



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 !



Since 1989



Little Italy

ristorante

35 YEARS CELEBRATION MENU

Since 1989



Little Italy Group Celebrating 35 Years of Italian Culinary Artistry

Welcome to Little Italy's 35th Anniversary Celebration!

As we commemorate this special milestone, we invite you on a gastronomic journey that began in Pune in 1989 and has since flourished across 4 countries and 25 cities, with over 50 outlets. Our story is one of passion, tradition and a deep love for authentic Italian cuisine. From our first outlet to today, we have cherished the art of bringing family recipes to your table, each dish handcrafted to perfection. Our journey from Pune to Mumbai, the first franchise in Bangalore and our international leap in Dubai, reflects our commitment to spreading the love for Italian food. As you explore our special anniversary menu, relish in the flavors that are a testament to our dedication and the warm hospitality that is quintessentially Little Italy. Here's to celebrating the past, savoring the present, and toasting to the future!



LITTLEITALYGRP

APPETIZERS

Ricotta is one of the healthiest cheese, invented in Sicily
this cheese is high in protein and low in calories cheese
which is also rich in micronutrients

A13. TRUFFLE ARRANCHINI WITH AIOLI

510

Crispy risotto balls with porcini
and button mushrooms and fresh
mozzarella served with a creamy
truffle aioli

A16. RICOTTA BALL GLAZED BALSAMIC ONIONS

425

Creamy rich ricotta ball enveloped
in a sweetly caramelized crust,
served with a side of freshly baked
bread for the perfect savory-sweet
indulgence

A14. ROASTED GARLIC & CHILLY RICOTTA BALL

425

Creamy decadent ricotta ball
crusted with oven roasted garlic
and chilli peppers, parsley served
with freshly baked bread

A19. RICOTTA BALL CRUSTED WITH FRESH HERBS

425

Creamy rich ricotta ball, coated with
fresh herbs of parsley and basil
served with freshly baked bread

DIPS

(SERVED WITH BAKED FLATBREAD CHIPS)

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this cheese is high in protein and low in calories cheese
which is also rich in micronutrients

A22. AGLIO OLIO RICOTTA DIP

385

Creamy whipped ricotta topped
with Garlic and chilli infused extra
virgin olive oil topped with micro
greens served with herbed crisps

A29. BEETROOT RICOTTA DIP

425

Creamy ricotta blended with oven
roasted beet, topped with grated
beetroot served with Italian crisps

A33. ROASTED BELL PEPPER RICOTTA DIP

425

Oven roasted bell peppers, confit
garlic, walnuts blended with creamy
ricotta for a smoky, cheesy dip

A26. CHILLI OIL RICOTTA DIP

385

Smoky roasted chilli pepper ricotta,
served with herb Italian crisps for a
perfect blend of flavor and texture

A32. ROAST CHERRY TOMATOES AND BALSAMIC RICOTTA DIP

425

Creamy ricotta topped with
slow-roasted cherry tomatoes and
balsamic glaze, served with Italian crisps

A40. TRUFFLE PORCINI RICOTTA DIP

510

Creamy ricotta centered with medley
of mushrooms and truffle oil, served
with Italian crisps for an indulgent
experience

TAXES AS APPLICABLE



SOUPS

D29. WILD TRUFFLE MUSHROOM SOUP HERB & PORCINI CREAMY FOAM

360

Exotic Truffle Mushroom soup served
with herb baked croute

Z12. HEARTY PUMPKIN BROTH WITH 4 CHEESE RAVIOLI

315

4 Cheese-filled ravioli in a hearty
pumpkin broth

SALADS

D14. BURRATTA CAPRESIA

705

Fresh burrata paired with cherry
tomatoes and basil, served with
multigrain bread

D21. BURRATA ZOODLES (KETO)

705

Zucchini zoodles crowned with
creamy burrata for a keto delight

D23. PESTO QUINOA SALAD

565

Quinoa mixed with classic basil pesto,
cherry tomatoes, bell pepper, onion,
and feta cheese

D20. CLASSIC GREEK SALAD

520

A refreshing medley of crisp
cucumbers, juicy tomatoes, olives,
feta cheese, bell peppers and Greek
dressing for a burst of
Mediterranean flavors

D22. FARRO SALAD

660

Pearl barley with sautéed
mushrooms with rucola leaves,
fresh mozzarella di bufala drizzled
with truffle oil

TAXES AS APPLICABLE



PASTA FRESCA

Experience the luxury of fresh, handmade pasta, from the indulgent folds of our ravioli to the comforting embrace of our fluffy gnocchi, delightful tortellini, and silky fettuccine

B21. PUMPKIN RAVIOLI

Mini ravioli stuffed with roasted pumpkin and ricotta, available with:

