

MENU

Salads

Panzanella Rs. 150

(Bread salad with ripe tomatoes, crisp cucumbers, and a tangy vinaigrette.)

Chef's Special Salad Rs. 200

(Char-grilled mushrooms tossed with crisp fennel and citrus.)

Chef's Special Salad Rs. 250

(Tender, grilled squid paired with fennel and orange, with a bright vinaigrette.)

Starters

Porcini Mushroom Arancini Rs. 260

(Crispy risotto balls filled with earthy mushrooms with tomato capuliato)

Frito Misto Rs. 200 / 450

(Lightly battered and fried to golden perfection- a mix basket of shrimp, squid and silver fish.)

Chicken Arancini Rs. 280 (2pz)

(Crispy fried risotto balls stuffed with tender chicken, herbs, and served with a tangy tomato capuliato.)

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Pasta

Veg Lasagna Rs. 200

(Layers of seasonal vegetables, rich tomato sauce, and creamy béchamel baked till golden.)

Linguine Vongole Rs. 400

(Linguine tossed with fresh clams, garlic, white wine, and olive oil in a light, briny sauce.)

Chicken Carbonara Rs. 300

(Creamy pasta tossed with egg and cheese, topped with crispy chicken bacon for a twist on a classic Italian favorite.)

Beef Lasagna Rs. 300

(Hearty layers of slow-simmered beef ragù, rich tomato sauce, and creamy béchamel sauce baked to classic golden perfection.)

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Main Course

Eggplant Parmigiana Rs. 300

(Crispy eggplant layered with a fresh tomato sauce and bubbling cheese.)

Red Snapper lemon piccata Rs. 500

(Pan-seared red snapper in a bright lemon-caper sauce, paired with rich, buttery pilaf.)

Chicken Fra Diavolo Rs. 450

(Spicy tomato-braised chicken served over smooth, buttery polenta.)

Osso Bucco Rs. 650

(Tender braised veal shank in a rich tomato-wine sauce, served atop creamy, golden saffron risotto.)

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Dessert

Strawberry Basil Sorbet Rs. 200

(Refreshing strawberry sorbet with a hint of fragrant basil for a bright, summery twist.)

Mango Panna Cotta Rs. 250

(Silky, creamy panna cotta flavoured with fresh, tropical mango for a light and refreshing finish.)

Showmanship Tiramisu Rs. 450

(Classic Italian dessert of espresso-soaked ladyfingers layered with mascarpone.)