



::ristorante::

Before we begin, please talk to our staff about your seating preferences and we will readily assist you. In case you need reading glasses or baby blankets, we will be glad to oblige.

■ Little Italy is delighted to welcome you on a journey of Italian cuisine.

The first to introduce Italian cuisine in India in 1989, Little Italy today is a well known and much loved chain of restaurants across the country. We have a network of franchise outlets across India with footprints overseas in Nepal and Dubai, plus many more national & international branches to come.

Our passion for Italian cuisine and relentless efforts to share this passion with more and more diners everywhere. Our unwavering commitment to using only the best, most authentic ingredients and our desire to give our customers a dining experience they'll want to repeat again and again and again.

■ So read on... order on... and be rest assured, your tastebuds are in for a real treat!
Buon appetito !

CLASSIC ANTIPASTI (STARTERS)

- A.2 CROSTINI RUSTICI 🍷 430/-
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 🍷 430/-
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 🍷 205/-
Farmer's bread flavored with butter garlic and served warm
- A.6 FUNGHI TRIFOLATI 🍷 475/-
Fresh mushrooms sautéed with Italian herbs, garlic and served with warm garlic bread
- A.7 CAPRESE 515/-
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.12 CREMA DI AVOCADO 🍷 475/-
A puree of avocado with paste of onion, garlic and lemon & served with warm farmer's bread
- A.15 ASPARAGI FRESCHI 🍷 475/-
Asparagus drizzled with butter, extra virgin olive oil, seasoned to perfection and sprinkled with Parmesan cheese (*As per seasonal availability)
- A.21 SPECIAL CROSTINI 🍷 505/-
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 525/-
Creamy spinach dip served with thin crispy toast
- A.25 PALE DI POTATO 🍷 455/-
Marinated potato skin served with garlic mayonnaise sauce
- A.34 CHEESE FONDUE 635/-
Melted cheese with Italian Herbs served with croutons & exotic vegetables
- A.39 MASALA GARLIC BREAD 🍷 340/-
Fresh farmers bread with garlic butter, tomato sauce, onion, capsicum & Mozzarella
- A.41 CHEESE GARLIC BREAD 🍷 305/-
Farmer's bread flavored with garlic, cheese and served warm
- A.66 RAVIOLI CROCANTE 570/-
Fried ravioli stuffed with roasted peppers and cheese, roasted garlic salsa, spicy tomato dip



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

JAIN ON REQUEST
TAXES AS APPLICABLE

CLASSIC ZUPPE (SOUPS)

- Z.1 MINISTRONE 🍲 215/-
A traditional Italian clear soup with pieces of fresh vegetables
- Z.2 PASSATO DI VERDURE 🍲 240/-
Cream of vegetable soup sprinkled with Parmesan cheese and served with crunchy croutons
- Z.3 CREMA DI FUNGHI 270/-
Cream of mushroom soup
- Z.4 ZUPPA DI CIPOLLE 245/-
Spring onion soup sprinkled with Parmesan cheese and served with crunchy croutons
- Z.5 ZUPPA DI POMODORO 🍲 250/-
A simple tomato soup served with crunchy croutons
- Z.6 ZUPPA DI BROCCOLI 275/-
Traditional Italian broccoli broth
- Z.7 ZUPPA DI ASPARAGUS 270/-
Cream of asparagus soup (as per availability)
- Z.10 POMODORO MINISTRONE 🍲 245/-
Italian National broth made with tomatoes, carrots, potatoes, eggplant, onions, zucchini and boiled beans



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

JAIN ON REQUEST
TAXES AS APPLICABLE

CLASSIC INSALATE (SALADS)

