

Chianti's CHRISTMAS TABLE



Festive Drinks

Cranberry Ginger Fizz

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

₹325

Apple Cranberry Spritzer

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

₹325

Mulled Wine

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

₹725

Red Champagne

A festive twist on classic champagne

₹725



Antipasti

Zucchine Arrosto e Feta

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

₹445

Melanzane al Gratin

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

₹445

Pollo Arancini

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

₹575

Fritto Misto di Mare

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

₹595



Insalata

Insalata di Pollo Affumicato

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

₹565

Insalata di Pere e Rucola

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

₹495



Main Course

Fettuccine ai Funghi Cremosi

₹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 Gratinate

₹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.