4 CHEESE SAUCE	740
SAGE BUTTER SAUCE	645

B23. SPINACH RICOTTA RAVIOLI

Classic ravioli stuffed with spinach and ricotta in tender pasta available with:

ARRABBIATA SAUCE	690
DEL BARONE PINK SAUCE	740
ROASTED PEPPERONCINO SAUCE	740

B32. MUSHROOM RAVIOLI

Classic ravioli stuffed with earthy mushrooms available with:

TRUFFLE 4 CHEESE SAUCE	740
SAGE BUTTER SAUCE	645

B22. BEETROOT RAVIOLI

Ravioli filled with beetroot, walnut, and mascarpone available with:

4 CHEESE SAUCE	740
SAGE BUTTER SAUCE	645

B24. FOUR CHEESE RAVIOLI

Giant ravioli filled with ricotta, blue cheese, mascarpone & cheddar available with:

ARRABBIATA SAUCE	690
DEL BARONE PINK SAUCE	740
ROASTED PEPPERONCINO SAUCE	740

B33. WILD MUSHROOM TORTELLINI

Tortellini stuffed with a flavorful medley of wild mushrooms available with:

SUNDRIED TOMATO SAUCE	740
TRUFFLE 4 CHEESE SAUCE	740

TAXES AS APPLICABLE

PASTA FRESCA

Explore a world of handmade pasta perfection with our exquisite ravioli, pillowy gnocchi, delectable tortellini, velvety fettuccine, and more

B34. RICOTTA SUNDRIED TOMATO STUFFED GNOCCHI

Soft Pillowy Gnocchi filled with sundried tomato and ricotta available with:

4 CHEESE SAUCE	740
DEL BARONE PINK SAUCE	740

B74. TRUFFLE GNOCCHI

Tender Gnocchi filled with truffle cheese available with:

4 CHEESE SAUCE	830
DEL BARONE PINK SAUCE	740

B77. LASAGNE GENOVESE 740

Our Lasagne Genovese is made with layered pasta sheets with creamy pesto, potato slices, ricotta, and mozzarella, all baked to perfection

B46. BASIL PESTO STUFFED GNOCCHI

Succulent Gnocchi stuffed with basil pesto and mascarpone available with:

4 CHEESE SAUCE	740
DEL BARONE PINK SAUCE	740

B76. FETTUCINE

Flat pasta noodles, similar in shape but with slight variations in width available with:

TRUFFLE 4 CHEESE SAUCE	740
BASIL PESTO GENOVESE	690

TAXES AS APPLICABLE



PINSAS

Experience the evolution of pizza with our Pinsa Romana, a dish that dates back to ancient Roman times, now reimagined with a special blend. This combination creates a crust that's crispy on the outside, soft on the inside, perfectly complemented by gourmet toppings for an unparalleled pizza experience.

P38. TORINO PINSA

899

Pinsa Romana topped with rosemary-infused roast potatoes, rich Parmesan, fresh rucola, and a drizzle of truffle oil

P40. MEXICANA PINSA

799

Pinsa Romana topped with marinated paneer, olives, corn, jalapeños, coriander, and a blend of cheeses

P42. PICCANTE PINSA

799

Pinsa Romana with tomato sauce, mozzarella, marinated mushroom, jalapeño, garlic, onion, chilli mayo & fresh basil

P44. TARTUFI PINSA

899

Pinsa Romana with tomato sauce, mozzarella & goat cheese, baked & topped with marinated mushrooms, fresh rucola, truffle oil

P39. GENOVESE PINSA

899

Pinsa Romana topped with fresh basil pesto, juicy cherry tomatoes, and creamy burrata

P41. FIERY PANEER PINSA

799

Pinsa Romana topped with spicy marinated paneer, onions, capsicum, and mozzarella

P43. FIRENZE PINSA

899

Pinsa Romana topped with creamy mushroom pate, crispy sautéed mushrooms, rucola leaves and burrata drizzled with truffle oil

TAXES AS APPLICABLE



DESSERTS

E3. BAKED LIMONCELLO CHEESECAKE

435

Our Baked Sorrentina Limoncello Cheesecake is a symphony of flavors, featuring a rich, creamy texture that perfectly harmonizes with the bright, citrus notes of Sorrentina Limoncello, delivering a sophisticated, melt-in-your-mouth delight.

E17. HAZELNUT PISTACHIO MOUSSE CAKE

435

A symphony of hazelnuts and pistachios folded into airy ricotta, creating a moist, nutty masterpiece that's simply unforgettable.

E18. TRES LECHES

435

Our Sicilian Saffron Milk Cake offers a journey of taste, with its rich, creamy base soaked in a saffron-infused milk, ensuring a moist flavor-packed experience that's as aromatic as it is decadent.

