
Rs.2900/-

### Bruschetta al Pomodoro & all'Aglio (V)

Grilled toast topped with tomato, garlic, fresh basil and extra virgin olive oil  
Rs.1675/-

### Calamari fritti

Crispy fried squid served with salsa arora  
Rs. 3100/-

### Prosciutto e Melone

Thinly sliced parma ham served on chilled rock melon  
Rs.4400/-

### Antipasto Misto (for two)

Calamari, tomato, mozzarella, smoked chicken, grilled vegetables, Beef carpaccio, and sautéed mushrooms  
Rs.4600/-

### Insalata caprese(V)

Fresh buffalo mozzarella, sliced tomatoes and basil, dressed with extra virgin olive oil and crushed black pepper  
Rs.2800/-

### Salmone affumicato

Sliced smoked salmon on a bed of mixed garden salad, served with capers, shallots, lemon, mustard mayonnaise & extra virgin olive oil.  
Rs.5575/-

### Insalata di Pollo alla Romano

Crispy chicken, sliced egg, bacon, tomato, onion, cucumber with creamy parmesan dressing  
Rs.2875/-

### Rucola con Gorgonzola (V)

Arugula salad with gorgonzola, sautéed onion and a reduction of balsamic vinegar  
Rs.2800/-

### Avocado gamberi Salmon

Avocado, prawns & smoked salmon with honey marmalade dressing  
Rs.5100/-

### Insalata di Tricolore

Fresh Mozzarella, tomato, avocado, eggplant served with pizza bread  
Rs.3075/-

### Italian cold cut platter

With homemade pickles  
Rs.4100/-

### Assorted cheese platter

With Italian cheese  
Rs.4100/-

## La Altre Paste (Ready Made Pasta)

### Fusilli al Frono

Our rich meat sauce & sausage layers with fusilli pasta, oven baked with cream cheese sauce  
Rs.3600/-

### Spaghetti Aglio Olio e Peperoncino Rosse (V)

Spaghetti tossed with garlic, olive oil, chilies, parsley and diced fresh tomatoes  
Rs.3100/-

### Spaghetti Bolognese

Spaghetti cooked in a beef sauce with tomatoes and herbs  
Rs.3600/-

### Spaghetti Carbonara

Spaghetti cooked in a creamy egg yolk with chopped bacon, parmesan cheese & parsley  
Rs.3600/-

### Spaghettoni con pollo e pancetta

Angel hair pasta with oil, garlic, chili, bacon, chicken, mushroom, touch of tomato  
Rs.3600/-

### Penne Quattro Formaggi (V)

Short pasta with four cheese, Parmesan, Gorgonzola, Feta, and Sweet cheese  
Rs.3700/-

### Penne alla Polesine

Penne pasta tossed with prawns, roasted capsicum, tomato, cream, oregano and parmesan  
Rs.3800/-

### Linguine Ai Vegetali Grigliati

Pasta tossed with grilled vegetables, dry chili, garlic, basil, touch of tomato and parmesan  
Rs.3275/-

### Penne con pollo e Avocado

Penne pasta with shredded chicken-ham, cream, cheese sauce & avocado guacamole  
Rs.3400/-

### Fusilli ai funghi & pancetta

Short pasta tossed with sausage, bacon, mushroom, onions, parsley and walnuts in a saffron cream sauce  
Rs.3600/-

### Risotto di Pollo

Italian rice with chicken, zucchini, bell peppers, parmesan cheese & white wine  
Rs.3600/-

### Risotto Primavera (v)

Italian style rice with fresh mixed vegetables, parmesan and white wine with a touch of cream  
Rs.3100/-

### Risotto alla marinara

Italian rice with mixed seafood, tomato, white wine & parmesan cheese  
Rs.4100/-

## Ravioli

### Ravioli di Gamberetti con Arrabbiata

Ravioli stuffed with shrimps, béchamel, parmesan cheese, fresh herbs and served with a spicy pomodoro sauce  
Rs.3900/-

### Ravioli di Pollo

Chicken ravioli served with tomato, cream, oregano and vodka sauce  
Rs.3700/-

### Ravioli di Ricotta di spinaci (V)

Home-made pasta stuffed with ricotta cheese, fresh spinach and parmesan cheese. Served with cream, tomato and oregano  
Rs.3700/-

### Manicotti con Funghi (V)

Spinach ravioli with mushroom & parmesan cheese. Served with a cream & cheese sauce  
Rs.3700/-

## Le Paste Della Case (Homemade Fresh Pasta)

### Tagliatelle Bietole con avocado & gorgonzola

Homemade Beetroot pasta with cream, avocado, gorgonzola, and mushroom.  
Rs.3275/-

