

ANTI^oPASTI^o

- **MISS PINTO TOAST** 575
lacto fermented chilli cheese, shroom pâté, black garlic and feta
- **CRISPY LOTUS STEM** ^V 450
bloody mary glaze, celery and forest honey
- **BEETROOT AND AVOCADO TARTAR** ^{GF V} 575
yuzu chilli, black salt
- **CRISPY KALE BRUSCHETTA** ^{GF} 450
chunky tomatoes, basil pesto, parmesan, jowar puff
- **ASPARAGUS CONTESSA** ^{GF} 625
caramelized onion, truffle
- **SHIITAKE TACOS** 575
guacamole, raw mango slaw, sweet shiitake
- **CHARRED BROCCOLI AND POTATO CROQUETTE** 595
green rustic mayo
- **CHICKEN INVOLTINI** ^{GF} 725
potato and leek velouté
- **CHICKEN PARMIGIANA** 745
pomodoro sauce, basil, bocconcini

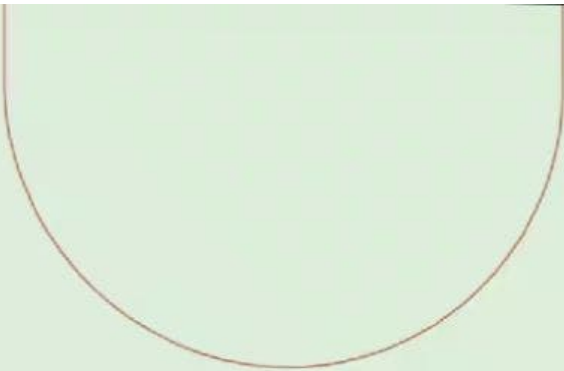
◦ **Vegetarian**

◦ **Non Vegetarian**

^V – Vegan

^{GF} – Gluten Free

All prices are in INR. We levy a discretionary 10% service charge.
Prices do not include government taxes. Please inform the staff of
any allergies.

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- **BEER BATTER FISH** 725
tartar sauce, house made chips
 - **PRAWN ALA PIANCHA** 795
chilli butter sauce, capers, sour dough
 - **FRITTO MISTO** 695
saffron aioli, lime
 - **MEZZE PLATTER - VEGETARIAN** 899
hummus, labneh, falafel, feta cheese rekakat, fatayer,
pickled vegetable, fries, garlic mayo,
harissa chili sauce, pita
 - **MEZZE PLATTER - NON VEGETARIAN** 1299
hummus, labneh, feta cheese rekakat, chicken shish taouk,
lamb fatayer, pickled vegetable, fries, garlic mayo,
harissa chili sauce, pita

SOUP

- MESCUN GREENS GF V 475
assorted lettuce, roasted vegetables,
balsamic vinaigrette
- BURATA 625
honey lime tomato, sour cherry, basil pesto naan
- CAESAR SALAD (CHICKEN, BACON, PRAWN) 465/495/555
romaine lettuce, anchovies, herb croutons

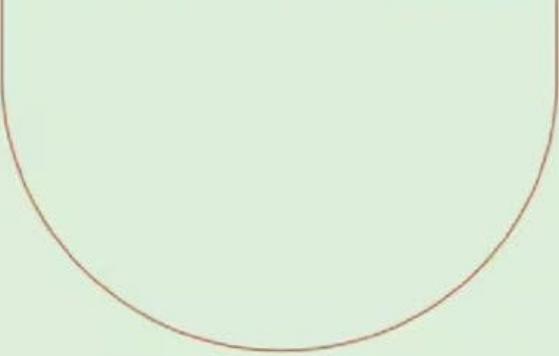
- MINESTRONE CECI GF 395
garden vegetables, chickpeas and Pesto
- LIGURIAN SEAFOOD STEW 525
fresh tomatoes and orzo

SALADS

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NEAPOLITAN PIZZA

(12 INCHES)

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|---|---|------|
| ◦ | MARGHERITA
basil, tomatoes and EVOO | 675 |
| ◦ | GIARDINIERA
seasonal vegetables, mozzarella and tomatoes | 725 |
| ◦ | QUATTRO FORMAGGI
mozzarella, gorgonzola, mascarpone and scamorza | 825 |
| ◦ | TARTUFO
mushroom, truffle cream and mascarpone | 875 |
| ◦ | ZUCCA
roasted butternut squash sauce, ricotta, candied chilli and pumpkin seeds | 775 |
| ◦ | POLLO PESTO
sundried tomato, mozzarella and tomatoes | 875 |
| ◦ | BBO CHICKEN
jerk marinated chicken, mozzarella and tomatoes | 825 |
| ◦ | PEPPERONI
spicy salami, mozzarella and tomatoes | 975 |
| ◦ | FRUITI DI MARE
seafood, spicy tomato and mozzarella | 925 |
| ◦ | PROSCIUTTO DI PARMA
parma ham and arugula | 1075 |