TAXES AS APPLICABLE

CLASSIC ANTIPASTI (STARTERS) INDIVIDUAL SHARING

A.2	CROSTINI RUSTICI 🌱	465/-
	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 🌱	550/-
	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 🌱	235/-
	Farmer's bread flavored with butter garlic and served warm	
A.6	FUNGHI TRIFOLATI 🌱	465/-
	Fresh mushrooms sautéed with Italian herbs, garlic and served with warm garlic bread (*Served with choice of multi-grain bread or farmers bread on request)	
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 🌱	480/-
	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 🌱	545/-
	Asparagus drizzled with butter, extra virgin olive oil, seasoned to perfection and sprinkled with Parmesan cheese (*As per seasonal availability)	
A.21	SPECIAL CROSTINI 🌱	565/-
	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	365/- 485/-
	Creamy spinach dip served with thin crispy toast	
A.25	PALE DI POTATO 🌱	455/-
	Marinated potato skin served with garlic mayonnaise sauce	
A.41	CHEESE GARLIC BREAD	285/-
	Farmer's bread flavored with garlic, mozzarella cheese and served warm	
A.66	RAVIOLI CROCANTE	605/-
	Fried ravioli stuffed with roasted peppers and cheese, roasted garlic salsa, spicy tomato dip	
A.72	FONDUTA	835/-
	Italian vegetable skewers, melted Italian cheese, garlic bread (*Served with choice of multi-grain bread or farmers bread on request)	



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 🍲	305/-
	A traditional Italian clear soup with pieces of fresh vegetables	
Z.2	PASSATO DI VERDURE 🍲	305/-
	Cream of vegetable soup sprinkled with Parmesan cheese and served with crunchy croutons	
Z.3	CREMA DI FUNGHI	305/-
	Cream of mushroom soup	
Z.5	ZUPPA DI POMODORO 🍲	305/-
	A simple tomato soup served with crunchy croutons	
Z.6	ZUPPA DI BROCCOLI	345/-
	Traditional Italian broccoli broth	
Z.7	ZUPPA DI ASPARAGUS	345/-
	Cream of asparagus soup (as per availability)	
Z.10	POMODORO MINISTRONE 🍲	320/-
	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 INSALATE (SALADS)

INDIVIDUAL SHARING

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

D.2	INSALATA MISTA 🌱	375/-	495/-
	Lettuce, fresh tomatoes, cucumber, oregano, olives, mozzarella dressed with extra virgin olive oil and imported balsamic vinegar		
D.4	CONTADINA 🌱	390/-	520/-
	Fresh tomatoes, garlic, basil, sun-dried tomatoes, onion and green beans dressed with extra virgin olive oil		
D.5	CAESAR SALAD 🌱	425/-	565/-
	Tender lettuce leaves, black olives, oven roasted croutons dressed with mayonnaise and garnished with Parmesan shavings		
D.11	CORLEONE 🌱	415/-	550/-
	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/-	635/-
	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 🌱	480/-	635/-
	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 🌱	420/-	560/-
	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 🌱	375/-	495/-
	Poached pears, caramelized nuts, mesclun, parmesan, citrus allspice dressing		



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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	515/-	685/-
C.2	LASAGNE ALLA NAPOLETANA Home-made pasta layered with béchamel sauce, tomato sauce, basil, mozzarella and ricotta cheese, baked in the oven	550/-	730/-
C.4	RISOTTO AL FORNO  A traditional Italian rice dish of brown rice with tomato sauce, green peas and mozzarella	470/-	625/-
C.5	RISOTTO FUNGHI E ZAFFERANO Brown rice with mushrooms and cream, delicately flavored with saffron and Parmesan cheese	495/-	660/-
C.16	RISOTTO 4 FORMAGGI Brown rice served with 4 different types of melted cheese (Tomato sauce on request*)	505/-	670/-
C.19	RISOTTO AL FUNGHI PORCINI Brown rice with imported porcini mushrooms, cream and Parmesan cheese	495/-	660/-
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	505/-	670/-
C.90	RISOTTO MISTI Chef's special Risotto	575/-	765/-



