



## AWARDS & RECOGNITIONS

Times Food & Nightlife Awards 2020  
Best Italian Restaurant in Bangalore

Times Food & Nightlife Awards 2021  
Best Italian Restaurant (Casual Dining)

Eazydiner Foodie Award 2019  
Best European Casual Dining Restaurant in Bangalore

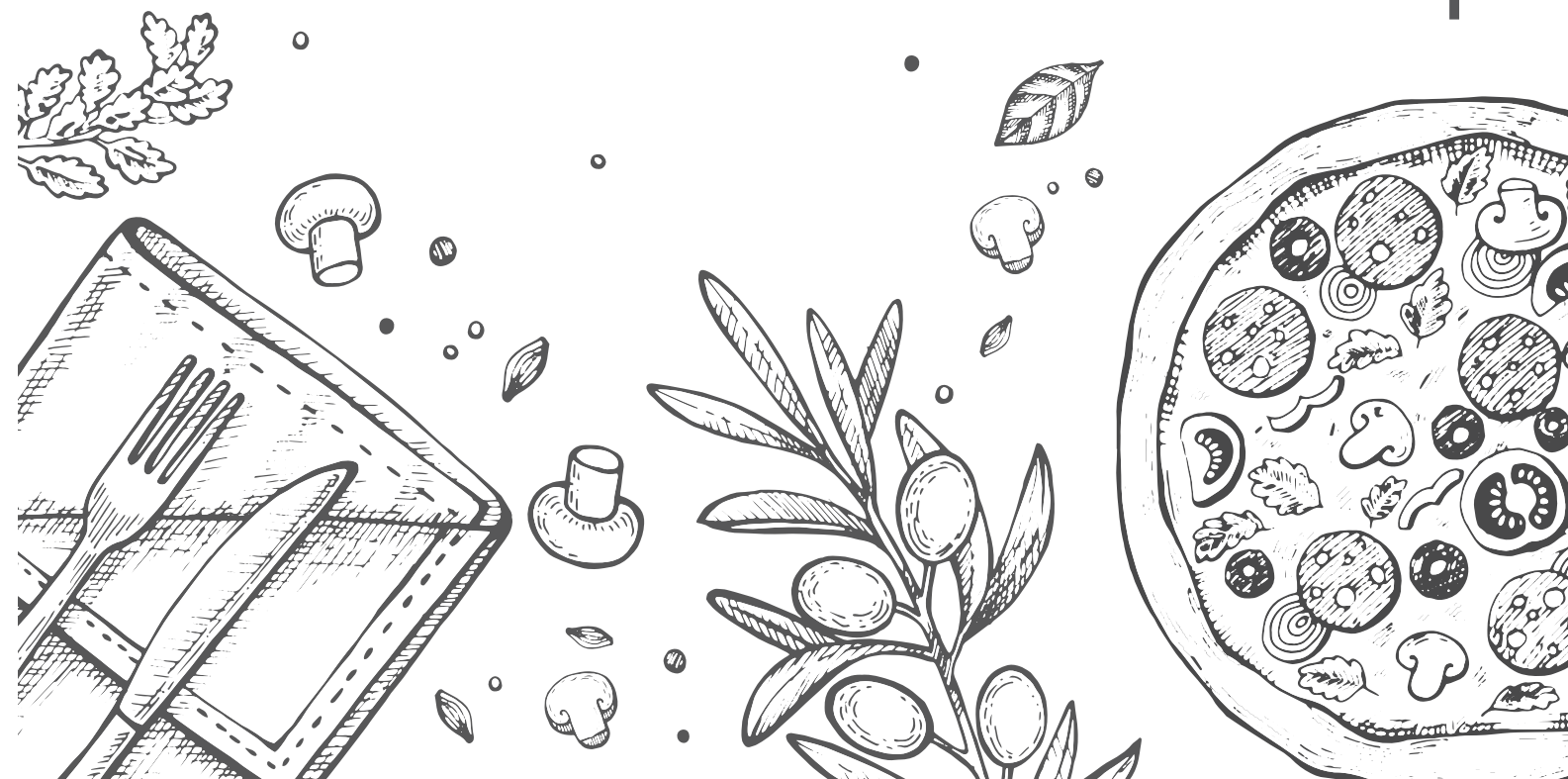
Restaurant Awards 2019  
Best Foreign Cuisine Restaurant Chain of the Year

