



## Citibank Restaurant Week Bangalore September 2013

### **Appetizers / Soup (Choose any one)**

#### **Insalata Caprese(V)**

fresh Tomato and Buffalo Mozzarella

#### **Panzanella (v)**

Mixed green, grilled vegetable, foccacia , bocconcinni , Sicilian vinaigrette

#### **Crostoni Misti(V)**

Toasted crostini with bell pepper, zucchini, mushrooms and scamorza cheese

#### **Insalata verde all'italiana(V)**

Fresh organic greens

#### **Fritto misto all' Italiana**

Batter fried calamari, spicy tomato sauce

#### **Carpaccio di Manzo**

Tenderloin, Arugula, Parmigiano , Olive Oil& Lemon

#### **Minestrone di verdure**

Slow cooked selected vegetables with sweet basil pesto (V)



### **Main Course (Choose any one)**

**Gnocchi di pecorino e pomodoro** | Potato and pecorino gnocchi with fresh tomato sauce(V)

**Linguini aglio, olio e peperoncino** | Garlic, chilli & extra virgin olive oil (V)

**Risotto ai funghi** | Mushrooms (V)

**Lasagana bolgnese** | homemade fresh pasta layers with Bolognese sauce

**Pesce del giorno** | Fresh catch of the day with brased vegetables

**Filetto di Manzo** | Beef filet with mashed potatoes and ali-oli

**Pollo alla Diavola** | Peppered Half Chicken, roasted rosemary potatoes & Pickled Chili



### **Dessert (Choose any one)**

**Tiramisu**

**Pannacotta** | traditiona pannacotta

**Torta della Nonna** | Roman Pine Nut Tart & Lemon Caramel



**Price Per Head : Rs 750/- plus Government Taxes & Service Charges as applicable**

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