VEGAN

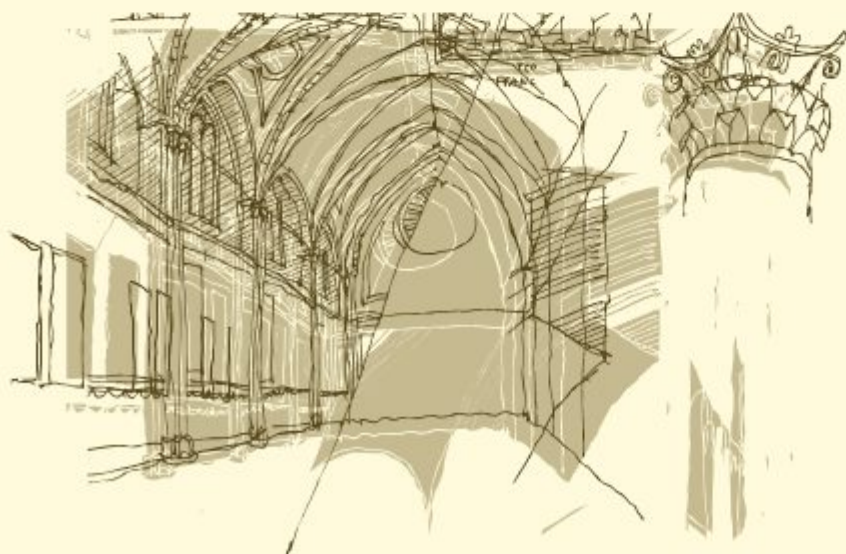
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TAXES AS APPLICABLE

CLASSIC SECOND PIATTI (SECOND COURSE)

INDIVIDUAL SHARING

C.6	MELANZANE ALLA PARMIGIANA 🌱	480/-	640/-
	Layers of sliced aubergine with fresh basil, mozzarella, tomato sauce, sprinkled with Parmesan cheese and baked in the oven		
C.7	CROCCHETTE PATATE E FUNGHI	485/-	645/-
	Potato and mushroom croquettes served with mayonnaise		
C.8	CROCCHETTE SPINACI E RICOTTA	470/-	625/-
	Potato, spinach and ricotta cheese croquettes served with mayonnaise		
C.12	CRESPELLE		685/-
	Savoury crepes stuffed with mushrooms and cheese in a béchamel sauce, served with warm farmer's bread		
C.42	TORTELLINI AL PESTO LIQUIDO	575/-	765/-
	Mascrapone pesto oil Tortellini, Mashed potatoes, Pine nuts, French beans in Sage and butter sauce		



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TAXES AS APPLICABLE

CLASSIC PASTA

INDIVIDUAL SHARING

B.69	RAVIOLI NERO AL FUNGHI SELVATICI 🌱	605/-	805/-
	Black ravioli stuffed with wild mushroom, chilli in sage Gorgonzola cream		
B.70	SALSA ARROSTO PEPERONCINO 🌱🌱	605/-	805/-
	Classic sauce smoky sauce from Calabria with roasted bell peppers, red chillies and onions		
SMB.1	TRUFFLE MUSHROOM PASTA 🌱	630/-	835/-
	Truffle wild mushroom in a cream sauce		

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/-	TAGLIATELLE	40/-
PUMPKIN RAVIOLI	40/-	WHOLE WHEAT PENNE PASTA	40/-
SPINACH RAVIOLI	40/-	WHOLE WHEAT FUSILLI PASTA	40/-
PESTO GNOCCHI	40/-	SUN-DRIED TOMATO GNOCCHI	40/-

TOPPINGS

CHEESE	140/-	GARLIC OIL	85/-
TOMATO SAUCE	95/-	JALAPENO	110/-
VEGETABLES	95/-	PARMESAN CUBES	145/-
MUSHROOMS	120/-	PARMESAN GRATED	100/-
SUN DRIED TOMATO	110/-	OLIVES	100/-
CAPERS	100/-	EXOTIC VEGETABLES	130/-
ARTICHOKES	130/-	ASPARAGUS (*As per seasonal availability)	130/-



VEGAN



GLUTEN
FREE

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JAIN ON REQUEST
TAXES AS APPLICABLE

CLASSIC WOOD BURN PIZZA

*Wheat and multi-grain base on request.

P.2	OM / MARGHERITA 🍷 Fresh tomato sauce and mozzarella	605/-
P.6	FREESTATE 🍷 Gouda, cheddar and miraj cheese topped with olives (Tomato sauce on request*)	730/-
P.11	MEDITERRANEAN 🍷 Fresh tomato sauce, olives, artichokes and mozzarella	750/-
P.12	ZEN Fresh tomato sauce, capsicum, garlic oil and olives (Cheese on request*)	650/-
P.16	GARDEN 🍷 Fresh tomato sauce, sliced tomatoes, basil and mozzarella	640/-
P.17	FANTASY 🍷 Spicy tomato sauce with Italian herbs, onion, capsicum, cottage cheese, coriander and mozzarella	750/-
P.18	BOMBAY 🍷 Spicy tomato sauce with Italian herbs, mushrooms, onion, cottage cheese, coriander and mozzarella	765/-
P.19	NAWABI 🍷 Spicy tomato sauce with Italian herbs, corn, capsicum, tomato slices, onion and mozzarella	750/-
P.20	MANALI 🍷 Spicy tomato sauce with Italian herbs, mushrooms, olives, onion, corn and mozzarella	770/-
P.21	INDIAN 🍷 Spicy tomato sauce with Italian herbs, onion, capsicum and mozzarella	710/-
P.22	CALZONE AL FORNO 🍷 Closed pizza stuffed with tomato sauce, artichokes, mushrooms, olives and mozzarella	740/-
P.24	RUSTIC 🍷 Spicy tomato sauce with Italian herbs, onion, spinach, garlic and mozzarella	740/-
P.26	TABASCO 🍷 Spicy tomato sauce, jalapeno peppers, sundried tomatoes, tabasco and mozzarella	755/-
P.27	SICILIA 🍷 A thick base pizza with fresh tomato sauce, mushrooms, garlic, pickled onions, sun-dried tomatoes, chili oil, fresh basil and mozzarella	785/-



