

Three-course meal

with mocktails: Rs. 2,999+ / with cocktails: Rs. 3,499+

Drinks (choose two)

Mocktails

Virgin Sangria
Fruit Punch
Mint & Ginger with Lime
Guava Picante
Mint Lemon Blush
Frozen Margarita (Kiwi/ Mango/ Strawberry)

Cocktails

Red Wine Sangria
White Wine Sangria
Rose Sangria



Appetizers (choose two)

Mozzarella Fritta

Golden-fried mozzarella cheese, served with a spicy cocktail sauce

Funghi Al Forno

Oven-baked mushrooms infused with garlic, parsley, and olive oil, topped with golden breadcrumbs

Melanzane Avvolte con Ricotta

Eggplant rolled with homemade ricotta mousse & fresh mozzarella in Sicilian sauce

Funghi Aglio Olio Di Sicilia

Mushroom sautéed with olive oil, garlic and red chillies

Calzone

Baked mini calzones with a choice of filling: Margherita or Chicken & Mushroom

Pollo Fritto

Crispy, batter-fried chicken strips served with a spicy cocktail sauce

Pesce Fritto

Crispy batter-fried fish served with a spicy cocktail sauce

Involtino Di Pollo

Crispy chicken roulade served with spicy cocktail sauce

Zuppa Tipia Del Chianti

A rich, smoky tomato soup with fire-roasted tomatoes, aromatic herbs and extra virgin olive oil

Crema Di Funghi

A creamy soup, made with fresh mushrooms, garlic, and herbs, delivering a warm and comforting flavor in every spoonful



Cheese Garlic Bread

Italian garlic flatbread topped with mozzarella

Garlic Bread Del Chianti

Italian garlic flatbread topped with Jalapenno, smoked ricotta, and caramelized onion

Truffle Mushroom Garlic Bread

Italian garlic flatbread topped with creamy truffle mushroom

Insalata Di Caprese

Fresh burrata cheese, fresh tomatoes and basil served with pesto and extra virgin olive oil

Insalata Di Caesar

Crisp romaine, iceberg lettuce, with extra virgin olive oil & parmesan shavings (Vegetarian / chicken)



Main Course (*choose two*)

Spaghetti Alla Napoletana

A classic Italian dish of spaghetti tossed in a simple yet flavourful sauce made with tomatoes, basil, and a drizzle of EVOO for an authentic taste of Naples

Spaghetti Aglio e Olio (Classic, Mixed Veg, Chicken)

A timeless Italian favourite, featuring spaghetti sautéed with garlic, EVOO, parsley and black olives. Available in classic, mixed vegetable, and chicken.

Linguine all'arrabbiata

Linguine tossed in a bold and spicy arrabbiata sauce with olive oil, red chillies and fresh vegetables

Pasta Alfredo

Pasta in a velvety parmesan cream sauce, rich, smooth, and delicious. Choice of veg or chicken. Choice of penne or fusilli.



Ravioli Del Chianti

Delicate homemade ravioli filled with a spinach and ricotta mixture, paired with your choice of sauce: classic butter, sage and parmesan or creamy smoked cheese and mushroom sauce.

Fettuccine Con Salsa Romano

Fresh homemade fettuccine tossed with garlic, bell peppers, and sun-dried tomatoes in a flavourful tomato and cream sauce

Ravioli Di Pollo E Funghi Con Salsa Romano

Delicate ravioli stuffed with a blend of chicken, mushroom, and mascarpone cheese, tossed in a classic Roman tomato sauce

Fettuccine Siciliana

Fresh homemade fettuccine tossed with garlic, sun-dried tomatoes, red chillies, basil and a vibrant tomato sauce. Available in vegetarian or chicken variations

Pasta Al Sugo

Conchiglie pasta tossed in a flavourful cherry tomato and basil sauce, topped with fresh bocconcini cheese.

