



16-25 SEP 2016

## OLA Prime presents Restaurant Week Kolkata Menu

La Cucina

### APPETISER

*Choice of any one*

Formaggio Di Capra Dorato, Con Perle Di Ciliegino Lentamente Arrostiti, Su Letto Di Rucola Marinata (v)

Golden fried goat cheese medallion, slow roasted cherry tomato, pinenut and marinated rucola

Caprese (v)

Fresh tomato and bocconcini mozzarella with extra virgin olive oil and balsamic reduction

Funghi Trifolati (v)

Mixed mushroom tossed in extra virgin olive oil with garlic and parsley

Bruschetta (v)

Fresh mozzarella, tomato and basil with a drizzle of olive oil on a toasted French bread baguette

Minestrone tradizionale (v)

Traditional vegetable soup

Mano rigirarmi pizza classica (v)

Hand tossed classic pizza

Della casa (v)

Pizza with tomato, mozzarella, roasted garlic, pesto, jalapeno and sun dried tomato

Margherita (v)

Pizza with tomato, mozzarella, basil and oregano

Kalamata in Involtino Di Pollo, Salsa Di Funghi E Vino

Kalamata centered chicken roulade, wine mushroom sauce

Pancotto

*Price is INR 900/-\* per head for lunch and INR 900/-\* per head for dinner*

*RW Signature Appetiser: INR 100/-\* per head extra, RW Signature Main Course: INR 200/-\* 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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Tuscan style pancetta and bread soup

Chicken Aglio Olio

Garlic, chilli and olive oil tossed chicken thigh, onion, bell pepper, tomato sauce and mozzarella

Sfiziosa

Pizza with tomato sauce, mozzarella, bacon, egg, olives, spinach, onion and jalapeno

## MAIN COURSE

*Choice of any one*

Panzoti Con Funghi Porcini e Emulsione Di Burro (v)

Mushroom ravioli finished in porcini and butter emulsion

Ravioli Ricotta e Spinaci Con Arrabiatta (v)

Spinach and ricotta ravioli with arrabiatta sauce

Gnocchi alla Norma (v)

Thyme infused potato gnocchi tossed in chunky vine ripened tomato, aubergine, capers and ricotta

Whole Wheat Spaghetti Farmer Style (v)

Whole-wheat spaghetti tossed with confit of cherry tomato, elephant garlic and olive and capers

Risotto di Asparagi al Profumo di Limone (v)

Risotto with white and green asparagus and twist of lemon

Tortellini ai Pollo Arrostito Con Salsa Noci

Roast chicken tortellini served in smoked pepper sauce

Bucatini alla Carbonara

Bucatini pasta tossed in with cream and egg yolk sabayon, pancetta and Parmesan

Lasagne alla Bolognese

Pasta sheet layered with beef bolognese sauce, mozzarella and parmesan cheese, baked in wood fired pizza oven

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Bekti in Crosta di Zucchini e Patate  
Our signature dish, fillet of fresh baby bekti with zucchini potatoes crisp,  
saffron sauce and sautéed vegetable

Stinco di Agnello  
Braised lamb shank with grilled polenta, Sicilian caponata

Pollo alla Griglia  
Herb marinated grilled chicken, bean ragout, and chicken liver tortellini

Filetto di Manzo  
Tenderloin of beef with asparagus, caramelized onion, olive mash, truffle infused jus

### DESSERT

*Choice of any one*

Affogato (v)  
Espresso, vanilla gelato

Tiramisu Aromatizzato Al Kahlua (v)  
Tiramisu with kahlua served home style

Sugar Free Pannacotta (v)

Selezione di Gelati  
Selection of homemade ice creams - per scoop  
Madagascar vanilla, bitter chocolate, pistachio, almond nougatine and twice  
cooked milk ice cream and strawberry vodka sorbet

Tortino Caldo di Cioccolato Fondente Con Gelato Alla Vaniglia  
Melting chocolate tart served with vanilla ice cream

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