### Fettuccine con Florentine e pollo

Mushroom & spinach sautéed & tossed in a creamy Alfredo sauce with fettuccine topped with grilled chicken  
Rs.3300/-

### Turmeric Tagliatelle con Pancetta

Homemade turmeric pasta served with bacon, walnuts and roasted pumpkin puree, with a touch of cream & crispy basil  
Rs.3275/-

### Tagliatelle Arrosti di Agnello con Funghi

Homemade pasta tossed with shredded roast lamb, mushroom, roasted bell pepper, tomato, cream, oregano & parmesan cheese  
Rs.4400/-

### Tagliatelle pollo cacciatore

Homemade pasta with peppers, chili, onions, mushroom, sliced chicken & olive oil in a light tomato sauce  
Rs.3300/-

### Tagliatelle al Granchio

Fresh pasta tossed with crabmeat, cream and mixed herbs, with a touch of tomato and dash of vodka.  
Rs.3900/-

### Tagliatelle Verdi con Prosciutto

Homemade spinach pasta tossed with honey glazed ham, mushroom, bacon, & parmesan cheese  
Rs.3700/-

### Tagliatelle con carne

Homemade pasta with shredded beef, mushroom, bell pepper, brown sauce touch of cream  
Rs.3700/-

### Tagliolini Verdi alla bay leaf

Oven baked fresh spinach combined with ham, bacon, mushrooms, cream and aged parmesan cheese  
Rs.3700/-

### Tagliolini frutti di mare

Thin pasta tossed with seafood, garlic, chili, parsley, tomato & white wine  
Rs.4100/-

### Cartoccio tagliolini con codine di aragosta

Homemade thin pasta with shoe-lobster meat, garlic, herbs, white wine  
Rs.4600/-

### Cannelloni Lamb

Fresh pasta tubes, filled with lamb meat and oven baked with a cream and tomato sauce  
Rs.4600/-

### Lasagna della Casa

Layered oven baked fresh lasagna a rich beef ragout  
Rs.3500/-

### Lasagna alla pollo

Layered oven baked fresh lasagna with a chicken ragout  
Rs.3500/-

### Gnocchi Al forno

Fresh potato dumplings oven baked with ham, pepperoni and mozzarella with vodka sauce  
Rs.3200/-

## Il Pesce

### Pesce alla Beppone

Pan-fried Seer steak with black olives, shrimp, capers, tomato, white wine and parsley  
Rs.4400/-

### Umido di pesce misto

Pan-fried red mullet fish with calamari, prawns, mushroom, cherry tomato, baby potato white wine lemon sauce  
Rs.4800/-

### Sogliola al forno

Oven baked sole fish with bread crumbs & parmesan, roasted tomato and olive. Served with pasta and tossed salad  
Rs.4300/-

### Dentice con pesto avocado

Marinated pan fried red mullet fillet in a light tomato sauce, white wine, on a bed of roasted vegetables & potato, served with a spicy pesto avocado salsa  
Rs.4300/-

### Filetto di salmone

Marinated grilled fresh salmon, with bed of spinach, poach egg & mustard cream sauce  
Rs.6150/-

### Gamberoni al Forno

Oven baked king prawns with brandy, spring onions, fresh tomato, cream, parmesan cheese.  
Served with roast potato and vegetables.  
Rs.6900/-

### Misto di pesce

Grilled shoe lobster, jumbo prawns, seer fish, mullet and calamari served with garlic lemon butter  
Rs.7000/-

## Le Carni

### Bistacca alla Griglia

Marinated grilled sear steak (loca) with red wine sauce.  
Rs.5200/-

### Filetto di manzo al pepe verde

Pan-fried beef tenderloin with brandy, cream & green, peppercorn  
Rs.5200/-

### Pollo con limone e pesto gnocchi

Pan seared breaded parmesan crust chicken breast, capers, mushroom, lemon cream sauce with pesto gnocchi  
Rs.4600/-

### Costoletta di Maiale

Marinated grilled pork loin served with spinach, mushroom, roasted bell peppers with mustard sauce and & spicy tomato salsa.  
Rs.4600/-

### Filetto di Maiale

Marinated grilled fillet of pork wrapped with bacon, gratin with tomato and fresh mozzarella. Served with honey mustard sauce.  
Rs.4900/-

### Costolette di bistecca(Aus)

Marinated grilled T-bone steak, served with rosemary and reduction of red wine  
Rs.7150/-

### Stinco di Agnello(Aus)

Oven braised lamb shank with vegetable herbs and a Tuscan grape red wine  
Rs.6200/-



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