Pesto Di Spaghetti Con Burrata E Pomodoro

Spaghetti tossed in a rich, creamy pesto sauce, topped with juicy tomatoes, fresh burrata cheese, and a sprinkle of parmesan

Ravioli Al Tartufo Cremoso

Delicate sheets of ravioli stuffed with a choice of spinach and ricotta or chicken and mushroom, in a velvety truffle mushroom cream sauce

Risotto Funghi Del Chianti

Creamy Arborio rice cooked to perfection with mushrooms, baby spinach and parmesan

Minestrone Di Risotto

Creamy Arborio rice slow-cooked in a hearty minestrone broth. Choice of Vegetarian or Chicken

Gnocchi Al Forno

Classic potato gnocchi baked with tomato sauce and mozzarella

Cannelloni

Delicate homemade cannelloni rolls stuffed with your choice of spinach and ricotta cheese or chicken ragù, baked to perfection with stringy mozzarella cheese in a tangy tomato sauce

Lasagne

Layered pasta baked to perfection with your choice of rich Bolognese sauce: vegetarian or chicken, topped with creamy béchamel and melted cheese for a hearty Italian classic



Pizza Margherita [10 inch]

A timeless classic featuring a neopolitan crust topped with rich tomato sauce, fresh mozzarella, and aromatic basil leaves, finished with a drizzle of EVOO

Pizza Verduce [10 inch]

A flavourful vegetarian pizza topped with black olives, onions, bell peppers, sun-dried tomatoes, zucchini, fresh mozzarella and a rich tomato sauce

Pizza Del Chianti [10 inch]

A flavourful pizza topped with pesto-marinated chicken, sun-dried tomatoes, roasted onions, mushrooms, and fresh mozzarella, over a rich tomato sauce base

Buratta Cremosa [10 inch]

A golden-baked crust topped with creamy burrata cheese, mushroom, garlic and parmesan cheese

Tartufo E Funghi [10 inch]

Pizza topped with a rich, creamy truffle mushroom mixture and melted mozzarella

Pollo Picante [10 inch]

Pizza topped with zesty tomato sauce, melted mozzarella, spicy seasoned chicken, garlic, bell peppers and onion. Topped with a creamy caesar dressing

Pollo Del Chianti

Perfectly grilled chicken breast in a rich cream sauce with mushrooms, smoked cheese, sun-dried tomatoes, and baby spinach, served with vegetable ragù and creamy mashed potatoes

Parmigiana Di Pollo

Crispy breaded chicken breast topped with rich tomato sauce, melted mozzarella, and parmesan cheese, baked to perfection for a classic Italian favourite

Pollo Al Ripieni

Chicken breast stuffed with mozzarella, haricot beans, and sage, sautéed in olive oil and served with rosemary potatoes for a hearty, flavourful dish

Penne Con Broccoli [V]

Penne with broccoli paste, garlic, crumbed broccoli, olives and sun-dried tomatoes

Linguine Sugo All'Arrabbiata [V]

Linguine tossed in our classic spicy arrabbiatta sauce with grilled vegetables





Desserts (*choose one*)

Tiramisu

Classic coffee flavoured Italian dessert with fresh homemade mascarpone cheese, served with almond biscotti

Bomba Di Cioccolato

A decadent molten chocolate bomb with a gooey center, served with creamy vanilla ice cream

Pannacotta

A smooth and creamy Italian dessert made with sweetened cream and vanilla, gently set, served with a vibrant berry compote and fresh seasonal fruits

Cheesecake Al Mitrilli

A rich and creamy baked cheesecake topped with a luscious blueberry compote, set on a buttery biscuit crust for a timeless dessert favorite

Kahlua Mousse

A luscious, velvety mousse infused with Kahlúa, offering rich coffee and chocolate notes. Light, airy and indulgently smooth

Torta Limone Del Chianti

A delicate lemon cake with a light, zesty flavour. Soft, moist, and finished with a dusting of powdered sugar

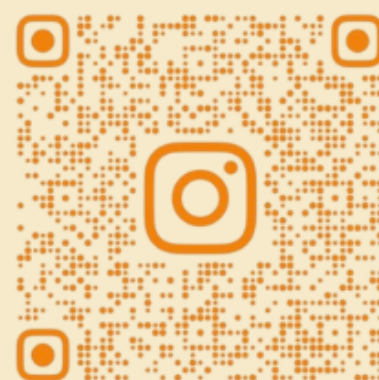
Mamma Mia

HERE WE MEET AGAIN

KORAMANGALA | INDIRANAGAR | MG ROAD | BELLANDUR
HEBBAL | FORUM MALL - SOUTH BLR | THE BAY - ECOWORLD

“L'amore è come il vino:
migliora con il tempo”

“Love is like wine:
it gets better with time”



@CHIANTI.RISTORANTE