



Dinner: 7.00 p.m. - 10.00 p.m.

## PER INIZIARE - STARTERS

- ✓ **CAPRESE DI BUFALA TRICOLORE** Rs. 1000  
Fresh buffalo mozzarella, tomatoes and avocado with oregano, basil and olive oil.
- ✓ **BURRATA E VERDURINE ALLA GRIGLIA** Rs. 1450  
Fresh burrata cheese served with grilled marinated vegetables with pesto sauce.
- ✓ **FUNGHI MISTI GRATINATI** Rs. 1650  
Mixed grilled mushroom gratin with mozzarella cheese.
- ✓ **INSALATINA DI RUCOLA POMODORINI E BOCCONCINI DI MOZZARELLA** Rs. 1350  
Fresh rocket leaves, cherry tomatoes, bocconcini cheese and parmesan flakes with Balsamic vinaigrette.
- ✓ **SCAMORZA IN CARROZZA** Rs. 1350  
Deep fried scamorza cheese on mixed greens, served with spicy tomato sauce.
- ✓ **MELANZANE ALLA PARMIGIANA** Rs. 1100  
Baked eggplant parmigiana with fresh tomato sauce, mozzarella and parmesan.
- BRESAOLA DELLA VALTELLINA OLIO E LIMONE** Rs. 1150  
Cured beef bresaola, parmesan flakes with lemon and olive oil on mixed greens.
- ✓ **ZUCCHINI FRITTI** Rs. 1150  
Deep fried zucchini served with garlic mayonnaise.
- ✓ **BRUSCHETTA DI POMODORI** Rs. 650  
Toasted bread topped with fresh diced tomatoes, parmesan, basil and olive oil.
- INSALATA ECHO** Rs. 1050  
Mixed lettuce with tuna, egg, potato, green beans, feta cheese and bell pepper.
- CALAMARI FRITTI E GAMBERI FRITTI** Rs. 2350  
Deep fried calamari and prawns with tomato and bell pepper spicy sauce.
- ANTIPASTO ALLA ITALIANA** Rs. 2800  
Selection of traditional cold cuts with sundried tomatoes, marinated black olives and garlic bread.
- PROSCIUTTO PAPAYA E FIOR DI LATTE** Rs. 1950  
Cured ham with fresh papaya and Fior di Latte cheese.
- SPADELLATA DI GAMBERI E COZZE** Rs. 2350  
Fresh Prawns and Mussels sauté with tomato sauce herbs and lemongrass.
- ✓ **QUINOA ALLA MEDITERRANEA** Rs. 1800  
Fresh colorful quinoa salad with seasonal vegetables, feta and sundried tomatoes.

## MINESTRE - SOUPS

- VELLUTATA DI ZUCCA** Rs. 750  
Roasted Pumpkin soup with prawn.
- MINISTRONE CON TRIPPA** Rs. 850  
Tender stewed pork tripe in a tomato and vegetable-hearty soup.
- CAPPELLETTI IN BROOD** Rs. 850  
Homemade meat cappelletti in a light chicken broth.
- ✓ **CREMA DI FUNGHI E RICOTTA** Rs. 750  
Cream of mushroom with ricotta cheese.
- ZUPPA DI PESCE** Rs. 1550  
Seafood soup with catch of the day, tomato and basil.

