



## **“Cucina Italiana”**

Located on 6th floor, “with a ruby and pearl view” of the Millennium city, Zanotta offers a perfect ambience for a wonderful dining experience.

The restaurant’s interactive kitchen allows you to see and chat with the chefs, while they are preparing each dish with lots of Italian passion. A fresh display of vegetables, large jars of homemade pickles and pastas around the kitchen conveys the cooking philosophy of using only the freshest ingredients.

Our new menu is made for anybody who loves authentic Italian food. Full of flavours and variety, daily changing specials and antipasti, pastas and “portata principale”, just how they are cooked in Italy.

Our chef recommends his signature dishes like Rucola, Pere alla griglia, Noci caramalata e gorgonzola, Bruschetta di melanzane, Chilean seabass, Polenta, Tortelli di formaggio e zucca and Flambe di fichi al mascarpone all a must try!!

The contemporary look and feel of the restaurant are enhanced by a wine cellar with a large selection of wines and grappas from around the world including Italy, France, California, Chile, Australia, and Germany.

If you have something to celebrate with a group of friends or your family, we have two private dining rooms which can accommodate up to eight guests. It offers privacy and a great space to party.

Tell us your plan and we will do the cooking!!

**Buon Appetito!!**

**Team Zanotta**

## ANTIPASTO STARTERS VEGETARIANA VEGETARIAN

### Bocconcini caprese

Fresh mozzarella cheese, marinated tomatoes, fresh basil and arugula leaves

### Mescolare la lattuga pere alla griglia, noci caramellate e gorgonzola

Mixed lettuce salad with grilled pears, caramelized nuts, gorgonzola and mascarpone cheese

### Arancini al jalapeno e pomodori secchi

Golden crumbs sundried tomato & jalapeno risotto dumplings stuffed with Bocconcini and spicy tomato coulis

### Fritto misto di verdure

Crispy fried vegetables served with arrabiata sauce

## NON-VEGETARIANA NON-VEGETARIAN

### Panzanella con anatra affumicata

Smoked duck, crunchy bread salad with tomatoes, onions, kalamata olives, cucumber, asparagus and green beans

### Fritto misto di mare

Semolina fried calamari and prawns, homemade lemon garlic mayonnaise and marinara sauce

### Misto di salumi

Selection of international cold cuts and dried meats with homemade pickled olives and garlic toasted bread

## ZUPPE SOUP

### Minestrone d'orzo

Zanotta style vegetable soup with roasted potatoes, tomatoes, parmesan cheese

### Cacciucco con frutti di mare e zafferano

Traditional seafood saffron broth

All Prices are in Indian rupees and exclusive of applicable taxes

We levy no service charge

 Vegetarian  Chef's signature dishes  Spicy food  Healthy choice  Pork

## PIZZETTE PIZZA BITES

Formaggio di capra, funghi e rucola 

Goat cheese, mushroom and pesto

Arrabbiata di pollo

Grilled chicken, spicy tomato sauce, mozzarella cheese and oregano

## PRIMI FIRST COURSE

### RISO RICE

Risotto ai funghi dil bosco

Arborio rice cooked with assorted wild mushrooms

Risotto alla parmigiano

Classic parmesan risotto, seasonal greens, root vegetables, parmesan cheese and truffle oil, finished at your table

Riso arborio cotto con pomodoro basilico e frutti di mare

Arborio rice cooked with tomato, basil and seafood

## PASTA SECA DRY PASTA

Penne all'arrabbiata

Penne with spicy tomato sauce

Spaghetti con gamberi olio d'oliva, aglio, peperoncino e polvere di oliva

Spaghetti with prawns, olive oil, garlic, chilli and olive powder

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## PASTA FRESCA RIPIENA FRESH FILLED PASTA

### Ravioli di ricotta e spinaci al burro e salvia

Spinach and ricotta ravioli on sage butter

### Tortelli di formaggio e zucca

Cheese and pumpkin tortelli with gorgonzola sauce and caramelized nuts

### Pollo cacciatore tortelloni

Hunter style chicken tortellini tossed with butter sauce and chicken jus

## PORTATA PRINCIPALE MAIN COURSE VEGETARIANA VEGETARIAN

### Polenta

Polenta with porcini cream, tomato coulis, corn meal crisps and porcini dust

### Parmigiana di melanzane

Eggplant and parmesan stack with tomato fondue and basil

### Scaloppine di pollo al marsala

Pan fried thin chicken slices, mash potatoes, seasonal vegetables and marsala jus

### Filetto di salmone con arancia e finocchio

Norwegian salmon fillet, charcoal roasted baby potatoes, fennel and orange salad

### Chilean seabass

Pan-seared seabass, cauliflower puree, pickled leeks and citrus hollandaise

### Ossobuco d'agnello

Lamb ossobuco simmered in barolo jus, served with saffron risotto and sautéed spinach

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## DOLCE DESSERT

### Tiramisù

Mascarpone cream layered with coffee soaked savoiardi

### Crostata gianduia cioccolato

Delicious chocolate and hazelnut tart, crunchy hazelnuts served with baileys sauce

### Pannacotta al caramello salato con praline

Caramel flavoured sweetened cream thickened with gelatin

### Flambe di fichi al mascarpone

Caramelized figs with rosemary, thyme and mascarpone

### Gelatos

"Malaga" - rum raisin

"Stracciatella" - cream and chocolate flakes

"Cioccolato all' arancia" - orange chocolate

"Dulce de leche" - caramel

## FORMAGGI CHEESE

### Misto di formaggi

International cheese selection with grissini, walnut bread, grapes, celery and honey

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