RISOTTO, PASTA AND GNOCCHI

- SPAGHETTI 795
zucchini, capers, olives and cherry tomato
- AGNOLOTI 795
"pappa pomodoro" spicy tomato and basil butter emulsion
- RAVIOLI 795
burrata beurre, sundried tomato pesto
- FETTUCCINE (CHICKEN, BACON, PRAWN) 795/825/875
lemon butter emulsion, poached egg
- BAKED PENNE 795
cheddar, mozzarella, parmesan
- PANSOTTI 795
chicken, caramelized onion jus
- LINGUINI KERAIA PRAWNS 875
bisque, curry leaf
- FETTUCCINE PESTO 795
pollo pesto, sun dried tomato, stracciatella
- SPAGHETTI CARBONARA 875
guanciale, egg yolk, pecorino
- GNOCCHI CHICKEN AND MUSHROOMS 825
wild mushrooms, parmesan
- GNOCCHI BUTTERNUT SQUASH 825
sage, walnut, smoked ricotta sauce, pumpkin seeds
- PORCINI RISOTTO GF 825
porcini essence
- ASPARAGUS AND PEA RISOTTO GF 795
sautéed pea and asparagus, parmesan
- RISOTTO PROSECCO 875
confit chicken jus, parmesan

MAINS

- POLLO ALLA DIAVOLA 875
olive tapenade mash, caramelized onion jus, crispy leek
- WELSH LAMB 1075
braised lamb shoulder, potato mash, sautéed vegetables
- PORK CHOPS GF 1185
green pea purée, onion jus, cinnamon apple glaze
- MISS PINTO'S LAMB BURGER 795
arugula salad, homemade wafers, pickles
- SEA BASS EN PAPILOTE GF 1075
baby carrots, olives, capers and tarragon
- BAKED CREPES 795
asparagus & ricotta, sauce aurore, caramelized onion coulis
- ARTICHOKE PARMIGIANA 875
aubergine, parmesan, red pepper chilli sauce
- BAKED SPINACHINA 875
spinach, ricotta, zucchini sauce aurore

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DESSERTS

- **HAVANA** 575
70% dark chocolate, lemon curd, berries
- **TIRAMISU** 475
savoardi, Mascarpone & Kahlúa
- **OREO CHEESE CAKE** 425
white chocolate, cream cheese
- **CHOCOLATE PISTACHIO PARADISE** 525
truffle, cream cheese, biscoff

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TRAVEL BRUNCH FT. NAPLES

ANTI PASTI

CLASSIC TOMATOES AND BASIL BRUSCHETTA
Smoked Olive Oil

ARTISAN CHEESE & CHARCUTERIE BOARD
Marinated Olives, Crispy Ciabatta Bread

OLIVE TAPENADE

AVOCADO CEVICHE
passion fruit, black salt

**CAJUN SPICED CHICKEN & ARTICHOKE
BRUCHETTA**

FRITTO MISTO
Crispy Seafood And Farm Seasonal Vegetable

CHICKEN PARMIGIANA
pomodoro sauce, basil, bocconcini



SALAD



CAPRESE

GRILLED PLUM & PANCETTA

PIZZA

MARGHERITA

Basil, Fior Di Latte And Tomato Coulis

GIARDINIERA

Seasonal Vegetables, Mozzarella And Tomatoes

QUATTRO FORMAGGI

Four Cheese And Arugula

POLLO PESTO

Sundried Tomatoes, Mozzarella And Tomatoes

PEPPERONI

Spicy Salami, Peppers, Red Onions, Mozzarella
And Tomatoes

FRUTTI DI MARE

Seafood, Spicy Tomato And Mozzarella



PASTA / GNOCCHI / RISOTTO

AGNOLOTTI

“Pappa Pomodoro” Spicy Tomato & Basil Butter
Emulsion

SPAGHETTI

zucchini, capers, olives and cherry tomato

RISOTTO PUMPKIN

sage, brown butter, roasted pumpkin

CHILLI TAGLIOLINI

prawn, basil, sicilian lemon

SPAGHETTI CARBONARA

guanciale, egg yolk, pecorino

GNOCCHI CHICKEN & MUSHROOMS

wild mushrooms, parmesan



Grazie

BAKED / ROAST

BAKED CREPES

spinach & ricotta sauce aurore, yellow pepper
coulis

OVEN ROASTED CHICKEN

assorted mushrooms

DESSERT

PANNACOTTA

Rhubarb Compote, Vanilla

TIRAMISU

Saviordi, Mascarpone,

AFFOGATO

Espresso, Vanilla Ice Cream

la
Dolce
Vita

LIVE PERFORMANCE EVERY SUNDAY

12 PM ONWARDS

Bella
Ciao

