



Si Nonna's

THE ORIGINAL SOURDOUGH PIZZA



OUR DOUGH IS MADE ON SITE DAILY USING
NONNA'S TRADITIONAL RECIPE

BITES TO START

FOCACCIA AL ROSMARINO

SOURDOUGH PIZZA DOUGH, MALDON SEA SALT FLAKES, ROSEMARY, EVOO

VE | J 180

GARLIC SOURDOUGH

GARLIC BREAD WITH OREGANO, EVOO

VE 180

FOCACCIA WITH TOMATO & MOZZARELLA

SOURDOUGH PIZZA DOUGH WITH LIGHT TOMATO BASE, OREGANO, FIOR DI LATTE MOZZARELLA, EVOO

J 240

OVEN BAKED

EGGPLANT PARMIGIANA

LIGHTLY SEASONED EGGPLANT, FIOR DI LATTE, MOZZARELLA, TOMATOES, AGED PARMESAN CHEESE, FRESH BASIL, EVOO

350

LAMB & BROCCOLI *New*

SPICED MINCED LAMB, BROCCOLI TOSSED IN SLICED GARLIC, FIOR DI LATTE MOZZARELLA, TOMATO SAUCE, PARMESAN CHEESE, BASIL, EVOO

380

POLLO ALLA DIAVOLA *New*

SLOW COOKED CHICKEN, JALAPEÑOS, SPICY TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, AGED PARMESAN CHEESE, CHILLY FLAKES, EVOO

380

SALADS

CASARECCIA

FRESH ARUGULA, SLICED PLUM TOMATOES, PITTED GREEK KALAMATA OLIVES, AGED PARMESAN CHEESE, FRESHLY TOASTED SESAME SEEDS WITH MODENA BALSAMIC VINEGAR, EVOO

J 280

CONTADINA

FRESH ARUGULA, SLOW COOKED CHICKEN, CHERRY TOMATOES, BUFFALO MOZZARELLA, TOASTED SESAME SEEDS WITH MODENA BALSAMIC VINEGAR, EVOO

320

NONNA RECOMMENDS

LIFE IS GREAT, CHEESE MAKES IT BETTER
+BURRATA @ ₹350

FRIED

MOZZARELLA & JALAPEÑO CROQUETTES

LIGHTLY SEASONED MASHED POTATOES, JALAPEÑOS, MOZZARELLA

320

CHICKEN, MOZZARELLA & PESTO CROQUETTES

LIGHTLY SEASONED MASHED POTATOES, CHICKEN, FRESH BASIL PESTO, MOZZARELLA

340

PESTO, CHEESE & TOMATO CALZONE

SOURDOUGH PIZZA DOUGH, MT. VESUVIAN SUN-DRIED TOMATOES, RICOTTA CHEESE, FIOR DI LATTE MOZZARELLA, AGED PARMESAN CHEESE, FRESH BASIL, HOMEMADE BASIL PESTO & CHILLI OIL

270

LAMB CALZONE

SOURDOUGH PIZZA DOUGH, SPICED LAMB, PICKLED CABBAGE, FIOR DI LATTE MOZZARELLA, RICOTTA, AGED PARMESAN CHEESE, FRESH BASIL

290

DIP YOUR DOUGH

NONNA'S HOMEMADE

SPICY DIP 80

BASIL PESTO DIP 80

SUMAC GARLIC YOGURT DIP 80

GET ALL 3 FOR 200

CHECK THE BOARD
FOR NONNA'S SPECIALS

DOUGH IS PROVED FOR 24 HOURS
WE DO NOT USE ANY ARTIFICIAL
INGREDIENTS IN OUR DOUGH

GOVERNMENT TAXES AS APPLICABLE. A DISCRETIONAL SERVICE CHARGE OF 10% WILL BE ADDED. ALL PRICES ARE IN INDIAN RUPEES

J JAIN VE VEGAN V VEG N NON-VEG



DOUGH IS PROVED FOR 24 HOURS
 WE DO NOT USE ANY ARTIFICIAL
 INGREDIENTS IN OUR DOUGH

SOURDOUGH PIZZAS

1

TOMATO SAUCE, THINLY SLICED GARLIC, OREGANO, FRESH BASIL, EVOO
VE ₹ 380

2

TOMATO SAUCE, BUFFALO MOZZARELLA, FRESH BASIL, EVOO
J ₹ 450

3

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, THINLY SLICED GARLIC, PITTED
 GREEK KALAMATA OLIVES, CAPERS, OREGANO, FRESH BASIL, EVOO
 ₹ 550