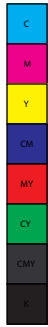
## OUR RESTAURANT LOCATIONS

**SARJAPUR** | Inside The Gran Carmen Address

**JAYANAGAR** | Lobby Level, La Marvella - A Sarovar Premiere Hotel

**KORAMANGALA** | No 8, 4th Floor, Above GKB Opticals, Sony World Junction





# MENU

## ANTIPASTI/STARTERS



Mushroom & Ricotta Bruschetta Rs. 345  
(Thyme and garlic flavoured creamy mushroom, ricotta cheese)



Tomato & Fresh Mozzarella Rs. 345  
(Cherry tomato, basil, extra virgin olive oil, garlic and fresh mozzarella cheese)



Assorted Bruschetta Rs. 385  
(Roasted bell peppers, Tomato & Mozzarella, Zucchini & Feta, caramelised onions with Parmesan and Rucola)



Rotoli di Peperone alla Griglia Rs. 385  
(Grilled bell pepper rolls stuffed with goat cheese, dressed with zucchini stewed in red wine vinegar)



Piadina ai Funghi Rs. 365  
(Italian flat bread topped with mushrooms, mozzarella, rucola and aged balsamic drizzle)



Crostini Verdure Rs. 355  
(Toasted garlic flavoured bread with Mediterranean vegetables, mozzarella and pesto)



Panzerotti Rs. 345  
(Half-moon shaped deep fried savoury stuffed with spinach and ricotta, served with spicy tomato pesto sauce)



Bocconcini Fritti Rs. 405  
(Crumb fried fresh bocconcini cheese served with basil tomato sauce)



Aglia Olio ai Funghi e ai Broccoli Rs. 355 'Ve'  
(Sautéed mushrooms and broccoli, garlic, chili, parsley olive oil and sun-dried tomatoes)



Rosa di Salmone Affumicato Rs. 535  
(Smoked salmon roll with mascarpone, capers, dill and onion)



Code di Gamberi Rs. 475  
(House marinated grilled prawns, scallions, mustard dressing)



Calamari Fritti Rs. 465  
(Fried calamari with wasabi mayo)



Piadina di Parma Rs. 505  
(Italian flat bread with mozzarella, rucola and Parma ham, aged balsamic drizzle)



Crostini di Pollo Rs. 385  
(Toasted garlic bread with slow cooked chicken, jalapeno, mozzarella and pesto)



Spiedino di Pollo Rs. 425  
(Skewer marinated in Chef's secret recipe, served with homemade pita, grilled tomato, cucumber yogurt dip)

