

CLASSIC PRIMI PIATTI (FIRST COURSE)

		INDIVIDUAL	SHARING
C.1	CANNELLONI ALLA FIORENTINA A traditional dish from Florence. Tubes of home-made pasta stuffed with ricotta cheese, spinach, basil and mozzarella topped with tomato sauce and baked in the oven	530/-	705/-
C.2	LASAGNE ALLA NAPOLETANA Home-made pasta layered with béchamel sauce, tomato sauce, basil, mozzarella and ricotta cheese, baked in the oven	495/-	660/-
C.4	RISOTTO AL FORNO 🌱 A traditional Italian rice dish of brown rice with tomato sauce, green peas and mozzarella	495/-	660/-
C.5	RISOTTO FUNGHI E ZAFFERANO Brown rice with mushrooms and cream, delicately flavored with saffron and Parmesan cheese	540/-	715/-
C.16	RISOTTO 4 FORMAGGI Brown rice served with 4 different types of melted cheese (Tomato sauce on request*)	540/-	715/-
C.18	RISOTTO DELLA NONNA ADELINA Brown rice cooked with a creamy red-yellow capsicum paste flavoured with vodka		715/-
C.19	RISOTTO AL FUNGHI PORCINI Brown rice with imported porcini mushrooms, cream and Parmesan cheese	540/-	715/-
C.25	LASAGNE ALLE VERDURE Home-made pasta layered with béchamel sauce, tomato sauce, mozzarella, capsicum, broccoli, carrots and green beans, baked in the oven	530/-	705/-
C.34	RISOTTO E BISI Green peas risotto infused with herbed wine	575/-	765/-



THESE ITEMS ARE NOT VEGAN BY DEFAULT
BUT CAN BE MADE VEGAN / GLUTEN FREE

VEGAN

TAXES AS APPLICABLE

CLASSIC ZUPPE (SOUPS)

- | | | |
|---|-----------------------|-------|
| Z.1 | MINISTRONE 🍲 | 315/- |
| A traditional Italian clear soup with pieces of fresh vegetables | | |
| Z.2 | PASSATO DI VERDURE 🍲 | 315/- |
| Cream of vegetable soup sprinkled with Parmesan cheese and served with crunchy croutons | | |
| Z.3 | CREMA DI FUNGHI | 320/- |
| Cream of mushroom soup | | |
| Z.5 | ZUPPA DI POMODORO 🍲 | 375/- |
| A simple tomato soup served with crunchy croutons | | |
| Z.6 | ZUPPA DI BROCCOLI | 375/- |
| Traditional Italian broccoli broth | | |
| Z.7 | ZUPPA DI ASPARAGUS | 375/- |
| Cream of asparagus soup (as per availability) | | |
| Z.10 | POMODORO MINISTRONE 🍲 | 330/- |
| Italian National broth made with tomatoes, carrots, potatoes, eggplant, onions, zucchini and boiled beans | | |
| Z.23 | CREMA DI ZUCCA | 375/- |
| Butternut squash, roasted garlic and rosemary bisque | | |
| Z.24 | PAPPA DI POMODORI 🍲 | 375/- |
| Roasted tomato and bell pepper soup | | |



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CLASSIC PASTA

INDIVIDUAL SHARING

B.2	AGLIO OLIO E PEPERONCINO 🍷 🌱	510/-	680/-
	Simple classic sauce of olive oil, garlic and chili flakes		
B.5	ALLA ARRABBIATA 🍷 🌱	520/-	690/-
	Spicy tomato sauce flavored with garlic		
B.7	AL PESTO GENOVESE 🌱	520/-	690/-
	A sauce of ground fresh basil with garlic, pine nuts, olive oil and Parmesan cheese		
B.9	AI 4 FORMAGGI 🌱	540/-	715/-
	A combination of blue cheese, mozzarella, Gouda and Parmesan cheese (Fresh tomato sauce on request*)		
B.10	PASTA AL FORNO (BAKED IN THE OVEN) 🍷 🌱	540/-	715/-
	Creamy bechamel sauce, mushrooms, mozzarella and fresh tomato sauce		
B.11	PUTTANESCA 🍷 🌱	540/-	715/-
	Traditional Italian spicy tomato sauce with olives, capers and basil		
B.13	AL FUNGHI PORCINI 🌱	540/-	715/-
	A classic tomato sauce with Italian mushrooms and cheese in white wine		
B.18	MATRICIANA 🍷 🌱	550/-	730/-
	Spicy tomato sauce, soya mince, cheese, onion and basil		
B.19	PRIMAVERA 🍷 🌱	540/-	715/-
	Red-yellow capsicum, olives, capers, sun-dried tomatoes, broccoli, zucchini, garlic and olive oil		
B.25	PASTA AL SOLE DI SICILIA 🍷 🌱	565/-	750/-
	A preparation of fresh tomatoes, mozzarella, basil, garlic, capers, olives, sun-dried tomatoes and Parmesan cheese		
B.29	PASTA DEL BARONE 🍷 🌱	555/-	740/-
	A classic noble sauce with béchamel, tomato sauce, red chili and Parmesan cheese		
B.30	TORTELLINI DEL CASALE 🌱	600/-	800/-
	Home made pasta stuffed with mushrooms in a traditional tomato sauce with garlic, cheese and sun-dried tomatoes		
B.31	TORTELLINI DE ZIA CUNCETTA 🌱	600/-	800/-
	Home made pasta stuffed with mushrooms in a cheese sauce with zucchini, mint and garlic		
B.35	PASTA BARBARESCA 🌱	590/-	785/-
	Creamy sauce with fresh broccoli, tomatoes, garlic, sun-dried tomatoes, tempeh, Parmesan cheese and chili pepper		
B.39	PASTA DEL FATTORE 🍷 🌱	580/-	770/-
	Tomato, onion, garlic, capsicum, capers, olives, mushrooms and olive oil		



