



16-25 SEP 2016

## OLA Prime presents Restaurant Week Delhi Menu



### APPETISER

*Choice of any one*

#### Ferro Salad (v)

Fresh salad of rocket and lettuce with grapes, raisins, pears and goat cheese, finished with toasted pine nuts extra virgin olive oil and balsamic vinegar

#### Tortino di Porri (v)

Parmesan cheese quiche with leeks topped with melted mild Gorgonzola cheese

#### Bis di Crescioni (v)

Baked dough pockets one filled with spinach, herbs and cheese and the other with tomatoes and mozzarella

#### Sigari Croccanti (v)

Phyllo pastry cigars filled with essence of spiced and sweetly roasted vegetables, served with two sauces

#### Vellutata di Asparagi (v)

Green Asparagus cream veloute

#### Shrimp Cocktail

Chilled shrimps served in a mild and tasty Artusi style pink sauce over shredded salad

#### Crostini al Salmone

Crunchy slices of bread topped with Norwegian smoked salmon and foam of avocado, onions and bell pepper

#### Crostini di Fegatini

*Price is INR 1100/-\* per head for lunch*

*RW Signature Appetiser: INR 200/-\* per head extra, RW Signature Main Course: INR 300/-\* per head extra*

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option, your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra*

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Home made delicate chicken liver pate, served with caramelized onions, carrots and toasted bread

### Orto e Cortile

Grilled sliced chicken breast on a fresh salad of tomato, cucumber, and onions dressed in a extra virgin olive oil and balsamic vinegar finished with capers, oregano bell pepper cubes

## RW Signatur Appetiser

Crostone al Formaggio Fondente e Funghi (v)

Crunchy slices of bread topped with soft melting cheese and mushrooms.

Gamberi e Avacado

Prawns and avacado salad, served with iceberg salad, cherry tomatoes, spring onions and celery finished in a fresh lemon dressing.

## MAIN COURSE

*Choice of any one*

Paglia e Fieno (v)

Homemade angel hair pasta set in a tomatoes and cream sauce with shallots and mushrooms

Triangoli alle Verdure Cotte (v)

Triangle shaped pasta pockets filled essence of roasted and spiced vegetables served in a sauce of tomato and peperoncino

White Quinoa and Grilled Vegetables (v)

Salad of White Quinoa with a platter of grilled vegetables finished with extra virgin olive oil

Gnocchi Sorrentina (v)

Homemade gnocchi, made from potatoes and flour served with mozzarella di buffalo and a light tomato sauce with fresh basil

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### Risotto alle Verdure (v)

Risotto made with luxurious Carnaroli rice, parmesan cheese, vegetables and mushrooms

### Tagliatela al Ragù

Handmade noodles with the traditional pork meat ragù

### Cappellaccio Carbonara

Handmade hatshaped pasta pockets filled with cheese set in a traditional carbonara sauce with eggs, cream, grated cheese, bacon and ground pepper

### Fettuccine Gamberi e Limone

Handmade noodles set in a refreshing Lemon sauce with shrimps or prawns

### Ravioli Pollo Ragù

Square shaped pockets filled with spinach, herbs and ricotta cheese set in a minced chicken meat sauce

## RW Signature Main Course

### Pappardelle alle Spugnole (v)

Broad noodles in a delicate creamy sauce with true morel and other selected imported mushrooms

### Risotto Zafferano e Mare

Risotto made with luxurious Carnaroli rice and finest saffron served with the best the sea has to offer

## DESSERT

*Choice of any one*

### Panna Cotta ai Fichi e le Mandorle (v)

Panna Cotta accompanied by sweet caramelized figs and almonds

### Tiramisu (v)

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Homemade classic Italian dessert with coffee and brandy

Crema Fritta e Gelato

Crispy on the outside and creamy on the inside this fried custard is served with a scoop of hand made vanilla ice cream

Pere al Vino Rosso con Sorbetto al Limone

Baked Pears macerated in delicious red wine and creamy Italian lemon sherbet

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