## PRIMI PIATTI - FIRST COURSES

	<b>RIGATONI ALLA AMATRICIANA</b> Rigatoni with tomato sauce, bacon, onion, basil and pecorino flakes.	Rs. 1150
	<b>FUSILLI ALLA PUTTANESCA</b> Fusilli with capers, olives, anchovies and tomato sauce.	Rs. 1150
	<b>PENNE PICCANTI ALLA CALABRESE</b> Penne pasta Calabria style with spicy broccoli, Italian pork sausage, garlic, parsley and olive oil.	Rs. 1150
✓	<b>TAGLIATELLE ALL BOSCAIOLA</b> Homemade tagliatelle in a creamy and mixed wild mushroom. (Plerotus, Champignons, Shiitake)	Rs. 1150
	<b>SPAGHETTI AGLIO OLIO PEPERONCINO E GAMBERI</b> Spaghetti with prawns, garlic, chilli and olive oil.	Rs. 1800
	<b>FETTUCCINE VERDI AL SUGO DI ANATRA</b> Homemade green spinach fettuccine with duck ragout.	Rs. 1450
	<b>SPAGHETTI ALLA CARBONARA</b> Spaghetti pasta with bacon, cream, parmesan cheese and eggs.	Rs. 1500
	<b>LASAGNA ALLA BOLOGNESE</b> Baked lasagna bologna style with beef ragout, béchamel, parmesan and mozzarella.	Rs. 1300
✓	<b>CHICCHE VIDLA AL TALEGGIO</b> Homemade purple potato dumplings with taleggio cheese sauce.	Rs. 1150
✓	<b>SPAGHETTI AL POMODORO E BASILICO</b> The "Al Dente" way - the Italian way with tomato sauce and basil.	Rs. 1250
✓	<b>RAVIOLI CON FETA AL PESTO ROSSO</b> Homemade ravioli with feta cheese, ricotta cheese spinach and sun-dried tomato pesto.	Rs. 1200
	<b>RISOTTO ALLA PESCATORA</b> Arborio rice with seafood and catch of the day.	Rs. 1850
	<b>FARFALLE AL SALMONE E VODKA</b> Farfalle pasta with smoked salmon, vodka and creamy tomato sauce.	Rs. 1750
✓	<b>ROTOLO DI RICOTTA E SPINACI AURORA</b> Homemade baked spinach and ricotta roll with tomato cream sauce.	Rs. 1750
	<b>RISOTTO ALL CONTADINA</b> Arborio rice with New Zealand lamb, bell pepper and mozzarella cheese.	Rs. 1800
	<b>LINGUINE ALLO SCOGLIO</b> Linguine with shrimps, calamari, mussels, clams, crab and tomato sauce.	Rs. 1800
✓	<b>FUSILLI PRIMAVERA</b> Fusilli Pasta with Rucola, cherry tomatoes, zucchini, artichokes, asparagus, fresh thyme and olive oil.	Rs. 1150
	<b>RISOTTO CON SEPIE E NERO</b> Arborio rice with black cuttlefish.	Rs. 1450
✓	<b>TORTELLI DI FUNGHI AI FORMAGGI E TARTUFO</b> Homemade mushroom tortelli with cheese sauce and truffle oil.	Rs. 1500
✓	<b>LINGUINE ALLA LIGURE</b> Linguine pasta with basil pesto, string beans and potatoes.	Rs. 1150

## DAL MARE - FISH

<b>SPIEDINO DI MAZZANCOLLE</b> Skewer of grilled tiger prawns with anchovy and capers sauce.	<b>Rs. 3250</b>
<b>DENTICE ALLA CASALINGA</b> Roasted whole baby red snapper served with white wine sauce.	<b>Rs. 2250</b>
<b>GUAZZETTO DI MOSCARDINI RIVIERA</b> Stewed baby octopus with black olives, green peas and tomato sauce.	<b>Rs. 1250</b>
<b>TRANCIO DI SALMONE ALLA GRIGLIA CON CREMA DI SPINACI</b> Grilled salmon steak served with creamy spinach sauce.	<b>Rs. 2300</b>
<b>TRIGLIE AL FORNO</b> Baked mini red mullets with fresh chopped tomatoes thyme and oregano.	<b>Rs. 1550</b>
<b>BRANZINO AL BURRO NOCCIOLA E CAPPERI</b> Seabass fillet with noisette butter chives and capers.	<b>Rs. 1700</b>
<b>TOTANETTI PICCANTI ALLA GRIGLIA</b> Grilled mini calamari with red chillies olive oil and coriander.	<b>Rs. 1150</b>

