

# 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.)