



botticino

Citibank Restaurant Week Mumbai Menu

APPETISERS AND SOUPS

Choice of any One

Pan seared goat cheese and rucola salad with fig compote, honey and asparagus

Botticino garden greens with asparagus, artichokes, sun dried tomatoes and balsamic vinaigrette

Poached pear and arugula salad with walnut and gorgonzola cream

Black pepper crusted chicken with grape reduction and creamy potato

Roman style minestrone with basil

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

Stracciatella soup with chicken and leeks

Green pea soup with bacon ice cream

Lunch : INR 1050/-* & Dinner : INR 1350/-* per head

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





PASTAS AND MAIN COURSES

Choice of any One

Ricotta and goat cheese ravioli with basil flavoured roast tomato sauce

Tomato paccheri with mozzarella and eggplant

Spinach and ricotta crepes with bell pepper reduction and parmesan

Baked mushroom risotto with parmesan fonduta

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

Tortellini of chicken confit and mascarpone with mushroom sauce and porcini dust

Lamb 'cacciatore' with polenta and forest mushrooms

Lasagna bolognese with tomato sauce and pesto

DESSERTS

Choice of any One

Tiramisu with berry sorbet

Gianduja chocolate tart with maple walnut ice cream and orange crisp

Mocha budino with ricotta and pistachio cannoli

Fresh fruit panna cotta

If you are allergic to any ingredient, please let us know.

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