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CLASSIC WOOD BURN PIZZA

*Wheat and multi-grain base on request.

P.29	PESTO PIZZA 🌱	750/-
	Pesto sauce, potatoes, garlic and mozzarella	
P.30	PIZZA ALLA VODKA 🌱	805/-
	Fresh tomato sauce, mozzarella, Parmesan shavings, capers, red paprika, pineapple, and vodka	
P.31	PIZZA ALLA RUCOLA 🌱	805/-
	Fresh tomato sauce, fresh rucola, shavings of Parmesan and mozzarella	
P.32	PIZZA MELLINO 🌱	730/-
	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 🌱	805/-
	Fresh tomato sauce, onion, capsicum, sundried tomatoes, jalapeno peppers, chili oil and mozzarella	
P.50	BARBEQUE PIZZA 🌱	795/-
	Classic thin crust pizza with Arrabbiata sauce, sauteed potatoes, capsicum, carrot, zucchini with mozzarella and Parmesan cheese	
P.53	PIZZA TARTUFI 🌱	835/-
	Classic thin-crust pizza with marinated mushrooms, balsamic garlic, goat cheese, arugula leaves, and truffle oil	
P.69	QUATTRO PEPPERENCINO 🌱	800/-
	Classic thin crust pizza with 4 peppers- Paprika, capsicum, jalapeno and chilli with Mozzarella cheese	
P.72	BIANCA E NERO 🌱	805/-
	Chilli tossed vegetables, mozzarella, cheddar, ricotta, Parmesan, Alfredo sauce on black pizza base	

TOPPINGS

WHEAT BASE	50/-	ARTICHOKES	130/-
SUPER SEED MULTI-GRAIN BASE	75/-	GARLIC OIL	85/-
CHEESE	140/-	JALAPENO	110/-
TOMATO SAUCE	95/-	PARMESAN CUBES	145/-
VEGETABLES	95/-	PARMESAN GRATED	100/-
MUSHROOMS	120/-	OLIVES	100/-
SUN DRIED TOMATO	110/-	EXOTIC VEGETABLES	130/-
CAPERS	100/-	ASPARAGUS (*As per seasonal availability)	130/-



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VEGAN

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MEXICAN SPECIALITIES

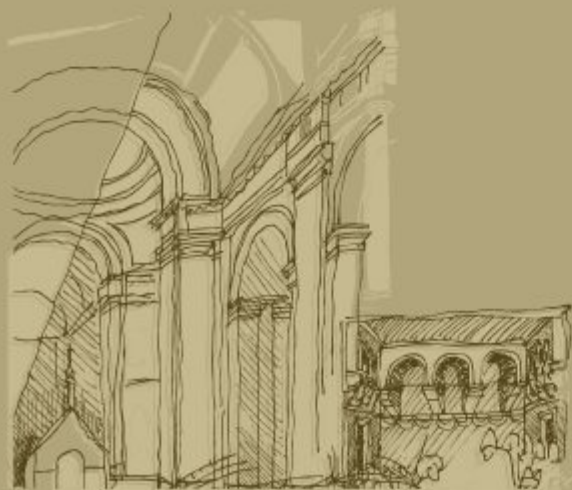
INDIVIDUAL SHARING

MUNCHIES

M.4	NACHOS WITH CHEESE SAUCE	320/-	425/-
M.5	NACHOS WITH REFRIED BEANS	360/-	475/-
M.6	TORTILLA CHIPS WITH SALSA 🌱	300/-	395/-
M.11	CHEESE CORN BALLS		410/-
M.12	OVEN ROASTED GARLIC ROLL 🌱		250/-
M.13	OVEN ROASTED GARLIC ROLL WITH CHEESE		315/-
M.14	BEANS TACOS 🌱		450/-
M.15	SPECIAL TACOS		525/-
	Beans with cottage cheese, baby corn, oven roasted capsicum topped with salad and cheese		
M.37	LOADED NACHOS		540/-