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

- D.2 **INSALATA MISTA** 🌱 435/-
Lettuce, fresh tomatoes, cucumber, oregano, olives, mozzarella dressed with extra virgin olive oil and imported balsamic vinegar
- D.4 **CONTADINA** 🌱 430/-
Fresh tomatoes, garlic, basil, sun-dried tomatoes, onion and green beans dressed with extra virgin olive oil
- D.5 **CAESAR SALAD** 🌱 480/-
Tender lettuce leaves, black olives, oven roasted croutons dressed with mayonnaise and garnished with Parmesan shavings
- D.11 **CORLEONE** 🌱 480/-
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** 🌱 480/-
Fresh tomatoes, ricotta, green beans, spring onions, basil, sun-dried tomatoes dressed with extra virgin olive oil and balsamic vinegar
- D.16 **INSALATA GENNARINO** 🌱 480/-
Lettuce, olives, garlic, roasted red-yellow capsicum, capers, tomatoes and mozzarella dressed with extra virgin olive oil, balsamic vinegar
- D.41 **INSALATA CAMPAGNA** 🌱 480/-
Grilled asparagus, tortellini, mixed leaves, crunchy Parmesan and cherry tomato salad
- D.42 **INSALATA DI FORMAGGIO DI CAPRA** 🌱 475/-
Fried goat cheese, pinenut, rucola, roasted beet, orange honey dressing
- D.44 **INSALATA CON VERDURE ARROSTO** 🌱 565/-
Roasted Mediterranean vegetables, honey glazed mozzarella, stir fried rucola, mesclun mix, rosemary garlic dressing



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

JAIN ON REQUEST
TAXES AS APPLICABLE

CLASSIC PRIMI PIATTI (FIRST COURSE)

- C.1 CANNELLONI ALLA FIORENTINA 600/-
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
- C.2 LASAGNE ALLA NAPOLETANA 650/-
Home-made pasta layered with béchamel sauce, tomato sauce, basil, mozzarella and ricotta cheese, baked in the oven
- C.4 RISOTTO AL FORNO 🌱 620/-
A traditional Italian rice dish of brown rice with tomato sauce, green peas and mozzarella
- C.5 RISOTTO FUNGHI E ZAFFERANO 675/-
Brown rice with mushrooms and cream, delicately flavored with saffron and Parmesan cheese
- C.16 RISOTTO 4 FORMAGGI 655/-
Brown rice served with 4 different types of melted cheese (Tomato sauce on request*)
- C.19 RISOTTO AL FUNGHI PORCINI 655/-
Brown rice with imported porcini mushrooms, cream and Parmesan cheese
- C.25 LASAGNE ALLE VERDURE 620/-
Home-made pasta layered with béchamel sauce, tomato sauce, mozzarella, capsicum, broccoli, carrots and green beans, baked in the oven



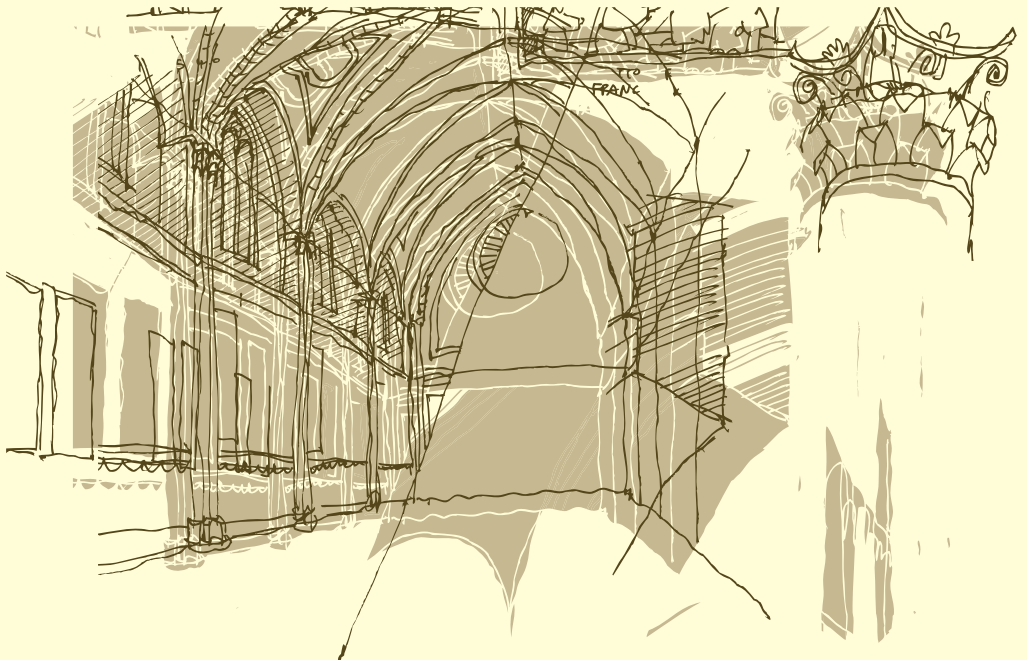
VEGAN

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

TAXES AS APPLICABLE

CLASSIC SECOND PIATTI (SECOND COURSE)