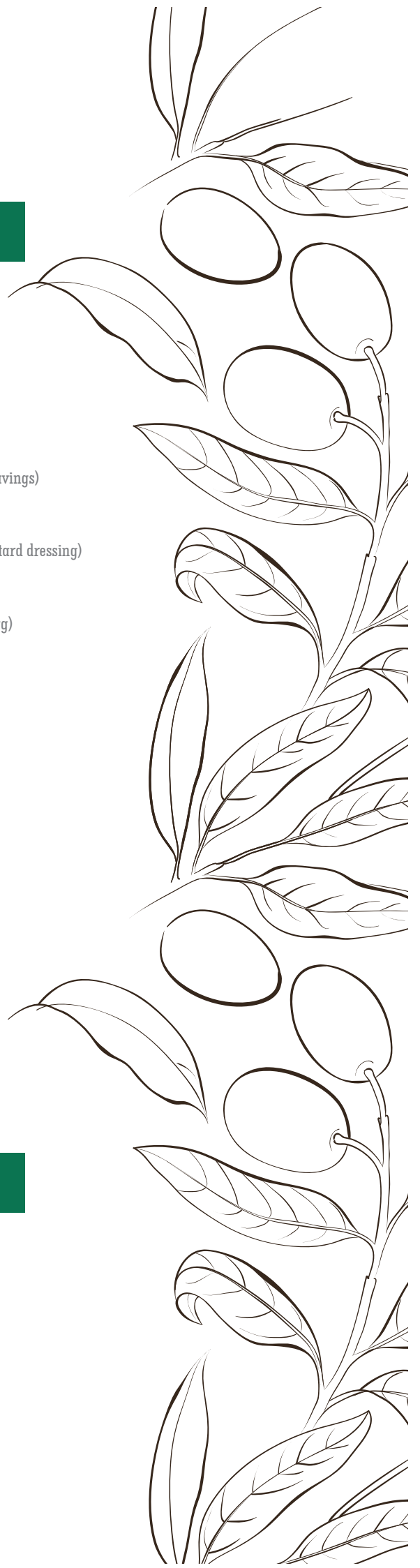
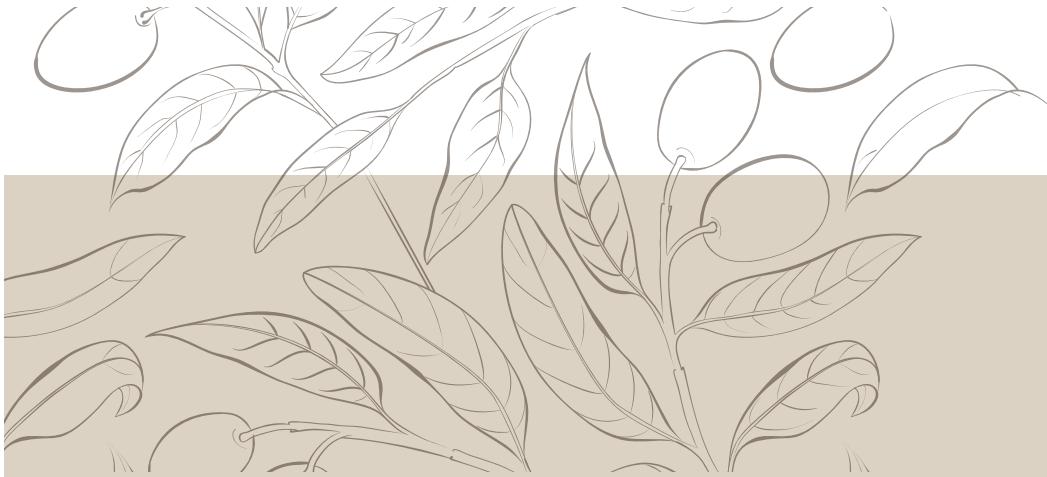


Pollo Fritto e Gorgonzola Rs. 385  
(Chicken breast stuffed with fresh mozzarella served with gorgonzola dip)

We Levy a 7% Service Charge  
Ve : Vegan Friendly







## INSALATA / SALADS



### Mozzarella e Caprese Rs. 395

(Plum tomato and buffalo mozzarella, basil pesto, pine nuts, extra virgin olive oil)



### Insalata di Verdure Arrosto Rs. 375

(Mesclun greens, grilled vegetable, artichoke, mushroom, sun-dried tomato, olives vinaigrette)



### Insalata di Via Milano Rs. 375

(Mesclun greens, apple, pears, bell pepper confit, zucchini, aged balsamic dressing and parmesan shavings)



### Insalata di Pollo Affumicato Rs. 395

(Smoked chicken, assorted lettuce, poached mushrooms, pomegranate, cherry tomato, parmesan, honey mustard dressing)



### Insalata di Caesar Rs. 395

(Ice burg and romaine lettuce, herbed chicken, garlic croutons, and parmesan cheese, poached egg)



### Insalata di Melone e Prosciutto Rs. 575

(Rock melon, Parma ham, served with rocket leaves, lemon, honey and aged balsamic)



### Insalata di Gamberetti Rs. 495

(Mix lettuce, grilled shrimps, cherry tomato with lemon caper dressing)

## Chef recommended topping for your salads



### Add on Burrata Rs. 215



### Add on Smoked Salmon Rs. 175



### Add on Grilled Chicken Breast Rs. 135



### Add on Crispy Bacon Rs. 155



### Add on Parma Ham Rs. 195

## PIATTO / PLATTERS



### Piatto di Antipasti Rs. 795

(Assorted Vegetarian Antipasti)



### Piatto di Antipasti Rs. 895

(Assorted Non - Vegetarian Antipasti)