ENCHILADAS

M.16	ENCHILADAS WITH BEANS		540/-
M.19	SPECIAL ENCHILADAS		540/-
	Cottage cheese, baby corn, mushrooms, beans, roasted capsicum in soft corn tortilla with spicy tomato sauce topped with cheese		



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MEXICAN SPECIALITIES

INDIVIDUAL SHARING

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	475/-
M.22	VEGETABLE QUESADILLAS	485/-
M.43	AVOCADO BELL PEPPERS QUESADILLAS Avocado mash, bell pepper, cabbage and cheese	660/-
M.44	MEXICAN BEANS, CORN AND CHEESE QUESADILLA Homemade tortillas stuffed with tangy mexican beans, american corn and mozzarella cheese baked to perfection	440/-
M.45	FETA AND SPINACH QUESADILLA Homemade tortillas stuffed with cheesy spinach, olives, feta and caramelised onions baked to perfection	440/-

MASHED HOT POTATOES

M.23	CREAM ROASTED GARLIC AND CHEESE	485/-
M.24	CREAMED CORN, CAPSICUM AND CHEESE	485/-

SPECIALITIES

M.28	MEXICAN RICE 🌱 Brown rice with refried beans, vegetables and mushrooms	430/-	570/-
M.32	CHIMI - CHANGA 🌱 Roasted envelope filled with red, yellow, green capsicum and cottage cheese marinated in Mexican spices		525/-
M.1	MEXICAN SALAD Refried beans in macaroni pasta with mayonnaise dressing	270/-	360/-



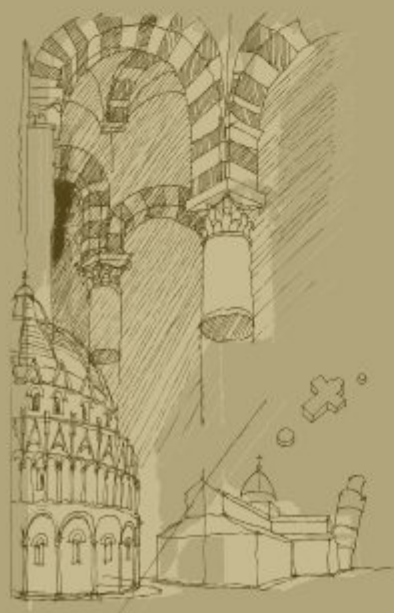
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CLASSIC DOLCI (DESSERTS)

E.2	CREAM CARAMEL A sweet baked custard dripping with golden caramel	360/-
E.5	SIZZLING CHOCOLATE WALNUT BROWNIE 🍷 Served with vanilla ice cream	380/-
E.6	PANNA COTTA A creamy pudding topped with passionfruit syrup	360/-
E.8	TIRAMISU ITALIANO Classic Italian 'Pick me up' dessert with layers of mascarpone cheese, sponge cake soaked in rum and coffee	420/-
E.9	SEMIFREDDO AL MANGO 🍷 A delicate mango cheese cake served cold	395/-
E.10	CHOCOLATE MOUSSE CAKE 🍷 Rich mousse cake with dark and milk chocolate	395/-
E.11	CHOCOLATE BOMB Baked chocolate cake filled with gooey chocolate served with vanilla ice cream	400/-
E.13	BLUEBERRY CHEESE CAKE 🍷 Delicious cheese cake with sweet blueberry compote, served cold	455/-
E.31	LOTUS CHEESECAKE Lotus biscoff cheesecake	460/-
E.37	CHOCOLATE GARDEN Five textures of chocolate served artistically as chocolate garden, served with vanilla ice cream	495/-



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	380/-
	Mango ice-cream with strawberry ice-cream	
G.2	GELATO AL CIOCCOLATO E VANIGLIA	380/-
	Chocolate and vanilla ice-cream topped with chocolate sauce	
G.8	GELATO ALLA FRAGOLA E CIOCCOLATO	415/-
	Strawberry and chocolate ice-cream topped with fruits syrup	
G.10	GELATO AL CAFFE E NOCI	415/-
	Coffee and walnut ice-cream	

COOLERS

Red Bull	320/-
Canned Juices	135/-
Aerated Drinks (T-Up/Sprite/Coke/Limca)	100/-
Diet Coke	120/-
Fresh Lime Soda/ Water	105/-
Mineral Water	90/-
Ice Tea	200/-
Tonic Water	100/-