4

FIOR DI LATTE MOZZARELLA, RICOTTA CHEESE, BLUE CHEESE, AGED
 PARMESAN CHEESE, HOMEMADE CHERRY TOMATO CONFIT, FRESH BASIL, EVOO
 ₹ 650

5

NONNA'S HOMEMADE MUSHROOM CREAM, BUFFALO MOZZARELLA, SLICED
 BUTTON MUSHROOMS, HOMEMADE CHERRY TOMATO CONFIT, AGED PARMESAN
 CHEESE, CHOPPED PARSLEY, FRESH BASIL, WHITE TRUFFLE OIL, EVOO
 ₹ 650

6

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, SLOW COOKED SPICED CHICKEN
 WITH HERBS & GARLIC, MT. VESUVIAN SUN-DRIED TOMATOES, HOMEMADE
 SPICY CHILLI OIL, BASIL PESTO, EVOO
 ₹ 680

FRESH OUT OF NONNA'S DIARY

7 *New*

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, SPICED MINCED LAMB, ROASTED
 BELL PEPPERS, SUMAC GARLIC YOGURT, FRESH BASIL, EVOO
 ₹ 720

8 *New*

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, SPICED SPANISH PORK CHORIZO,
 FRESH BASIL, EVOO
 ₹ 720

9 *New*

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, MT. VESUVIAN SPICY SUN-DRIED
 TOMATO PASTE, SUMAC GARLIC YOGURT, FRESH ARUGULA, EVOO
 ₹ 720

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J JAIN **VE** VEGAN **■** VEG **▲** NON-VEG

WHITE WINE

CASTELLO BANFI LE RIME TOSCANA PINOT GRIGIO & CHARDONNAY IGT. (ITALY)

750 / 3350

MS FRATELLI SAUVIGNON BLANC (INDIA)

450 / 2100

RED WINE

CASTELLO BANFI COL DI SASSO TOSCANA SANGIOVESE & CABERNET SAUVIGNON IGT. (ITALY)

750 / 3350

MS FRATELLI CABERNET FRANC (INDIA)

