



vetro

Citibank Restaurant Week Mumbai Menu

Appetizers

Choice of any One

Porcini mushroom soup, garlic croutons

Goat cheese and arugula salad - Pears, sesame seeds, shallot and honey dressing

Vegetable terrine with light pesto - fresh basil, parmesan, pine nuts

Slow cooked farm eggs - pan seared eggplant, garlic cream, Tuscan tomato bread sauce

Prawn fumetto with beaten eggs - Prawns, lemon rind

Seafood salad - prawns, calamari and octopus, baby spinach, garlic cream

Main Course

Choice of any One

Angel hair pasta "aglio olio e peperoncino" - garlic, olive oil, chillies, parsley

Four cheese risotto - saffron cream

Aubergine "alla Parmigiana" - buffalo mozzarella, basil oil, tomato sauce

Sea bass acqua pazza - Pak choi, basil, tomato and orange sauce

Red snapper risotto - Arugula, candied lemon, fish mayonnaise

Roast chicken pie - glazed vegetables, Peroni beer sauce

Dessert

Choice of any One

Fresh fruit

Tiramisu

Selection of Vetro signature desserts

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

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