CLASSIC MOCKTAILS

V31	VIRGIN MOJITO	320/-
	Fresh mint with lime juice, soda, sugar and top up sprite	
V49	LAVA FLO	325/-
	Cream, Coconut Milk, Pineapple Juice and Strawberry Crush	
V53	VIRGIN COLADA	320/-
	Pineapple Juice, Coconut Cream and Fresh Cream	
V58	NICE 'N' NAUGHTY	320/-
	Litchi Crush, Vanilla Ice-Cream and Sprite	
V59	PEACH PLEASE	320/-
	Orange Juice, Peach, Apricot Crush and Sprite	
V60	BLUE MOON	320/-
	Blue Curacao, Lemonade and Fresh Lime	
V61	CINDERELLA	320/-
	Pineapple Juice, Orange Juice and Grenadine Syrup	
V62	PERU DELIGHT	320/-
	Guava and Pomegranate	
V.104	ORANGE AND BASIL MOJITO	295/-
	Orange Juice, Fresh Basil, Lime Juice, Soda	
V112	WATERMELON MOJITO	320/-
	Fresh mint with lime juice, soda, sugar and fresh watermelon juice	
V.107	STRAWBERRY CITRUS	295/-
	Strawberry Syrup, Blackberry syrup, Lime juice, Sugar, Soda	
V111	MANGO PASSIONFRUIT MOJITO	295/-
	Mango juice, Passion fruit syrup, Lime juice, Sugar, Mint, Soda	

SIGNATURE MOCKTAILS

- | | | |
|-----|---|-------|
| T11 | KISS OF CARNATION | 220/- |
| | Lychee rose well balanced with a hint of a mixture of pomegranate and berries. Well balanced to compliment bechamel sauce pasta | |
| T12 | OTHER SIDE OF THE BEACH | 220/- |
| | Pineapple with the twist of birdseye Chilli, peppermint Balanced out with pineapple juice and orange juice known yet unknown | |
| T20 | HIDDEN GARDEN | 220/- |
| | Rich strawberry with basil flavor full treat to the palate | |
| T37 | SANGRIA ALLA ROSA | 275/- |
| | Lychee rose with little bit of citrus, fruity and floral punch.
As to present you rose sangria | |
| T5 | INDIAN BLACK PEARL | 220/- |
| | Indian blackberry (Jamun) with spices and black salt and a trip to nostalgia | |
| T17 | TOUCH OF LAVENDAR | 220/- |
| | Aromatic lavender with slight orange twist and shaken with pineapple juice | |



Since 1989



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Vegan Menu

VEGAN MENU

Go Vegan Go Green

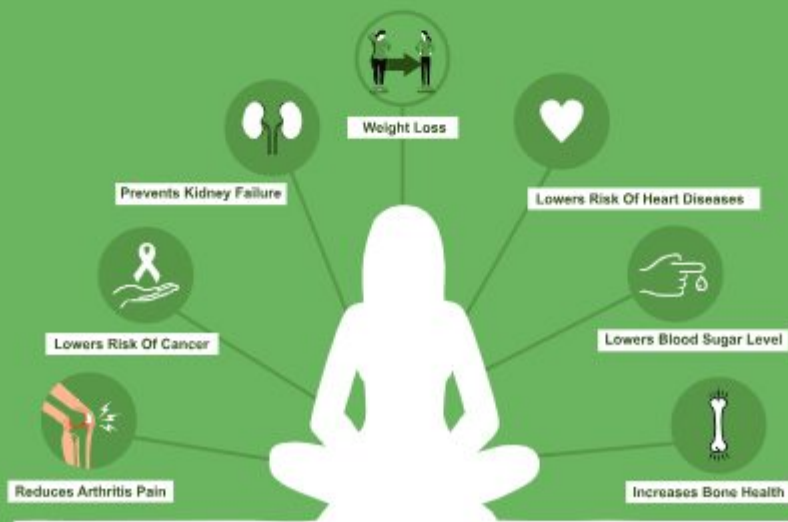
"For You, For The Planet"

Veganism is a philosophy and way of living which seeks to exclude as far as is possible and practicable all forms of exploitation of, and cruelty to, animals for food, clothing or any other purpose; and by extension, promotes the development and use of animal-free alternatives for the benefit of animals, humans and the environment. In dietary terms it denotes "the practice of dispensing with all products derived wholly or partly from animals." There are many ways to embrace vegan living. Yet one thing all vegans have in common is a plant-based diet avoiding all animal foods such as meat, dairy, eggs and honey. Going vegan has a number of benefits which is why more and more people have been joining this movement. Veganism not only has health benefits but also has a larger impact on our planet and environment as well.