- C.6 **MELANZANE ALLA PARMIGIANA**  600/-
Layers of sliced aubergine with fresh basil, mozzarella, tomato sauce, sprinkled with Parmesan cheese and baked in the oven
- C.12 **CRESPELLE** 600/-
Savoury crepes stuffed with mushrooms and cheese in a béchamel sauce, served with warm farmer's bread
- C.15 **FUNGHI ALLA PIZZAIOLA** 620/-
Fresh mushrooms sautéed with fresh tomato sauce, oregano and olives, served with warm farmer's bread



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

TAXES AS APPLICABLE

CLASSIC PASTA

- B.2 **AGLIO OLIO E PEPERONCINO**   480/-
Simple classic sauce of olive oil, garlic and chili flakes
- B.5 **ALLA ARRABBIATA**   580/-
Spicy tomato sauce flavored with garlic
- B.7 **AL PESTO GENOVESE**  600/-
A sauce of ground fresh basil with garlic, pine nuts, olive oil and Parmesan cheese
- B.9 **AI 4 FORMAGGI**  600/-
A combination of blue cheese, mozzarella, Gouda and Parmesan cheese (Fresh tomato sauce on request*)
- B.10 **PASTA AL FORNO (BAKED IN THE OVEN)**  590/-
Creamy bechamel sauce, mushrooms, mozzarella and fresh tomato sauce
- B.11 **PUTTANESCA**   595/-
Traditional Italian spicy tomato sauce with olives, capers and basil
- B.13 **AL FUNGHI PORCINI**  595/-
A classic tomato sauce with Italian mushrooms and cheese in white wine
- B.18 **MATRICIANA**  620/-
Spicy tomato sauce, soya mince, cheese, onion and basil
- B.19 **PRIMAVERA**   590/-
Red-yellow capsicum, olives, capers, sun-dried tomatoes, broccoli, zucchini, garlic and olive oil
- B.25 **PASTA AL SOLE DI SICILIA**   595/-
A preparation of fresh tomatoes, mozzarella, basil, garlic, capers, olives, sun-dried tomatoes and Parmesan cheese
- B.29 **PASTA DEL BARONE**   670/-
A classic noble sauce with béchamel, tomato sauce, red chili and Parmesan cheese
- B.30 **TORTELLINI DEL CASALE**   670/-
Home made pasta stuffed with mushrooms in a traditional tomato sauce with garlic, cheese and sun-dried tomatoes
- B.31 **TORTELLINI DE ZIA CUNCETTA**  655/-
Home made pasta stuffed with mushrooms in a cheese sauce with zucchini, mint and garlic



VEGAN



GLUTEN
FREE

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

JAIN ON REQUEST
TAXES AS APPLICABLE

CLASSIC PASTA

- B.35

PASTA BARBARESCA 

680/-

Creamy sauce with fresh broccoli, tomatoes, garlic, sun-dried tomatoes, tempeh, Parmesan cheese and chili pepper
- B.37

PASTA DON VITO 

650/-

fresh organic broccoli, gorgonzola cheese, freshly chopped tomatoes, sundried tomatoes and garlic
- B.39

PASTA DEL FATTORE  

655/-

Tomato, onion, garlic, capsicum, capers, olives, mushrooms and olive oil
- B.44

PASTA ALFREDO 

675/-

Creamy cheese sauce with garlic, Parmesan, herbs and mushrooms

CHOICE OF PASTA

TAGLIATELLE		4 CHEESE RAVIOLI	40/-
SPAGHETTI		BEETROOT RAVIOLI	40/-
PENNE		MUSHROOM RAVIOLI	40/-
FUSILLI		TRUFFLE CHEESE GNOCCHI	40/-
GLUTEN FREE FUSILLI	50/-	LASAGNE	40/-
QUINOA PENNE PASTA	50/-	WHOLE WHEAT PENNE PASTA	40/-
PUMPKIN RAVIOLI	40/-	WHOLE WHEAT FUSILLI PASTA	40/-
SPINACH RAVIOLI	40/-	SUN-DRIED TOMATO GNOCCHI	40/-
PESTO GNOCCHI	40/-		



