

SALUMERIA

The Italian Deli

SELECTION OF FINE ITALIAN CHEESE SERVED WITH TRADITIONAL ACCOMPANIMENTS

Provolone, Apple And Shallot Mostarda (n) (d) 	795
Fontal with Black Truffle Honey (n) (d) 	795
Cave Mountain Goat Cheese, Plum Chutney (n) (d) 	795
24 Month Aged Parmesan, Vintage Balsamic (n) (d) 	895
Tasting Platter of Four (100 gms each) (d) (n) 	1195

SELECTION OF THE FINEST DRY CURED MEATS WITH TRADITIONAL ACCOMPANIMENTS

Prosciutto Di Parma (p) 	895
Mortadella (p) 	795
Salami Milano (p) 	795
Coppa (p) 	795
Tasting Platter Of Four (50 gms each) (p) 	1495

BRUSCHETTA

Hydroponic Tomato, Basil, Rocket, Parmigiano Reggiano (d) 	895
Smoked Salmon And Fijian Avocado, Yellow Lemon, Extra Virgin Olive Oil 	1095
Wild Mushroom & Chicken, Aged Parmesan (d) 	995

CRUDO & INSALATA

Salads

SORRENTO'S MOZZARELLA BAR (d) ★

Heirloom Tomatoes, Organic Basil, Wild Rucola, Aged Balsamico with Choice Of Fresh Mozzarella Burrata	1195
Buffalo Mozzarella	1095
Bocconcini	1095

RUCOLA SALAD (n) (d)

Arugula, Blueberry, Pear, Goat Cheese, Candied Walnuts	1095
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PANZANELLA SALAD

Bio Quinoa, Dried Cranberry, Mix Greens, Baby Beet, Cucumber, Baby Gem, Ciabatta, Carrot, Red Wine Beetroot Vinaigrette	1095
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ASPARAGUS (d)

Melted Scamorza, Vegetable Croquette, Truffle Sauce	1095
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CAESAR ON WHEELS (e) (p) (d) ★

Romaine Lettuce, Baby Gem, Poached Egg, Anchovies, With A Choice Of Chicken Or Bacon	1095
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PROSCIUTTO DI PARMA (p) (d)

Salad Of Fresh Melons, Bocconcini And Parma Ham	1195
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TUNA TARTARE (n)

Yellow Fin Tuna Tartare, Capers, Shaved Fennel Salad, Sundried Tomato, Fijian Avocado, Lemon, Wild Rocket, Redish, Shallot, Sesame Seed, Crispy Sago	1495
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TENDERLOIN CARPACCIO (d)

Amalfi Lemon, Truffle Sauce, Wild Rucola, Parmesan, Capers Berry	1395
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CHICKEN SPIEDINI

Free Range Chicken, Basil, Peruvian Chili, Romesco Sauce	1095
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FRITTO MISTO

Crispy Fried Prawn, Sea Bass, Calamari, Parsley, Garlic Chips And Amalfi Lemon Sauce	1595
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SCALLOP (p) (d)

Pan Seared Wild Scallops, Crackling Quinoa, Snap Pea Sauce, Pancetta Relish	1595
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ARANCINI (d)

Iranian Saffron, Green Peas, Mozzarella Cheese, Tomato, Fresh Basil, Spicy Tomato Sauce	1095
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BABY SPINACH, AVOCADO AND BEETROOT SALAD

Locally Sourced Organic Malabar Spinach, Roasted Beet, Hydroponic Romain Lettuce	1395
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“buon appetito”

 VEGETARIAN  NON VEGETARIAN (e) CONTAINS EGG (p) CONTAINS PORK (n) CONTAINS NUTS (d) CONTAINS DAIRY (GF) GLUTEN FREE ★ CHEF'S SIGNATURE

 OUR PRODUCE AND CUISINE IS ROOTED IN NATURE, FEATURING THE FINEST LOCALLY AND ETHICALLY-SOURCED INGREDIENTS.

ALL PRICES ARE IN INDIAN RUPEES. WE LEVY A SERVICE CHARGE. SERVICE CHARGE LEVIED IS DISCRETIONARY.

GUESTS CAN HAVE IT WAIVED OFF AS PER THEIR REQUEST. GOVERNMENT TAXES AS APPLICABLE.

