

Caramelle Spinaci e Funghi

Caramelle are a traditional shape from Emilia-Romagna, named from the sweet they resemble — a sheet of pasta wrapped around its filling, then twisted shut at both ends. Ours are rolled from spinach dough, filled with ricotta, sautéed mushroom and spinach, and finished in a light mushroom cream sauce.

Pairs well with: Chardonnay



DRINKS SPECIALS

Cocktails

₹725

Pineapple Red Spritz
Citrus Cabaret
White Wine Sunrise
Rose Cranberry Lush
Peach Brut Bliss

Mocktails

₹325

Mango Mint Sparkle
Pineapple Basil Fizz
Golden Fruit Cooler
Litchi Cloud

CHEFS SPECIALS

Polenta Verde ● ₹495

Spinach polenta, slow-stirred and silky. Topped with mushroom, roasted onion, confit cherry tomato, goat cheese and basil pesto.

Caramelle Spinaci e Funghi ● ₹595

Handcrafted spinach caramelle — a traditional pasta shape named for the sweet it resembles. Ricotta, mushroom and spinach in the filling, finished in mushroom cream.

Meringa alle Noci ● ₹345

Walnut meringue baked crisp. Caramel mousse, chocolate soil, toasted walnuts and a caramel crisp.