GLUTEN-FREE

Vegan Diet Benefits To Your Health



VEGAN SOUPS

- | | | |
|-----|---------------------------|-------|
| H.1 | VEGAN TOMATO BASIL SOUP | 330/- |
| H.2 | VEGAN POMODORO MINISTRONE | 355/- |
| H.3 | VEGAN BROCCOLI SOUP | 375/- |

VEGAN APPETIZERS

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|------|--|-------|
| H.5 | ITALIAN POTATO WEDGES
Potato wedges roasted with Italian herbs, vegan aioli | 455/- |
| H.6 | VEGAN MINI TORTILLA WRAPS
Mini tortilla wrapped with crunchy veggie slaw | 510/- |
| H.7 | TOMATO MOZZARELLA BRUSCHETTA
Toasted bread, garlic oil, diced fresh tomato, diced vegan soft mozzarella, oregano, seasoning, basil, olive oil | 540/- |
| H.8 | AGLIO OLIO ASPARAGUS
Asparagus tossed with chilli, roasted garlic in olive oil | 650/- |
| H.9 | ROASTED MUSHROOMS
Lemon garlic roasted mushrooms | 595/- |
| H.10 | PESTO TOSSED MUSHROOMS
Sauteed mushrooms with olive oil, garlic, vegan pesto sauce | 575/- |



Taxes as applicable.

VEGAN SALAD

	INDIVIDUAL	SHARING
H.12 VEGAN CAESAR Lettuce, Black Olives, Vegan Caesar Dressing, Vegan Parmesan Shavings, Toasts, Extra Virgin Olive Oil	490/-	650/-
H.13 SALSA VERDE BARLEY SALAD Salsa Verde Barley, Grilled Peppers, Grilled Zucchini, Grilled Onion, Grilled Broccoli, Mixed Lettuce	475/-	630/-
H.14 VEGAN INSALATA CONTADINA Blanched Beans, Onion, Garlic, Tomato, Sun-dried Tomato, Basil, Olive Oil	405/-	540/-
H.15 VEGAN INSALATA RUCOLA SALAD Balsamic Roasted Tomatoes, Rucola Leaves, Olives, Crutons	480/-	640/-

VEGAN PASTA

Penne, Fusilli, Wheat Penne, Wheat Fusilli, Spaghetti, Gluten Free Fusilli.

H.16 TOMATO BASIL Olive Oil, Garlic, Chilli Flakes, Chopped Fresh Tomato, Basil, Seasoning, Pasta, Chopped Fresh Tomato	530/-	705/-
H.17 QUATTRO FORMAGGI Vegan White Sauce, Vegan Parmesan, Vegan Soft Mozzarella, Pasta	590/-	785/-
H.18 VEGAN MUSHROOM ALFREDO Olive Oil, Garlic, Mushroom, Vegan White Sauce, Pasta, Seasoning, Parsley	600/-	795/-
H.19 PARMA ROSA Olive Oil, Garlic, Broccoli, Sun-dried Tomatoes, Vegan White Sauce, Tomato Sauce, Pasta Olives, Seasoning, Parsley	600/-	795/-
H.20 FLORENTINE Olive Oil, Garlic, Shredded Raw Spinach, Vegan White Sauce, Pasta, Seasoning	590/-	785/-
H.21 ZUCCHINI SCAPECE Olive Oil, Zucchini Roundels, Garlic, Tomato Sauce, Mint, Red Vinegar, Pasta, Seasoning	590/-	785/-
H.22 VEGAN PASTA PESTO Pasta, Exotic Vegetables, Pesto Sauce With Vegan Parmesan	600/-	795/-
H.23 VEGAN AGLIO OLIO Pasta, Exotic Vegetables, Chilli, Garlic, Parsley	600/-	795/-

Taxes as applicable.

VEGAN PIZZA

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|------|--|-------|
| H.24 | VEGAN MARGHERITA
Vegan Pizza Base, Vegan Mozzarella, Olive Oil, Fresh Basil Leaves | 630/- |
| H.25 | PIZZA VERDE
Vegan Pizza Base, Vegan Pizza Cheese, Broccoli, Zucchini, Green Olives, Spinach, Onion, Green Chilli | 815/- |
| H.26 | PIZZA RUSTICA
Vegan Pizza Base, Vegan Pizza Cheese, Onion, Mushroom, Roasted Garlic, Black Olives | 815/- |
| H.27 | PIZZA PICANTE
Vegan Pizza Base, Vegan Pizza Cheese, Pickled Red Cabbage, Potato, Vegan Parmesan, Jalapeno | 815/- |
| H.28 | VEGAN PESTO PIZZA
Vegan Pesto, Vegan Cheese, Capers, Olives, Paprika | 815/- |

VEGAN DESSERTS

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|------|--|-------|
| H.29 | VEGAN BLUEBERRY CHEESECAKE
Blueberry pulp, plant-based cream cheese, vegan cookie base | 505/- |
| H.30 | VEGAN MANGO CHEESECAKE
Fresh mango pulp, plant-based cream cheese, vegan cookie base | 505/- |
| H.31 | VEGAN CHOCOLATE MOUSSE CAKE
Decadent chocolate cake made with 100% vegan chocolate | 505/- |



Taxes as applicable.