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GLUTEN
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CLASSIC ANTIPASTI (STARTERS) INDIVIDUAL SHARING

A.2	CROSTINI RUSTICI 🌱	505/-
	Sliced farmer's bread, grilled and topped with artichokes, mozzarella, olives, capers, fresh tomato sauce (*Served with choice of multi-grain bread or farmers bread on request)	
A.4	BRUSCHETTA AL POMODORO 🌱	540/-
	Sliced farmer's bread, grilled and topped with garlic, freshly chopped tomatoes, olive oil, oregano (*Served with choice of multi-grain bread or farmers bread on request)	
A.5	GARLIC BREAD 🌱	250/-
	Farmer's bread flavored with butter garlic and served warm	
A.6	FUNGHI TRIFOLATI 🌱	510/-
	Fresh mushrooms sautéed with Italian herbs, garlic and served with warm garlic bread	
A.7	CAPRESE	545/-
	Slices of mozzarella, ripe tomatoes and fresh basil leaves drizzled with olive oil, seasoned with oregano, served with warm farmer's bread (*Served with choice of multi-grain bread or farmers bread on request)	
A.10	FUNGHI ALLA TRAPANESE 🌱	540/-
	Roasted mushrooms flavored with garlic, lemon, parsley, drizzled with olive oil and served with warm farmer's bread (*Served with choice of multi-grain bread or farmers bread on request)	
A.15	ASPARAGI FRESCHI 🌱	625/-
	Asparagus drizzled with butter, extra virgin olive oil, seasoned to perfection and sprinkled with Parmesan cheese (*As per seasonal availability)	
A.21	SPECIAL CROSTINI 🌱	600/-
	Sliced farmer's bread, grilled and topped with red-yellow capsicum, zucchini, sundried tomatoes, roasted aubergine and mozzarella (*Served with choice of multi-grain bread or farmers bread on request)	
A.24	SPINACI SALSA	390/- 515/-
	Creamy spinach dip served with thin crispy toast	
A.25	PALE DI POTATO 🌱	540/-
	Marinated potato skin served with garlic mayonnaise sauce	
A.66	RAVIOLI CROCANTE 🌱	640/-
	Fried ravioli stuffed with roasted peppers and cheese, roasted garlic salsa, spicy tomato dip	
A.72	FONDUTA	640/-
	Italian vegetable skewers, melted Italian cheese, garlic bread (*Served with choice of multi-grain bread or farmers bread on request)	



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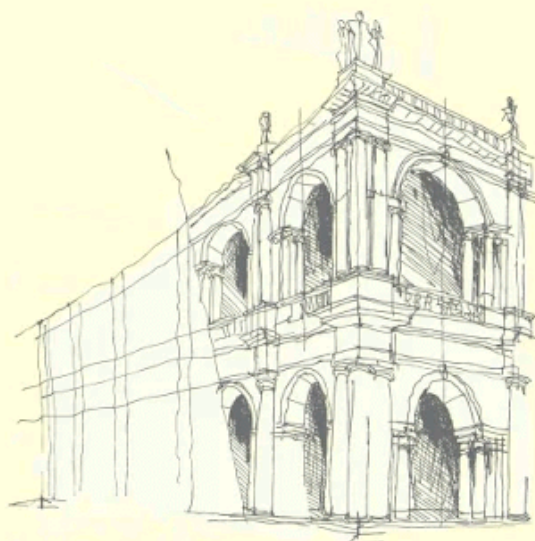
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CLASSIC INSALATE (SALADS)

INDIVIDUAL SHARING

*Served with choice of multi-grain bread or farmers bread on request

D.2	INSALATA MISTA 🌱	390/-	515/-
	Lettuce, fresh tomatoes, cucumber, oregano, olives, mozzarella dressed with extra virgin olive oil and imported balsamic vinegar		
D.4	CONTADINA 🌱	405/-	540/-
	Fresh tomatoes, garlic, basil, sun-dried tomatoes, onion and green beans dressed with extra virgin olive oil		
D.5	CAESAR SALAD 🌱	455/-	605/-
	Tender lettuce leaves, black olives, oven roasted croutons dressed with mayonnaise and garnished with Parmesan shavings		
D.11	CORLEONE 🌱	425/-	565/-
	A mixed salad of lettuce, corn, Italian pickled onions, potatoes, sun-dried tomatoes and capers dressed with extra virgin olive oil and balsamic vinegar		
D.13	INSALATA DI MONTI IBLEI 🌱	425/-	565/-
	Fresh tomatoes, ricotta, green beans, spring onions, basil, sun-dried tomatoes dressed with extra virgin olive oil and balsamic vinegar		
D.15	INSALATA DE RUCOLA 🌱	455/-	605/-
	Fresh rucola*, iceberg, lime and garlic dressed with extra virgin olive oil and garnished with shavings Parmesan cheese (*As per seasonal availability)		
D.16	INSALATA GENNARINO 🌱	435/-	575/-
	Lettuce, olives, garlic, roasted red-yellow capsicum, capers, tomatoes and mozzarella dressed with extra virgin olive oil, balsamic vinegar		
D.43	INSALATA CON PERE E NOCI 🌱	455/-	605/-
	Poached pears, caramelized nuts, mesclun, parmesan, citrus allspice dressing		



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Book Now



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