



Italian food contains all the flavors of Italy. Most of us are familiar with such as pizza & pasta, but there are much more in it. Tomatoes are abundantly used in Italian food. The dishes are flavored with fresh green herbs, like basil, thyme, oregano with different types of cheese are used. Main course food based on cream or tomato based sauces & served with bread or typical rice called Risotto

italian

## SOUP

### MINISTRONE SOUP

A tomato base Italian broth flavoured with garlic, diced vegetable and broken spaghetti Vegetable Antipasti

## ITALIAN PASTA SALAD

### BABY CORN PASTA SALAD (FUSILLI)

Fusilli pasta mixed with exotic vegetables & Italian dressing with seasonings

### INSALATA DE PERE E PEPERONE (BELL PEPPER & PEAR SALAD)

Fusilli pasta mixed with exotic vegetables & Italian dressing with seasonings

### TOMATO & MOZZARELLA SALAD

Traditional Italian salad with layer of tomato slices and mozzarella sprinkle with extra virgin olive oil and black pepper

## MAIN COURSE

### PASTON LIVE STATION

Pasta commonly known as "Macaroni" includes all shapes as- Fusilli - Penne - Spaghetti - Farfalle - Fettuccine

Pasta cooked with olive oil, red green & yellow capsicum, broccoli, baby corn, parsley, tomato, basil, oregano, thyme, rosemary, chili flakes, black olives, green olives, farmer cheese, Tabasco sauce served with white, red & pesto sauce

### LASAGNA CON RAGU AL POMODORO

Layer of fresh lasagna interlaced with vegetarian tomato ragu and topped with tomato sauce & baked

### RISOTTO AL PARMIGIANO

Traditional risotto enriched with parmesan cheese and butter

### RATATOUILLE

Traditional eggplant ratatouille made with tomatoes, onions, zucchini, eggplant, bell peppers, garlic, marjoram, basil

## DESSERTS

### TIRAMISU

Traditional Italian dessert made with creamy cheese and coffee flavored liquor and sprinkled with cocoa powder

### RUM CARAMEL MOUSSE

Mousse made with creamy white custard sweetened with caramelized sugar and flavored with rum and topped with caramel sauce