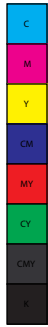
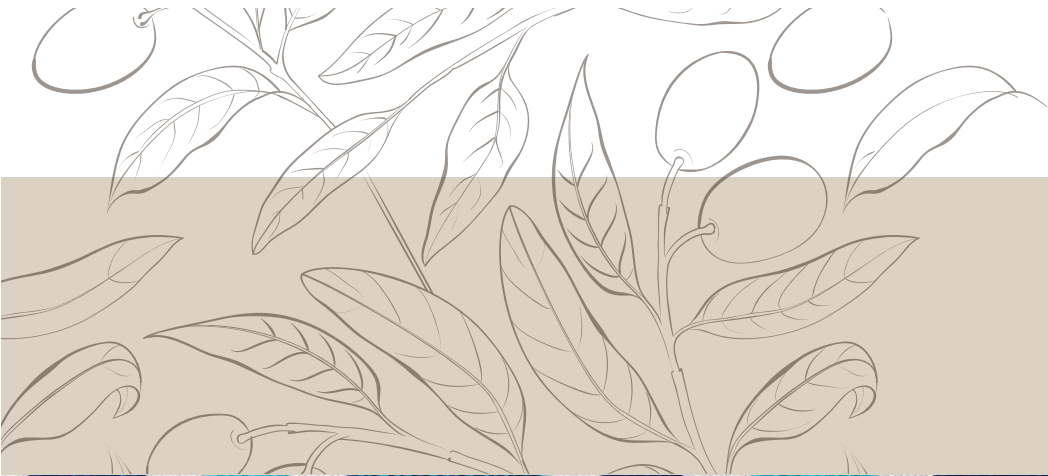
### Piatto di Formaggio Rs. 995

(Italian and French cheese served with nuts, fresh fruit, cheese crackers and grissini sticks)

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Tagliere di Affettati Rs. 1095  
(Cold cuts and deli meats served with Melba toast and grissini sticks)

## ZUPPA / SOUPS

(All soups served with garlic croutons)



Minestrone alla Genovese Rs. 245 (add on chicken @ Rs. 50 extra)  
(Classic clear soup with vegetables, beans and pasta)



Crema di Funghi Rs. 265 (add on chicken @ Rs. 50 extra)  
(Cream of mixed wild mushroom with dash of truffle oil)



Crema di Broccoli e Zucchini Rs. 265  
(Cream of broccoli & zucchini, served with parmesan tuile)



Zuppa Di Pesce Rs. 345  
(Seafood broth with shrimp, fish, squid, red chili and artichoke)

## PASTA E RISOTTI – VEGETARIANO

Whole-wheat or gluten free pasta @ Rs. 75 extra  
(Served with garlic bread)



Spaghetti Aglio Olio Pepperoncino Rs. 405  
(Spaghetti tossed in olive oil, garlic, chili, herbs, and sun-dried tomatoes)



Penne alla Genovese Rs. 415  
(Penne, haricot beans, potato tossed in a homemade basil pesto)



Capelli alla Pomodoro Rs. 415  
(Angel hair pasta tossed in olive oil, garlic, cherry tomato, olives, basil, plum tomato sauce)



Penne Barbaresca Rs. 425  
(Penne tossed with bell peppers, mushroom, sun-dried tomatoes, in a creamy tomato sauce)



Fettuccine alla Puttanesca Rs. 415  
(Homemade fettuccine with olive oil, capers, garlic, olives and tomato sauce)



Fusilli alla Broccoli Rs. 425  
(Fusilli pasta with fresh cream, broccoli, sun-dried tomatoes and olives)



Penne di Verdure Rs. 415  
(Penne with fried Mediterranean vegetables in a spicy tomato sauce)



Ravioli di Spinaci e Ricotta Rs. 425  
(Homemade ravioli stuffed with spinach and ricotta, tossed in a light pink sauce)



Tortelloni Tartufo Patata Rs. 445  
(Hand rolled tortelloni stuffed with truffle potato, served in a walnut and brown butter)



Lasagne di Verdure Rs. 415  
(Baked vegetable lasagna)

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**Risotto Spinaci Rs. 465**

(Spinach, tomato, arborio rice, lemon zest, walnuts and olive oil)



**Risotto Broccoli e Olive Rs. 475**

(Arborio rice with mascarpone cheese, olives and broccoli)



**Risotto ai Funghi Selvatici Rs. 475**

(Arborio rice with sautéed mushrooms, thyme, topped with parmesan and chives)

**PASTA E RISOTTI – NON VEGETARIANO**

Whole-wheat or gluten free pasta @ Rs. 75 extra

(Served with garlic bread)



