



Citibank Restaurant Week Bangalore Menu

Aperitif

Jacob's Creek Sparkling (125 ml) *INR. 350/-**

ANTIPASTI / ZUPPA

Choice of any One

CROSTONI MISTI (V) - toasted crostini with fresh tomato, zucchini, mushrooms, scamorza cheese

MINISTRONE DI VERDURE (V) - slow cooked vegetables soup, sweet basil pesto

CARPACCIO DI MANZO - tenderloin, arugula, parmigiano, olive oil, lemon

POLPETTINE - sautéed chicken dumplings, marinated olives

SECONDI

Choice of any One

GNOCCHI DI PECORINO E POMODORO (V) - potato and pecorino gnocchi, fresh tomato sauce

RISOTTO AI FUNGHI (V) - mushroom risotto

PENNE ALL'ARRABBIATA (V) - penne pasta with spicy tomato sauce

LINGUINI AGLIO, OLIO E PEPPERONCINO (V) - garlic, chilli & extra virgin olive oil

FETTUCINE ALLA CARBONARA - black pepper, bacon & egg

FILETTO DI MANZO - tenderloin fillet, mashed potatoes, ali-oli

POLLO ALLA CACCIATORA - slow cooked chicken, fresh herbs

SPIGOLA - sea bass, sautéed greens, lemon butter sauce

DOLCI

Choice of any One

TIRAMISU

PANNA COTTA - traditional panna cotta

INR 900/-* per head for Lunch & Dinner

**Government Taxes & Service Charges as applicable will be charged extra.*