ZUPPE

Soup

RISOTTO

Braised carnaroli rice

SEAFOOD BROTH (d) ▲ 1095

Green Lip Mussels, Prawn, Sea Bass, Calamari, Fresh Basil, Tomato

CLASSIC MINISTRONE (e) ■ 895

Mildly Spiced Rustic Soup, Puy Lentil, Cereals, Homemade Canestri Pasta

ASPARAGUS VELOUTE (d) ★ ■ 895

Belgioioso Mascarpone, Fresh Black Truffle Cracker, Flat Parsley, Extra Virgin Olive Oil

WILD MUSHROOM (d) ■ 1795

Fresh Umbrian Black Truffle Pate, Parmigiana Reggiano, Fresh Kashmiri Morel, Porcini, Flat Parsley

THREE TOMATO RISOTTO (d) ■ 1795

Burrata and Olive Dust, Extra Virgin Olive Oil

ROCK LOBSTER RISOTTO (d) ★ ▲ 1995

Iranian Saffron, Grana Padano, Fresh Rosemary, Crispy Caper Bud



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ARTISANAL PASTA

Home Made

Our pasta is made fresh from the skilled hands of our very own artisan pasta makers

HOMEMADE CHITARRA (e) (d) ★ ▲ 1995

(Finished at your table side)

Flat Spaghetti, Andaman Lobster, Brandy, Basil, Mama Rosa's Sauce

CANESTRI ALLA NORMA (e) (d) ■ 1495

House Made Short Pasta, Tomato, Aubergine, Ricotta

BASIL FETTUCCINE (e) (d) ■ 1495

Pecorino Cheese Emulsion, Fresh Cherry On Vine, Ocimum Basil

CASARECCE AL PESTO GENOVESE (n) (e) (d) ■ 1495

House Made Short Rolled Up Pasta, Haricot Beans, Baby Potato, Parmesan Flakes

CLASSIC LASAGNA PRIMAVERA (e) (d) ■ 1495

Fresh Mozzarella, Seasonal Farm Vegetables, Basil, Tomato Fondue

RAVIOLI RICOTTA (e) (d) ■ 1495

Baby Spinach, Parmesan, Nutmeg, Fresh Tomato Sauce

MUSHROOM TORTELLI (e) (d) ■ 1495

Stuffed Pasta In Sage Butter Sauce, Aged Parmesan Fondue

DUCK RAVIOLO (e) (d) ▲ 1795

Fontal Cheese, Wilted Baby Spinach, Duck Glaze

CHICKEN AGNOLOTTI (e) (d) ▲ 1795

Slow Roasted Onion, Truffle Pate, Fontal And Chicken Essence

BUCATINI PUTTANESCA (d) ▲ 1795

Anchovies, Caper, Kalamata Olive, Tomato, Grana Padano

LINGUINI PRAWNS AGLIO, OLIO E PEPERONCINO ▲ 1995

Elephant Garlic, Chili, Parsley, Tiger Prawn, Amalfi Lemon, Extra Virgin Olive Oil

HOUSE MADE PAPPARDELLE (e) (d) ▲ 1795

New Zealand Lamb Ragout, Pecorino Romano, Rosemary

SPAGHETTI CARBONARA (p) (e) (d) ▲ 1795

Pulled Pork Cheek, Parmesan, Free Range Egg Yolk, Flat Parsley

BUCKWHEAT FETTUCCINE (d) (e) ■ 1495

Free Range Egg, Fresh Tomato Sauce & Home Basil



canestri



conchiglie



fagottini



tortellini



Casarecce



trecce



stozzapreti



cavatelli



gigli



ravioli

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DA CONDIVIDERE

Main Plates. Sharing Family Style

RUSTIC SPECIALTIES (Finished at your table side) Recommended for 2 guests

Roasted Whole Spring Chicken, Fresh Herbs (d) ▲ 2995

Today's Fish: Capers, Gavi Wine, Cherry Tomato, 2995
Kalamata Olives (d) ▲

Grilled Sea Food Platter - Calamari, Jumbo Prawn, 4495
Fish Of The Day, Andaman Lobster (d) ▲

24 Hours Braised Lamb Shanks, Creamy Truffle 2995
Polenta, Gremolata (d) ★ ▲

All Grilled And Roasted Items Are Served With Classic
Rosemary Roasted Potato, Grilled Vegetables And Our
Sauce Selection.