450 / 2100

APERITIFS

APEROL / CAMPARI SPRITZ
APEROL / CAMPARI, SPARKLING WINE, SODA
WATER, ORANGE SLICES

550

BEER

BIRA
BLONDE / WHITE

330 / 375

KINGFISHER
ULTRA / PREMIUM

330 / 285

SOFT DRINKS

NONNA'S COOLER
FRESH HOMEMADE LEMONADE

150

COCA COLA
REGULAR / ZERO

150

SPRITE

150

WATER
STILL / SPARKLING

150

POST PIZZA

NONNA'S FAMOUS TIRAMISU
MASCARPONE CREAM, EGGS, SAVOIARDI
BISCUIT, ESPRESSO, RUM

▲ 400

HAZELNUT & CHOCOLATE
DOUGH BALLS

FRIED DOUGH, HAZELNUT CHOCOLATE SAUCE

J 350

PANNA COTTA WITH *New*
BLUEBERRIES

VANILLA MILK CUSTARD, HOMEMADE
BLUEBERRY COMPOTE

J 400

AFFOGATO

VANILLA ICE CREAM, ESPRESSO

J 200

ICE CREAM

VANILLA OR CHOCOLATE

J 150

COFFEE

ESPRESSO 100

CAPPUCCINO 150

LATTE 150

AMERICANO 100

EXTRA TOPPINGS

THREE-CHILI MIX 30

FIOR DI LATTE MOZZARELLA 100

BLUE CHEESE 150

BUFFALO MOZZARELLA 100

BUTTON MUSHROOMS 40

FRESH ARUGULA 40

SUN-DRIED TOMATOES 65

SLOW-COOKED CHICKEN 100

CHICKEN PEPPERONI 200

PORK CHORIZO 250

SPICED MINCED LAMB 180

BURRATA 350

EVOO

* EXTRA VIRGIN OLIVE OIL

SOURDOUGH PIZZA DOUGH

* 24 HR FERMENTED & PROVED DOUGH USED IN ALL OUR
PIZZAS & BREADS

FIOR DI LATTE MOZZARELLA

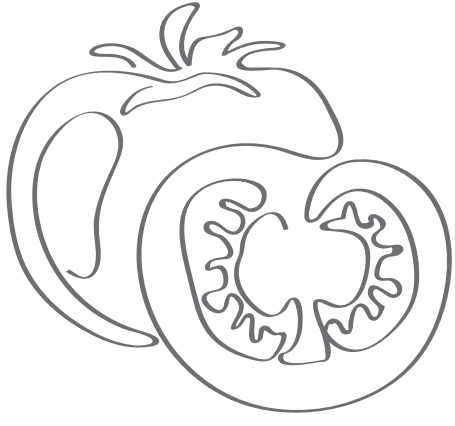
*MOZZARELLA MADE FROM COW'S MILK

IT'S GOOD TO KNOW WHERE THE FOOD ON YOUR PLATE COMES FROM,
SCROLL FOR SOME MORE READINGS

GOVERNMENT TAXES AS APPLICABLE. A DISCRETIONAL SERVICE CHARGE OF 10% WILL BE ADDED. ALL PRICES ARE IN INDIAN RUPEES

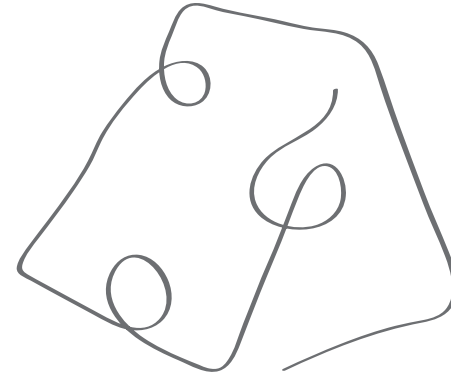
J JAIN VE VEGAN V VEG ▲ NON-VEG

KEY INGREDIENTS



TOMATOES

OUR TOMATO BASE FINDS ITS ORIGIN FROM 100% PUREED PLUM TOMATOES GROWN IN PUGLIA, A SMALL REGION IN SOUTHERN ITALY. THE PROCESSING AND PACKAGING OF OUR TOMATOES ARE COMPLETED WITHIN 24 HOURS OF HARVESTING TO ENSURE THE FRESH TASTE OF NEWLY HARVESTED TOMATOES ARE PRESERVED AND PASSED ON IN EVERY BITE.



CHEESE

KEEPING IN MIND, OUR SOLE MISSION OF PROVIDING YOU THE BEST TASTE AND FLAVOURS, WE HAVE CAREFULLY HAND-PICKED OUR SELECTION OF CHEESE TO COMPLEMENT EACH AND EVERY DISH ON THE MENU.

WE HAVE TAILOR-MADE EACH COMPONENT THAT MAKES UP THE CHEESE – RIGHT FROM SOURCING HIGH QUALITY MILK FROM COWS FED ON A SPECIALIZED CLEAN DIET TO REPLICATING THE GENERATION-OLD TECHNIQUES THAT ARE SYNONYMOUS WITH THOSE OF TRADITIONAL ITALIAN FARMS; LOCALLY IN INDIA.



FLOUR

IN ORDER TO GIVE YOU THE PERFECT NEAPOLITAN BITE, WE HAVE WORKED TIRELESSLY TO CAPTURE THE PERFECT BALANCE OF PROTEIN AND MOISTURE, COMBINING DIFFERENT VARIETIES OF FLOUR FROM ALL OVER INDIA. THE RESULT – A UNIQUE, ONE OF A KIND, BLEND OF FLOUR, USING NONNA'S TRADITIONAL RECIPE, FROM OUR KITCHEN TO YOUR PLATE.

