

# Chianti's CHRISTMAS TABLE



## Festive Drinks

**Cranberry Ginger Fizz** ₹325

A refreshing blend of ginger, cranberry, and orange juice, lightly carbonated for a crisp, sparkling finish.

**Apple Cranberry Spritzer** ₹325

A festive blend of crisp apple and tart cranberry, topped with sparkling soda

**Mulled Wine** ₹725

Red wine infused with aromatic spices and a hint of citrus, delivering a comforting sip full of holiday cheer.

**Red Champagne** ₹725

A festive twist on classic champagne



## Antipasti

**Zucchine Arrosto e Feta** ₹445

Roasted zucchini with crumbled feta, cherry tomatoes, olives, and microgreens drizzled with balsamic reduction.

**Melanzane al Gratin** ₹445

Layers of eggplant baked with tomato sauce and mozzarella, served warm with a fresh green salad.

**Pollo Arancini** ₹575

Golden-fried risotto balls filled with tender chicken pieces, cheese, and herbs, served with spicy cocktail sauce.

**Fritto Misto di Mare** ₹595

A crispy medley of seasoned calamari, prawn, and fish fillets, lightly battered and fried to perfection. Served with a marinara sauce.



## Insalata

**Insalata di Pollo Affumicato** ₹565

Smoked chicken tossed with crisp greens and a Dijon mustard dressing—smoky, zesty, and satisfying.

**Insalata di Pere e Rucola** ₹495

Juicy pears and peppery arugula with feta and a light balsamic vinaigrette for a festive freshness.



## Main Course

**Fettuccine ai Funghi Creamosi** ₹525

Fettuccine with mushrooms, sun-dried tomatoes, and spinach in a creamy mushroom sauce.

**Ravioli di Zucca** ₹645

Pumpkin ravioli in a choice of sage brown butter sauce or truffle cream sauce.

**Linguine al Mascarpone Rosso** ₹645

Smooth mascarpone and roasted bell peppers come together for a comforting, velvety pasta dish.

**Tortelloni al Tartufo d'Agnello** ₹745

Hand-folded tortelloni filled with rosemary-infused lamb shoulder, tossed in a silky truffle cream

**Confit Di Cosce Di Pollo** ₹845

Slow-cooked chicken leg paired with buttery mashed potatoes and a luxurious red wine jus.

**Pesce alla Siciliana Gratinata** ₹995

Baked crumbed fish with roasted fennel, rosemary potatoes, zucchini, and lemon caper butter sauce.

**Tacchino Natalizio Arrosto** ₹995

Roasted turkey with sweet potato mash, cranberry jus, and buttery grilled vegetables.

**Costine di Maiale Affumicate BBQ** ₹895

Smoked BBQ pork ribs with broccoli mashed potato and honey-glazed carrots, glazed to perfection.

**Filetto di Manzo Arrosto** ₹895

Roasted beef tenderloin served with creamy spinach, mashed potatoes, and a creamy mustard-mushroom sauce.



## Dolci

**Crostata alla Crema della Nonna** ₹395

Grandma's vanilla custard pie with mousse topping and buttery crust—comfort in every bite.

**Torta di Natale** ₹395

A rich, homemade plum cake infused with festive spices, served with a scoop of ice cream.

**Cheesecake alla Fragole** ₹395

Creamy cheesecake topped with a glossy strawberry glaze and fresh strawberries.

**Chef's special doll platter** ₹1195

An exclusive assortment of the chef's finest desserts, crafted to satisfy every sweet craving.