PLATED MAINS

Prime Cuts Of Meat, Poultry And Fish Served In
A Selection Of Rustic Preparations

TAGLIATA GRASS FED TENDERLOIN (d) ★ ▲ 2495
Sliced Grilled Tenderloin, Wild Arugula,
Twice Baked Pink Potato, Parmesan Flakes,
Balsamic Jus

PRAWNS GRATIN (d) ▲ 2995
Elephant Garlic, Chili, Lemon Zest, Parmigiano
Reggiano, Ciabatta Crumb, Flat Parsley,
Grilled Vegetable

ATLANTIC BLACK COD (p) (d) ▲ 3495
Smoked Tomato Jus, Cherry Tomato Olive Relish,
Dehydrated Parma, Warm Potato Fennel Salad

PAN ROASTED SCOTTISH SALMON (d) ▲ 2995
Sicilian Caponata, Quinoa, Taggiasca Olive Salsa

SEA BASS (d) ▲ 2995
Pan Seared Sea Bass, Rosemary Roasted Potato,
Grilled Vegetables, Amalfi Lemon Sauce

SOUS VIDE YOUNG CHICKEN ROULADE (n) (d) ▲ 1995
Ratte Potato Espuma, Fresh Morel, Baby Carrot,
Asparagus, Pistachio, Chicken Jus

CHICKEN ALLA MILANESE (d) ▲ 1995
Panko Dusted Chicken, Parmigiano Reggiano,
Baby Gem Salad, Berry Celery Relish

DUO OF LAMB (d) ★ ▲ 2995
Lamb Chops, Lamb Loin, Roman Artichoke Pate,
Goat Cheese Gnocchi, Black Olive Dust, Lamb Glaze

DUCK BREAST (n) ▲ 2995
Acacia Honey Glazed Sous Vide Mallard Duck Breast,
Carrot Cream, Confit Scallion, Chestnut Puree,
Confit Duck Leg Croquette

SOUS VIDE PORK BELLY (n) (p) ▲ 2495
Compressed Potato, Green Apple And Red Cabbage
Sauce, Apricot Jus

TUNA LOIN (d) ▲ 🌱 2995
Fresh Baby Fennel, Pomegranate, Hydroponic Cherry
Tomato

PASTURE RAISED GRILLED CHICKEN (d) ▲ 🌱 1995
Chicken Breast, Cherry On Vine

PLATED MAINS (Vegetarian)

EGGPLANT PARMIGIANA (d) 🌱 1995
Aubergine, Buffalo Mozzarella, San Marzano
Tomato Sauce, Fresh Basil

RICOTTA FUNGHI FAGOTTINI (d) 🌱 1995
Fresh Ricotta, Truffle Pate, Asparagus,
Sundried Tomato, Asparagus Fondue

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NEAPOLITAN PIZZA

The Classic Neapolitan Pizza is made with Biga dough and flavoured with house-made San Marzano Sauce. Biga is a type of pre-fermentation used in Italian baking. Many popular Italian breads are made using biga. Biga adds complexity to the pizza flavour and is often used in breads that need a light, open texture with holes.

BUFALINA (d) ★  1495
San Marzano Tomato, Fresh Mozzarella, Organic Basil

PIZZA BIANCO (d)  1795
Burrata, Truffle Pate, Wild Mushrooms

VEGETARIANA (d)  1495
Mozzarella and Tomato, Grilled Zucchini, Spinach, Artichoke, Onion

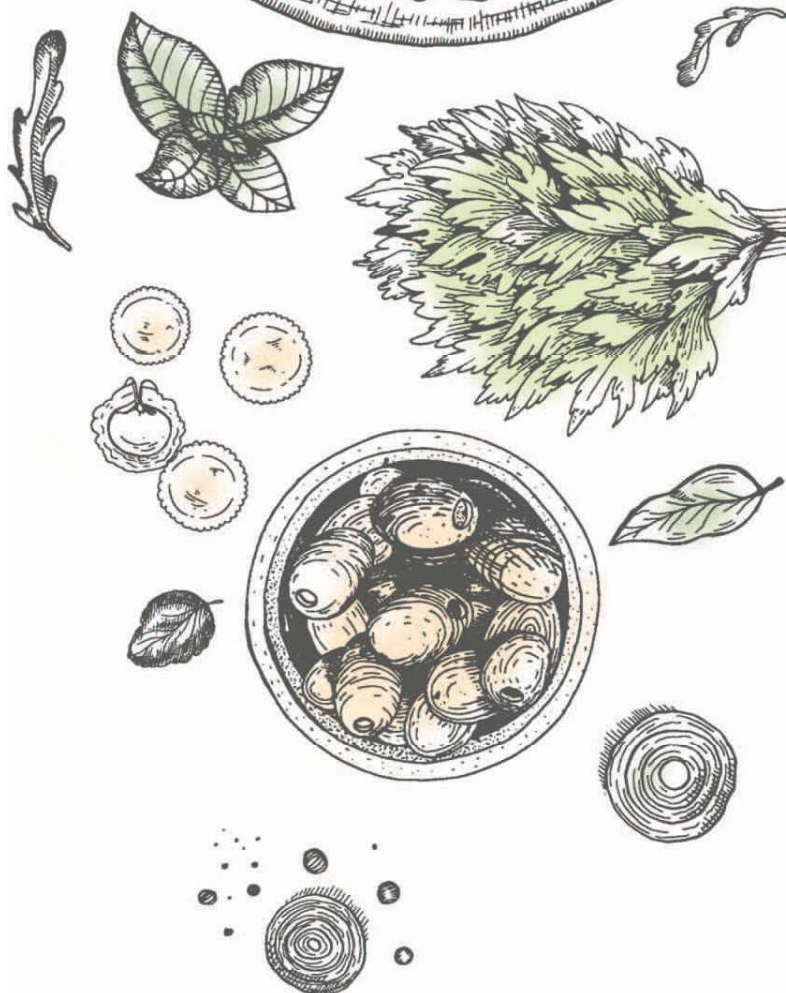
CAPONATA E GAMBERI (n) (d)  1795
Eggplant, Capers, Pine Seeds, Broccoli, Mild Spicy Shrimps