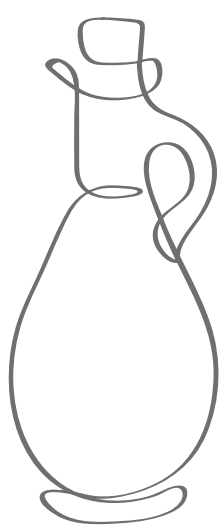


VEGETABLES

OUR MISSION FROM THE GET-GO WAS TO SUPPORT LOCAL INDIAN COMMUNITIES TO THE BEST OF OUR ABILITY, TO BE SUSTAINABLE AND TO LEVERAGE THE LATEST INNOVATION TO ENSURE THAT YOU HAVE THE HIGHEST QUALITY INGREDIENTS ON YOUR PLATE. WE STRONGLY BELIEVE THAT ALL THE INGREDIENTS THAT GO INTO MAKING YOUR FOOD FROM THE OLIVE OIL TO THE TOMATOES, SHOULD BE OF THE HIGHEST QUALITY AS YOUR BODY DESERVES NOTHING BUT THE BEST.

A MAJORITY OF OUR VEGETABLES ARE SOURCED LOCALLY USING HYDROPONICS, A METHOD OF GROWING PLANTS WITHOUT SOIL. AS OPPOSED TO ORIGINAL FARMING TECHNIQUES, BY DELIVERING NUTRIENTS AND WATER TO THE ROOTS DIRECTLY, VEGETABLES BOAST A HIGHER NUTRITIONAL CONTENT, ARE GROWN USING A MUCH SMALLER FOOTPRINT, USE SIGNIFICANTLY LESS WATER AND THE NEED FOR ANY ADDED FERTILIZER TO ENHANCE THE QUALITY OF THE SOIL OR TOP UP NUTRIENTS THAT THE SOIL LOSES OVER TIME IS ELIMINATED.

ADDITIONALLY, BECAUSE HYDROPONIC VEGETABLES ARE CONTAINED WITHIN A MAINTAINED GREENHOUSE STRUCTURE, THE CROP IS NOT SUSCEPTIBLE TO INSECTS AND PESTS AND THEREFORE THERE IS NO NEED FOR ANY INSECTICIDES OR PESTICIDES AS SEEN IN TRADITIONAL FARMING, RESULTING IN NUTRITIONALLY PACKED PRODUCE THAT IS BENEFICIAL FOR YOU, YOUR LOVED ONES AND THE ENVIRONMENT.



OLIVE OIL

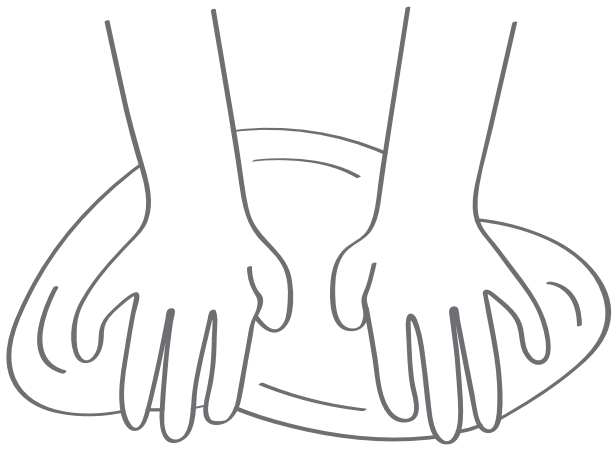
OUR OLIVE OIL IS MADE UP OF MATURE MEDITERRANEAN OLIVES CREATED IN RARE, SELECTED TERRITORIES AND IS HARVESTED BY A DOP & PGI CERTIFIED FAMILY RUN COMPANY SET UP IN 1888 JUST OUTSIDE PALERMO, ITALY. THIS CAREFULLY SELECTED OLIVE OIL HAS A RICH, GOLD-GREEN TEXTURE AND LEAVES A SLIGHTLY FRUITY FLAVOR ON THE PALATE.