VEGAN



GLUTEN
FREE

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

JAIN ON REQUEST
TAXES AS APPLICABLE

CLASSIC WOOD BURN PIZZA

P.2	OM / MARGHERITA 	530/-
	Fresh tomato sauce and mozzarella	
P.6	FREESTATE 	630/-
	Gouda, cheddar and miraj cheese topped with olives (Tomato sauce on request*)	
P.11	MEDITERRANEAN 	620/-
	Fresh tomato sauce, olives, artichokes and mozzarella	
P.12	ZEN 	540/-
	Fresh tomato sauce, capsicum, garlic oil and olives (Cheese on request*)	
P.16	GARDEN 	535/-
	Fresh tomato sauce, sliced tomatoes, basil and mozzarella	
P.17	FANTASY 	600/-
	Spicy tomato sauce with Italian herbs, onion, capsicum, cottage cheese, coriander and mozzarella	
P.18	BOMBAY 	590/-
	Spicy tomato sauce with Italian herbs, mushrooms, onion, cottage cheese, coriander and mozzarella	
P.19	NAWABI 	580/-
	Spicy tomato sauce with Italian herbs, corn, capsicum, tomato slices, onion and mozzarella	
P.20	MANALI 	590/-
	Spicy tomato sauce with Italian herbs, mushrooms, olives, onion, corn and mozzarella	
P.21	INDIAN 	570/-
	Spicy tomato sauce with Italian herbs, onion, capsicum and mozzarella	
P.22	CALZONE AL FORNO 	640/-
	Closed pizza stuffed with tomato sauce, artichokes, mushrooms, olives and mozzarella	
P.24	RUSTIC 	595/-
	Spicy tomato sauce with Italian herbs, onion, spinach, garlic and mozzarella	
P.26	TABASCO 	595/-
	Spicy tomato sauce, jalapeno peppers, sundried tomatoes, tabasco and mozzarella	



VEGAN

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

JAIN ON REQUEST
TAXES AS APPLICABLE

CLASSIC WOOD BURN PIZZA

P.27	SICILIA 🌱	630/-
	A thick base pizza with fresh tomato sauce, mushrooms, garlic, pickled onions, sun-dried tomatoes, chili oil, fresh basil and mozzarella	
P.29	PESTO PIZZA 🌱	605/-
	Pesto sauce, potatoes, garlic and mozzarella	
P.30	PIZZA ALLA VODKA 🌱	625/-
	Fresh tomato sauce, mozzarella, Parmesan shavings, capers, red paprika, pineapple, and vodka	
P.31	PIZZA ALLA RUCOLA 🌱	600/-
	Fresh tomato sauce, fresh rucola, shavings of Parmesan and mozzarella	
P.32	PIZZA MELLINO 🌱	680/-
	Fresh tomato sauce, spinach, sun-dried tomatoes, black olives, green olives, pickled onions, jalapeno peppers, roasted red-yellow capsicum and mozzarella	
P.33	PIZZA NAPOLI 🌱	630/-
	Fresh tomato sauce, onion, capsicum, sundried tomatoes, jalapeno peppers, chili oil and mozzarella	

TOPPINGS

WHEAT BASE	50/-	ARTICHOKES	120/-
SUPER SEED MULTI-GRAIN BASE	75/-	GARLIC OIL	75/-
CHEESE	110/-	JALAPENO	90/-
TOMATO SAUCE	75/-	PARMESAN CUBES	130/-
VEGETABLES	75/-	PARMESAN GRATED	90/-
MUSHROOMS	100/-	OLIVES OIL	75/-
CAPERS	75/-	HERB OIL	75/-
BROCCOLI	95/-	EXOTIC VEGETABLES	120/-
OLIVES	75/-	ASPARAGUS (*As per seasonal availability)	120/-



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

VEGAN

JAIN ON REQUEST
TAXES AS APPLICABLE

MEXICAN SPECIALITIES

SALADS

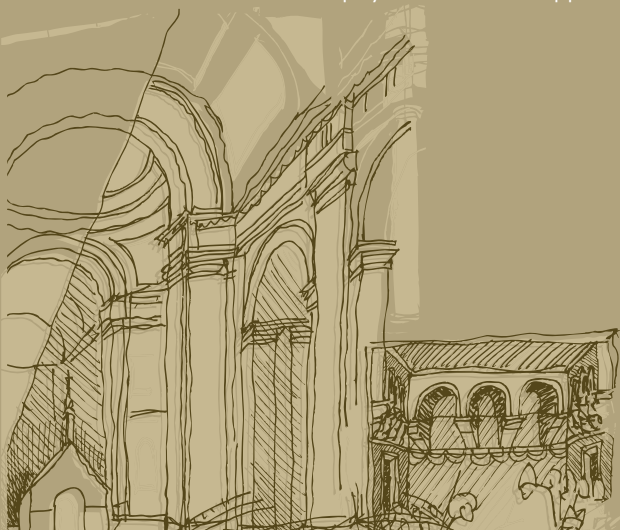
M.1	MEXICAN SALAD	340/-
M.30	ARABESCA SALAD	430/-
Tomato, cucumbers, cottage cheese, croutons, babycorn, lettuce, capsicum, garlic in lime and olive oil dressing		