## DALLA FATTORIA - MEAT AND POULTRY

<b>SALTIMBOCCA ALLA ROMANA</b> Roma style pork fillet with parma ham and sage.	<b>Rs. 1700</b>
<b>FEGATO ALLA VENEZIANA</b> Pan fried beef liver Venezia style with braised onions and herbs.	<b>Rs. 1350</b>
<b>SCOTTADITO DI AGNELLO ALLA MILANESE</b> Breaded New Zealand lamb chops Milano style.	<b>Rs. 4400</b>
<b>POLLETTO ALLA DIAVOLA</b> Spicy roasted whole baby chicken with herbs.	<b>Rs. 1650</b>
<b>PICCATINE ALLA PIZZAIOLA</b> Egg coated beef escalopes Pizzaiola style with oregano and fresh thyme.	<b>Rs. 4300</b>
<b>SUPREMA DI POLLO ALLA ZINGARA</b> Chicken breast supreme stuffed with bell peppers, mushrooms, mozzarella cheese and sundried tomatoes.	<b>Rs. 2100</b>
<b>POLPETTE DELLA NONNA</b> Grandma style beef meatballs in tasty tomato sauce.	<b>Rs. 1650</b>
<b>FILETTO DI MANZO ALLA SENAPE</b> Grilled beef fillet with mustard and herb sauce.	<b>Rs. 4200</b>
<b>GUANCIA DI MANZO STRACOTTA</b> Slow braised beef cheek in red wine and herbs.	<b>Rs. 2400</b>

## PIZZAS

✓	<b>PIZZA MARGHERITA</b> Tomato, mozzarella and basil.	Rs. 1450
	<b>PIZZA BIANCA</b> Mozzarella, parma ham and oregano.	Rs. 1650
	<b>PIZZA VALTELLINA</b> Tomato, mozzarella, bresaola and rocket leaves.	Rs. 2000
	<b>PIZZA 4 STAGIONI</b> Tomato, mozzarella, olives, artichokes, ham and mushrooms.	Rs. 1250
	<b>PIZZA CORSARA</b> Tomato, mozzarella and prawns.	Rs. 1550
✓	<b>PIZZA FUNGHI</b> Tomato, mozzarella and mushrooms.	Rs. 1450
	<b>PIZZA AFFUMICATA</b> Tomato, mozzarella and smoked salmon.	Rs. 1650
	<b>PIZZA NAPOLI</b> Tomato, mozzarella, anchovies, capers and black olives.	Rs. 1350
✓	<b>PIZZA VEGETARIANA</b> Tomato, mozzarella, onions, bell pepper, mushrooms and zucchini.	Rs. 1450
	<b>PIZZA POLLO E MAIS</b> Tomato, mozzarella, chicken, corn and onions.	Rs. 1300
	<b>PIZZA DIAVOLA</b> Tomato, mozzarella and spicy Italian salami.	Rs. 2100
	<b>PIZZA ALL'AGNELLO</b> Tomato, mozzarella, lamb and bell pepper.	Rs. 1700
	<b>PIZZA TROPICALE</b> Tomato, mozzarella, pineapple and ham.	Rs. 1450
	<b>PIZZA FRUTTI DI MARE</b> Tomato, mozzarella and mixed seafood.	Rs. 1850
✓	<b>PIZZA 4 FORMAGGI</b> Tomato, parmesan, ricotta, gorgonzola and mozzarella.	Rs. 1300
	<b>CALZONE ECHO</b> Folded pizza with tomato, mozzarella, spinach, ham and artichokes.	Rs. 1650
	<b>EXTRA TOPPINGS</b>	
	Extra bacon	Rs. 200
	Extra mushroom	Rs. 200
	Extra bell pepper	Rs. 200
	Extra anchovies	Rs. 200
	Extra black olives	Rs. 200
	Extra capers	Rs. 200
	Extra chille fresh	Rs. 200
	Extra cheese	Rs. 200
	Extra pesto	Rs. 200