EVOO - EXTRA VIRGIN OLIVE OIL

SOURDOUGH PIZZA DOUGH - 24 HOUR FERMENTED AND PROVED DOUGH USED IN ALL OUR PIZZAS AND BREADS

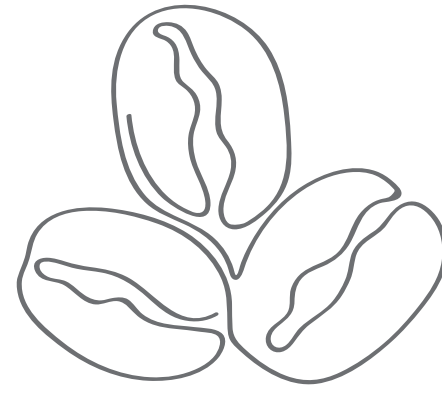
FIOR DI LATTE MOZZARELLA - MOZZARELLA MADE FROM COW'S MILK

KEY INGREDIENTS



DOUGH

OUR DOUGH IS MADE FRESH ON SITE EVERYDAY AND FERMENTED FOR 24 HOURS FROM AN 18TH CENTURY STARTER. YOUR PIZZA MIGHT TAKE SECONDS TO DEVOUR, BUT IT WAS HUNDREDS OF YEARS IN THE MAKING. OUR DOUGH IS FERMENTED IN THE ABSENCE OF ANY ADDED YEAST, ADDITIVES OR PRESERVATIVES AND IS BAKED IN OUR OVEN AT 400°C FOR 90 SECONDS. THE SLOW LEVITATION AND BLAST COOKING PROCESS LOCKS IN THE FLOUR'S NATURAL AROMA, AND MOISTURE, GIVING A SOFT AND EASILY DIGESTIBLE CRUST. AN IMPORTANT BY-PRODUCT OF THIS CENTURY OLD PROCESS IS THE EDGE OF YOUR PIZZA (CORNICIONE) WHICH SHOULDN'T BE DISCARDED BUT INSTEAD SAVORED.