MUNCHIES

M.4	NACHOS WITH CHEESE SAUCE	425/-
M.5	NACHOS WITH REFRIED BEANS	460/-
M.6	TORTILLA CHIPS WITH SALSA 🍷	305/-
M.7	ONION RINGS	360/-
M.9	BABYCORN LONGS	415/-
M.11	CHEESE CORN BALLS	430/-
M.12	OVEN ROASTED GARLIC BREAD 🍷	195/-
M.13	OVEN ROASTED GARLIC BREAD WITH CHEESE	320/-
M.14	BEANS TACOS 🍷	425/-
M.15	SPECIAL TACOS	455/-
Beans with cottage cheese, baby corn, oven roasted capsicum topped with salad and cheese		

ENCHILADAS

M.16	ENCHILADAS WITH BEANS	490/-
M.18	ENCHILADAS WITH MUSHROOMS	505/-
M.19	SPECIAL ENCHILADAS	535/-
Cottage cheese, baby corn, mushrooms, beans, roasted capsicum in soft corn tortilla with spicy tomato sauce topped with cheese		



VEGAN

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

JAIN ON REQUEST
TAXES AS APPLICABLE

MEXICAN SPECIALITIES

QUESADILLAS

Soft corn tortillas filled with assorted cheeses, spices and fillings of your choice, served with guacamole (as per availability) and sour cream

- | | | |
|------|-----------------------|-------|
| M.21 | CHEESE QUESADILLAS | 505/- |
| M.22 | VEGETABLE QUESADILLAS | 490/- |

MASHED HOT POTATOES

- | | | |
|------|---------------------------------|-------|
| M.23 | CREAM ROASTED GARLIC AND CHEESE | 470/- |
|------|---------------------------------|-------|

SPECIALITIES

- | | | |
|------|---|-------|
| M.27 | BURRITOS
soft tortilla rolls with refried beans, sour cream, shredded cabbage and cheese | 480/- |
| M.28 | MEXICAN RICE 🌱
Brown rice with refried beans, vegetables and mushrooms | 545/- |
| M.29 | BURRITO BOWL
Brown rice tossed in silantro sauce with layers of beans, fresh salad, maxican seasoning, sour cream & cheese | 535/- |
| M.32 | CHIMI - CHANGA 🌱
Roasted envelope filled with red, yellow, green capsicum and cottage cheese marinated in Mexican spices | 505/- |



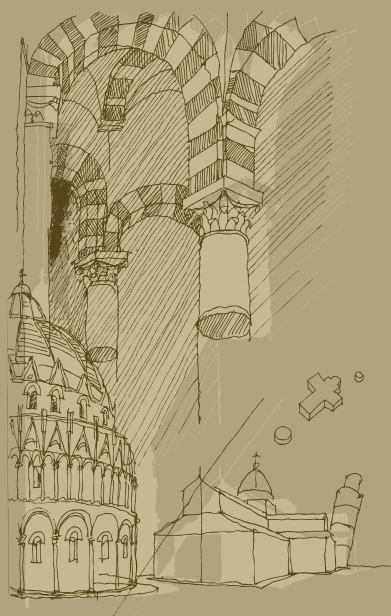
THESE ITEMS ARE NOT VEGAN BY DEFAULT
BUT CAN BE MADE VEGAN / GLUTEN FREE

VEGAN

JAIN ON REQUEST
TAXES AS APPLICABLE

CLASSIC DOLCI (DESSERTS)