REGINA (p) (d)  1795
Burrata and Tomato, Parma Ham, Olive, Arugula

BBQ (d)  1795
Mozzarella and Tomato, Spicy Chicken, Kalamata Olives, Basil

SALAMI PEPPERONI (p) (d)  1795
San Marzano Tomatoes, Red Onions, Buffalo Mozzarella

PIZZA CALZONE (p) (d)  1795
Cooked Ham, Wild Mushroom, Fontal Cheese



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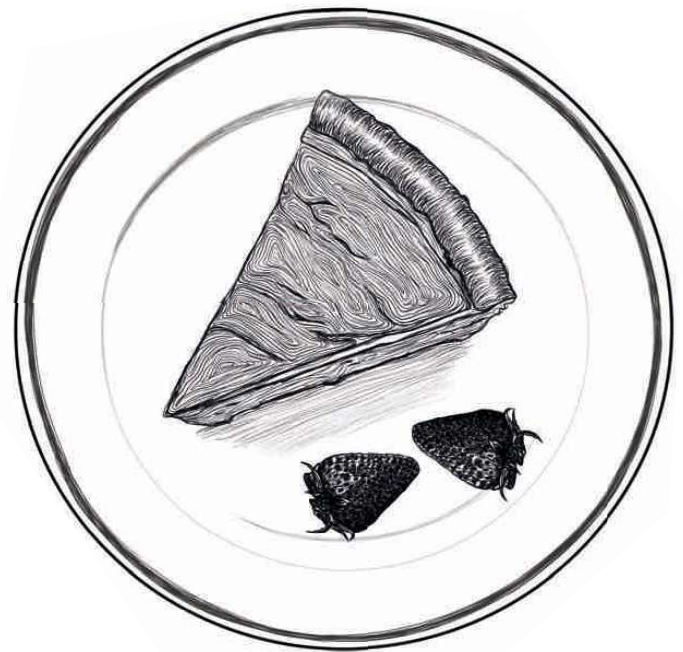
Plated Dessert (Sweet Creation)

TEXTURES OF CHOCOLATE (d) (e) (n)	995
Chocolate Rocher, Milk Chocolate Cremeux, Magnum	
VANILLA PANNA COTTA SUGAR FREE (d) (GF)	995
Raspberry Sauce, Berry Caviar	
TIRAMISU (LIVE) (d) (e) (n)	995
Italian Mascarpone Crème, Kalhua, Coffee Syrup, Saviardi Biscuit	
BAKED ALASKA 'TABLE SIDE FLAMBE' (d) (e)	1195
Lemon curd, strawberry basil, vanilla bean ice cream, Italian meringue	
CLASSIC CHEESE CAKE (d) (e) (n)	995
Crème Cheese, Mandarin Sorbet, Berries	
FRESH FRUITS 	995
Cherry Sorbet	
SORRENTO DESSERT SAMPLER (d) (e) (n)	1195
Chocolate Roche, Tiramisu, Cheesecake, Brownie-caramel Gelato	

GELATO

Our In-House Italian Iced Dessert

VANILLA BEANS (d)	995
DARK CHOCOLATE (d)	995
COOKIES & CREAM (d)	995
BROWNIE, HONEYCOMB & CREAMEL (d) (e) (n)	995
PISTACHIO (d) (n)	995
STRAWBERRY BASIL (d) (n)	995



SORBETTO

From The Sicilian Coast

Fresh And Fruity Palate Cleansers From The Coast Of Southern Italy

RASPBERRY 	995
CHERRY 	995
COCONUT 	995

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