

botticino

Citibank Restaurant Week Mumbai September 2013

APPETISERS AND SOUPS

(Choose any one)

Caramelised goat cheese and rucola with artichoke, honey and asparagus

Mesculun lettuce, grilled vegetables with parmesan cheese shavings, cherry tomato and balsamic

Roman style minestrone with basil

Livornese seafood broth : cuttlefish, prawn, octopus and clams with tomato and basil

Roast chicken roulade With cucumber, pistachio and marsala reduction

PASTAS AND MAIN COURSES

(Choose any one)

Ricotta and goat cheese ravioli with basil flavoured roast tomato sauce

Spaghetti with grilled vegetables with olives, capers and mama rosso sauce

Asparagus and bell pepper risotto with cherry tomatoes and scarmoza cheese

Baked lasagna with aubergine caponata, mozzarella cheese and parmesan sauce

Ravioli of chicken and mascarpone with mushroom cream and pinenuts

Seafood and bacon risotto with crisp shallots and balsamic reduction

Chilli and fennel crusted snapper with olives, potatoes and orange sauce

Chicken and porcini mushroom stew with sage and grilled focaccia

DESSERTS

(Choose any one)

Tiramisu with berry sorbet

Gianduja chocolate tart with maple walnut ice cream and orange crisp

Selection of home made ice creams

Stracciatella : sea salt and burnt sugar : lemon cheese cake

***Vegetarian Signature dish Contains nuts If you are allergic to any ingredient,
please let us know.***

PRICE PER HEAD : Rs. 1000/-* at LUNCH & Rs. 1200/-* at DINNER

*** GOVERNMENT TAXES & SERVICE CHARGES AS APPLICABLE WILL BE CHARGED EXTRA**

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