**Spaghetti Aglio Olio Gamberi Rs. 525**

(Spaghetti tossed in olive oil, garlic, chili, herbs, sun-dried tomatoes, fresh prawns and parsley)



**Fusilli ai Salmone Rs. 595**

(Fusilli with smoked salmon, cherry tomatoes, capers, cream and dill sauce)



**Capelli alla Pescatore Rs. 545**

(Angel hair pasta with mixed seafood, white wine, plum tomato sauce and basil)



**Spaghetti Aglio Olio di Pollo e Funghi Rs. 475**

(Spaghetti tossed in olive oil, garlic, chili, herbs, sun-dried tomatoes, chicken and mushrooms)



**Penne Amatriciana Rs. 495**

(Penne pasta, pork bacon, cherry tomato, onion, garlic, spicy tomato sauce)



**Penne Milanese Rs. 495**

(Penne with chicken, mushroom, oregano and chives tossed in a cream and tomato sauce)



**Tortellini di Pollo Brasato Rs. 495**

(Tortelloni stuffed with braised chicken, cream and chives sauce, mushrooms, sun-dried tomatoes)



**Fettucine con Salmone alla Griglia Rs. 625**

(Homemade fettucine with paprika marinated grilled salmon, cherry tomatoes in a creamy sauce)



**Spaghetti alla Carbonara Rs. 495**

(Spaghetti with pork bacon, cream, egg yolk, parmesan, and cracked black pepper)



**Tagliatelle e Ragù di Agnello Rs. 575**

(Homemade tagliatelle, lamb ragout and red wine sauce, sun-dried tomatoes)



**Lasagne di Pollo Rs. 495**

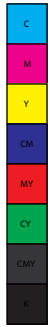
(Classic chicken lasagna)

We Levy a 7% Service Charge

Ve : Vegan Friendly







Risotto con Frutti Di Mare Rs. 575

(Arborio rice, sautéed mixed seafood in tomato seafood bisque)



Risotto di Pollo alla Griglia Rs. 495

(Arborio rice, grilled chicken breast, mushrooms, creamy tomato sauce)

SELECTION OF PIZZA - VEGETARIAN

Hand stretched Pizzas, fermented for a minimum of 12 hours  
( Whole wheat option available)



Classic Margherita Rs. 495

(Tomato sauce, mozzarella, cherry tomato, fresh basil)



La Rucola Rs. 495

(Tomato sauce, mozzarella, rucola salad, cherry tomato, shaved parmesan and balsamic reduction)



Aglia Olio Rs. 495

(Tomato sauce, mozzarella, roasted garlic, olive oil, chili, sun-dried tomatoes and parsley)



Primavera Rs. 495

(Tomato sauce, mozzarella, fresh herbs, olives and bell peppers)



Bollywood Rs. 515

(Tomato sauce, mozzarella, red chili, broccoli, zucchini, mushrooms, sun-dried tomatoes and basil pesto)



Funghi e Quattro Formaggio Rs. 525

(Tomato sauce, four cheese (mozzarella, ricotta, parmesan, gorgonzola), roasted garlic, mixed mushrooms)



Mediterraneo Rs. 525

(Tomato sauce, marinated artichokes, sun-dried tomato, spinach, olives, garlic, mozzarella, feta)



Rustica Rs. 525

(Tomato sauce, mozzarella, smoked cheese, roasted garlic, mushrooms, pickled onions, spinach, black olives)



Diavola Verde Rs. 495

(Tomato sauce, mozzarella, olives and capers, pickled onions, sun-dried tomato, jalapeno)



Quattro Stagioni Rs. 525

(Tomato sauce, mozzarella, mushroom, artichoke, black olives, broccoli)

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Ve : Vegan Frienly





## SELECTION OF PIZZA - NON VEGETARIAN

Hand stretched Pizzas, fermented for a minimum of 12 hours  
( Whole wheat option available)



### Gamberi Aglio Olio Rs. 595

(Tomato sauce, prawns, mozzarella, roasted garlic, olive oil, chili, sun-dried tomatoes and parsley)



### Salmone Rs. 655

(Tomato sauce, mozzarella, smoked salmon, onion, capers)



### Americana Rs. 565

(Tomato sauce, mozzarella, sliced chicken, corn, oregano)