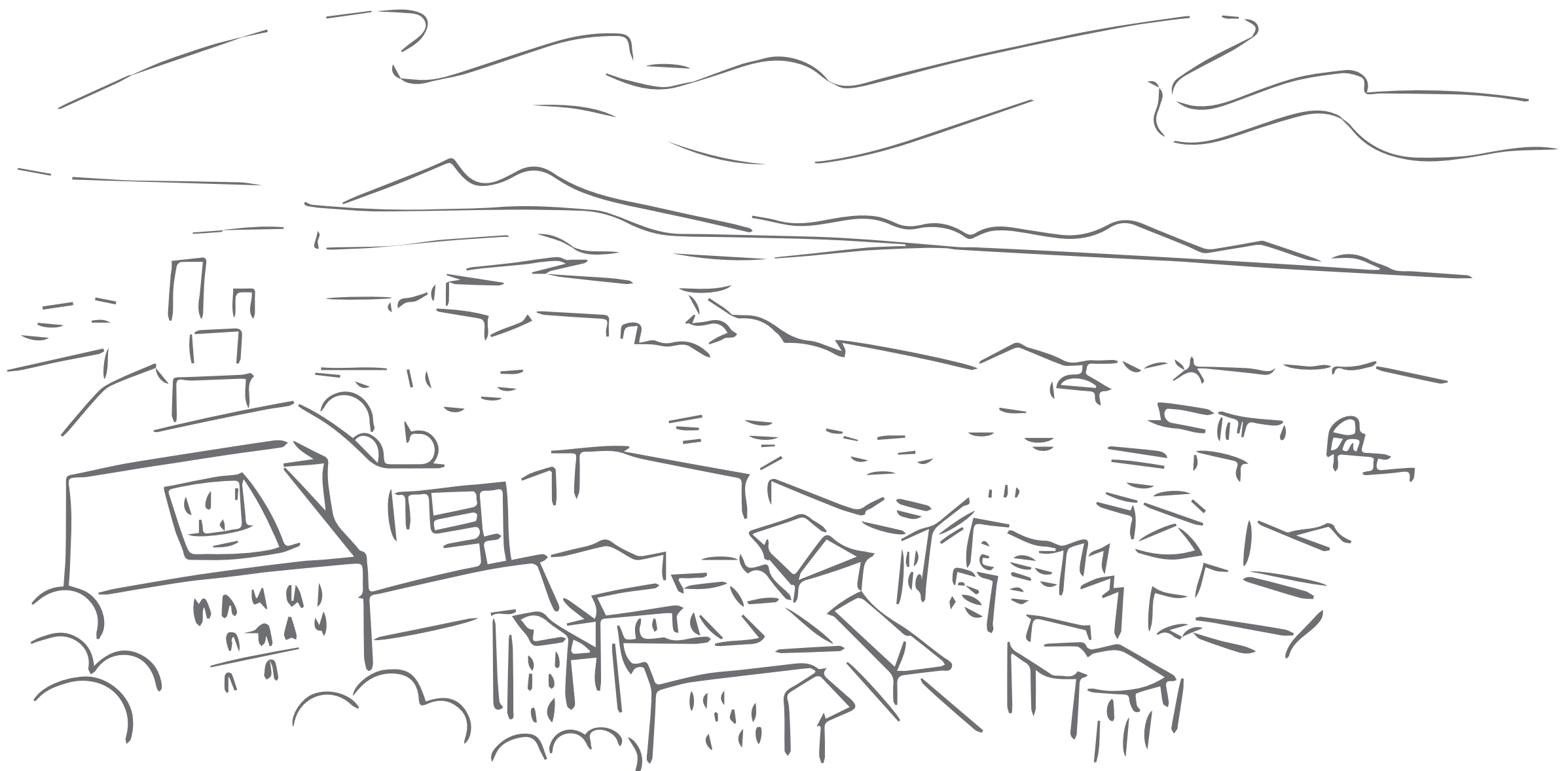


COFFEE BEANS

OUR COFFEE IS MADE FROM PREMIUM ARABICA BEANS. THESE BEANS ARE GROWN FROM COFFEE PLANTS IN CHIKKAMAGALURU IN KARNATAKA, THE HOME OF SOME OF INDIA'S FINEST COFFEE. WE TYPICALLY USE A MEDIUM TO DARK ROAST TO ALLOW THE FRUITY, CHOCOLATE-Y AND NUTTY NOTES EMBEDDED IN THE BEANS TO SCINTILLATE YOUR PALATE WITH EVERY SIP. EVEN OUR BARISTAS ARE CERTIFIED TO BREW THE PERFECT CUP OF COFFEE TO ENSURE YOU EXPERIENCE AND TASTE NOTHING BUT THE BEST.

NONNA'S STORY

ONE EVENING IN 2001, WHILE VISITING THE ITALIAN TOWN OF NAPLES, WE MET A KINDRED SOUL AT A CAFE. SHE INVITED US HOME TO MEET HER FAMILY, THE GALLIANOS. THAT DAY WE TASTED OUR FIRST SOURDOUGH PIZZA, CRAFTED WITH OODLES OF LOVE IN A LITTLE KITCHEN, BY HER TINY BUT BIG-SPIRITED NONNA. SHE MADE IT FROM A 'MOTHER DOUGH' THAT WAS HANDED DOWN TO HER BY HER NONNA, AND NURTURED AND CELEBRATED EVER SINCE BY GENERATIONS OF GALLIANOS. AS THE SOURDOUGH ROSE IN THE OVEN, SO DID HER EXCITEMENT. THEN SHE GAVE US THE SECRET TO THE REMARKABLE LIGHTNESS OF HER PIZZA - A 24-HOUR FERMENTATION PROCESS! AS WE TOOK OUR FIRST BITE OF THE AROMATIC AND LIGHT, YET WHOLESOME AND HEARTY PIZZA, WE KNEW OUR LIVES WOULD NEVER BE THE SAME. THAT TASTE, OF AUTHENTIC NEAPOLITAN PIZZA, BAKED IN AN OVEN LINED BY TILES MADE FROM ACTUAL VESUVIAN LAVA, NEVER EVER LEFT US. IT TOOK US ALL THESE YEARS, BUT WE HAVE FINALLY BROUGHT YOU THE SAME MOTHER DOUGH, THE SAME FERMENTATION AND BAKING PROCESS, AND THE SAME PASSION FOR BIG BOLD FLAVOURS. WE ARE THRILLED TO INTRODUCE TO YOU THE ORIGINAL NEAPOLITAN SOURDOUGH PIZZA ALL THE WAY FROM THE COBBLED STREETS OF NAPLES!





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ON SOCIAL MEDIA