- | | | |
|------|--|-------|
| E.1 | TIRAMISU | 370/- |
| | A home-made Italian classic sponge cake soaked in rum and coffee with a vanilla cream custard sprinkled with chocolate powder, served cold | |
| E.2 | CREAM CARAMEL | 345/- |
| | A sweet baked custard dripping with golden caramel | |
| E.5 | SIZZLING CHOCOLATE WALNUT BROWNIE 🍷 | 405/- |
| | Served with vanilla ice cream | |
| E.6 | PANNA COTTA | 325/- |
| | A creamy pudding topped with passionfruit syrup | |
| E.8 | TIRAMISU ITALIANO | 370/- |
| | Classic Italian 'Pick me up' dessert with layers of mascarpone cheese, sponge cake soaked in rum and coffee | |
| E.10 | CHOCOLATE MOUSSE CAKE 🍷 | 350/- |
| | Rich mousse cake with dark and milk chocolate | |
| E.11 | CHOCOLATE BOMB | 365/- |
| | Baked chocolate cake filled with gooey chocolate served with vanilla ice cream | |
| E.13 | BLUEBERRY CHEESE CAKE 🍷 | 365/- |
| | Delicious cheese cake with sweet blueberry compote, served cold | |
| E.14 | MANGO CHEESE CAKE | 365/- |
| | Delicious cheese cake with sweet mango compote, served cold | |



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

TAXES AS APPLICABLE

GELATO

G.1	GELATO AL MANGO E FRAGOLE	285/-
	Mango ice-cream with strawberry ice-cream	
G.2	GELATO AL CIOCCOLATO E VANIGLIA	285/-
	Chocolate and vanilla ice-cream topped with chocolate sauce	
G.8	GELATO ALLA FRAGOLA E CIOCCOLATO	285/-
	Strawberry and chocolate ice-cream topped with fruits syrup	
G.10	GELATO AL CAFFE E MANDORLE	300/-
	Coffee and almond ice-cream	

TEA / COFFEE

Tea or Chai	85/-
Green Tea	85/-
Coffee	85/-

COOLERS

Red Bull	295/-
Canned Juices	135/-
Aerated Drinks	105/-
Diet Coke/ Pepsi	110/-
Fresh Lime Soda/ Water	155/-
Bottled Water	70/-
Ice Tea	180/-
Tonic Water	110/-
Barman Special Mocktail	265/-

CLASSIC FRESH FRUIT MOCKTAILS

T.1	SWEET LIME JUICE	195/-
T.2	ORANGE JUICE	205/-
T.3	PINEAPPLE JUICE	205/-
T.4	WATER MELON JUICE	200/-
T.6	POMEGRANATE JUICE	215/-
T.8	ZIP ZIP Watermelon and litchi	210/-
T.10	CONCLAVE Kiwi and litchi	235/-
T.13	PINK CITY Strawberry and pomegranate	240/-
T.15	SILK STOCKING Fresh oranges with vanilla ice cream	240/-
T.16	PINK DWARF Strawberry and kiwi	240/-
T.18	ORIENT EXPRESS Strawberry, orange and pineapple	235/-
T.21	BINGO Pomegranate, vanilla ice cream, orange	235/-
T.25	PRINCESS Green grapes, pineapple and litchi	235/-
T.26	CHILLER Mint, green grapes and lemon	220/-
T.30	FRUIT PUNCH Pineapple, black grapes, apple, pomegranate, orange and lemon	230/-
T.33	JUICY GREEN Mint, pineapple and green grapes	245/-
T.34	GREEN ISLAND Green grapes, kiwi and khus	230/-
T.35	PRETTY PINK Strawberry, pineapple and green grapes	235/-
T.38	LITTLE BERRY Kiwi, strawberry and litchi	230/-

MOCKTAILS

V.104	ORANGE AND BASIL MOJITO Orange Juice, Fresh Basil, Lime Juice and Soda	265/-
V.105	CHARCOAL LEMONADE Activated Charcoal, Lime Juice, Sugar and Soda	265/-
V.106	BLACKBERRY ELDERFLOWER SPRIZTER Elderflower syrup, Blackberry syrup, Mint, Lime Juice Sugar and Soda	275/-
V.107	STRAWBERRY CITRUS Strawberry Syrup, Lime Juice, Sugar and Soda	265/-
V.108	MINT MOJITO Fresh Mint, Lime Juice and Soda	255/-
V.110	APPLE ELDERFLOWER MINT SPARKLE Apple Juice, Elderflower syrup, Lime Juice, Mint, Sugar and Soda	270/-
V.111	MANGO PASSIONFRUIT MOJITO Mango Juice, Passionfruit syrup, Lime Juice, Sugar, Mint and Soda	270/-