### Pollo Funghi Spinaci Rs. 585

(Tomato sauce, mozzarella, pesto chicken, mushroom, spinach, olives, sun-dried tomato)



### BBQ Chicken Rs. 585

(Tomato sauce, mozzarella, marinated BBQ chicken, mushroom, olives, sun-dried tomato)



### Contadina Rs. 585

(Tomato sauce, mozzarella, grilled chicken, chicken sausage, onions, jalapeno, egg)



### Bologna Rs. 635

(Tomato sauce, mozzarella, English cheddar, lamb Bolognese, sautéed mushrooms)



### Lamb Pepperoni Rs. 635

(Tomato sauce, mozzarella, lamb pepperoni, bell peppers, black olives)



### Via Milano Pepperoni Rs. 635

(Tomato sauce, mozzarella, Italian pork pepperoni, black olives)



### Parma Ham Rs. 675

(Tomato sauce, mozzarella, mushrooms, olives, Parma ham)



### Siciliana Rs. 615

(Tomato sauce, mozzarella, BBQ chicken, Italian pork pepperoni, roasted bell peppers)



### Capricciosa Rs. 675

(Tomato sauce, Parma ham, mozzarella, mushroom, artichoke and olives)

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## DALLA GRIGLIA / FROM THE GRILLS



### Gamberoni Rs. 795

(Herb marinated tiger prawns served with roasted vegetable and lemon garlic butter sauce)



### Aragosta Rs. 1450

(Grilled lobster in lemon caper sauce, served with sautéed vegetables)



### Pollo Grigliato Rs. 565

(Grilled baby chicken marinated with Italian spices, balsamic reduction, fresh greens and rosemary potatoes)



### Braciola di Maiale Rs. 795

(BBQ pork chops, garlic mash potato and oven roasted vegetables)

## PESCE E CARNI / SEAFOOD & MEATS



### Branzino Rs. 625

(Pan seared sea bass served with string vegetables and rucola salad)



### Salmone Rs. 795

(Herb crusted Norwegian salmon, served with buttered vegetables)



### Scallopine di Pollo Rs. 545

(Chicken breast with mushrooms, smoked cheese and cream sauce, with roasted potatoes, garden vegetables)



### Petto di Pollo e Pesto Rs. 545

(Pan seared chicken marinated in homemade pesto, with crushed potatoes, buttered vegetables)



### Costoletta di Agnello Rs. 825

(A Via Milano Signature recipe - braised Indian lamb chops marinated in herbs, paprika and red wine, served with rosemary roasted potato, buttered vegetables)

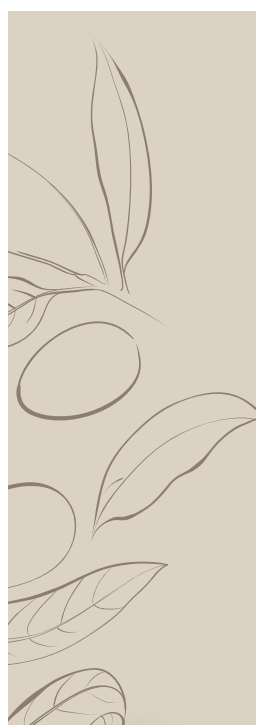


### Village Style Pork Rs. 695

(Slow cooked pork belly, served with Petimezi sauce, garlic mash potato and roasted vegetable)

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## DOLCI / DESSERT

**Tiramisu Rs. 295**  
(Italian mascarpone, Lavazza espresso, coffee ice cream)

**Chocolate Lasagne Rs. 265**  
(Layers of white, milk and dark chocolate pastry)

**Panna Cotta Rs. 265 'Ve'**  
(Vanilla panna cotta with strawberry coulis)

**Orange Crème Brûlée Rs. 295**  
(Classic crème brûlée with orange zest)

**Almond Semifreddo Rs. 265**  
(Caramelized almond nougat with chocolate sauce)

**Torta Formaggio di Mirtillo Rs. 295**  
(Classic baked cheese cake topped with blueberry compote)

**Cioccolato Fuso Rs. 295**  
(Hot chocolate fondant with cinnamon ice-cream)

**Gelato and Sorbet Rs. 140 (per scoop)**

Gelato: Vanilla, Chocolate, Stracciatella, Coffee  
Sorbet: Mango, Lemon, Berry

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