



LIGHT OF ITALY

www.lightofitaly.com



SOUPS-ZUPPE

DELIZIA VEGETARIANA

Hearty vegetable soup, brimming with wholesome flavors

₹220

ZUPPA CREMOSA

Cream of exotic veggies topped with Parmesan cheese

₹250

FUNGHI CREMOSI

Rich, velvety cream of mushroom comfort in a bowl

₹250

ZUPPE DI POMODORO

A humble soup of savory tomatoes served with croutons

₹220

ZUPPE DI BROCCOLI

A light, green blend of nutritious broccoli soup in a bowl

₹270

PEPERONE ARROSTITO

Vibrant bell pepper soup; hearty, colorful and flavorful

₹270

SALADS-INSALATE

LATTUGA D'OLIVIA

Fresh lettuce paired with tomatoes, cucumbers, and mozzarella drizzled with extra virgin olive oil & balsamic vinegar

₹320

QUATTRO VERDURE

Tomatoes, carrots, potatoes & mushrooms dressed with Italian wine vinegar & olive oil

₹350

CAESAR SALAD

Fresh green lettuce with tangy dressings, Parmesan & croutons

₹290

FATTORIA DEL FORMAGGIO

Peppery greens with a hint of nuttiness, perfect for salads

₹340

FAGIOLI DI RICOTTA

A vibrant salad blending creamy ricotta, sun-dried tomatoes, basil, spring onions & hearty beans for delightful flavors

₹350

CHEF'S SPECIALE SALAD

Sautéed salad with colorful bell pepper, broccoli, zucchini, baby corn, olives & lightly tossed ricotta

₹350

MAKE YOUR OWN

Customize your salad the way you want

₹350



STARTERS - ANTIPASTI

GARLIC BREAD

CHEESE GARLIC BREAD

Cheesy, garlicky, warm, farmer's bread - pure indulgence

₹200

PESTO GARLIC BREAD

Green pesto-infused garlic bread

₹280

PANE VEGANO

Buttery, creamy goodness without the dairy

₹300

ERBE ITALIANE

Savory, aromatic garlic bread topped with Italian herbs

₹220

SPEZIA GARLIC BREAD

Rich aromatic spices with tangy flavors topped with onion & capsicum

₹250

CHEF SPECIAL

Flavorful bread topped with olives, jalapeno, onion, pepper bell, and exotic spices

₹300

CROSTINI

RUSTICA CROSTINI

Toasted farmer's bread topped with flavorful artichokes, olives, capers, and mozzarella

₹375

CHEF SPECIALE CROSTINI

Toasted bread, mayo, topped with colorful veggies & melted cheese - chef's secret

₹400

BRUSCHETTA

BRUSCHETTA AL POMODORO

Grilled farmer's bread topped with garlic, tomatoes & olive oil

₹350

BRUSCHETTA AL FORMAGGIO

Sliced and grilled farmer's bread topped with sun-dried tomatoes & melted cheese

₹380



MEXICAN STARTERS

NACHOS

SALSA

Savory nachos meet sweet honey, spicy swirl

₹250

CHEESE NACHOS

Cheese-laden Nachos, savory, creamy, gooey delight

₹300

CON FRIJOLE

Crispy nachos loaded with flavorful seasoned beans

₹380

GUACAMOLE ¹

Crunchy nachos topped with creamy avocado goodness

₹425

CHEF'S SPECIAL ¹ ²

Beans, cheese, mayo, veggies-loaded nachos - perfection awaits!

₹450

TACOS

TACOS DE FRIJOLE

Tasty tacos filled with seasoned beans & toppings

₹320

TACOS CON QUESO

Creamy cottage cheese tacos filled with beans, roasted capsicum, and baby corn - Mexico!

₹380

MONGOLIAN STARTERS

BROCCOLI BARBEQUE SAUCE

Broccoli with barbecue sauce, turned into Manchurian bites

₹350

PANEER BARBEQUE SAUCE

Cottage cheese, barbecue sauce, and Manchurian combine for a delectable fusion

₹400



MEXICAN STARTERS

FUSION

SPINACH SALSA TOAST

Savory toast topped with creamy spinach salsa for a divine taste

₹350

JALAPEÑO SALSA

Creamy Jalapeño Sauce for crispy toasts

₹450

MUNCH ON!!!

SALTED FRENCH FRIES

Crispy potatoes with a pinch of salt

₹220

PERI-PERI FRIES

Spicy, crispy fries with tangy peri-peri seasoning

₹250

PERI-PERI CHEESE

Spicy, tangy, fiery peri-peri cheesy delight

₹290

ONION RINGS

Crispy, golden-brown rings with a sweet, savory flavor

₹290

BABY CORN LONG

Tender, miniature corn with a delicate, sweet taste

₹350

CAPSICUM RINGS

Sliced capsicum stuffed colorful ring-shaped fries

₹320

STARTER

PALE DI POTATO

Marinated potato skins, sautéed and served with garlicky mayonnaise

₹300

CHEESE CORN BALLS

Fried, cheesy corn balls with a crisp, golden-brown exterior. Yummy!

₹390

CHEESE FONDUE

Exotic herbs-infused cheese in Italian white wine served with Croutons & Veggies

₹550



MAIN COURSE - PIATTO PRINCIPALE

LASAGNE

LASAGNE CON VERDURE

Layered pasta with broccoli, green beans, cheese, and savory tomato & béchamel sauce

₹480

LASAGNE AL FORMAGGIO

Layered homemade pasta with basil, mozzarella & ricotta cheese sauce

₹550

RISOTTO

RISOTTO AL FUNGHI SAFFRON

Brown rice cooked with earthy dried mushrooms, saffron & Parmesan cheese

₹500

RISOTTO AI QUATTRO FORMAGGI

Decadent four-cheese risotto with creamy & rich flavors

₹550

CROQUETTE

FUNGHI E PATATE

Crispy croquette featuring the combined goodness of mushrooms & potatoes, served with mayo & green salad

₹450

RICOTTA DI SPINACI

Delicate ricotta & spinach with mashed potato rolled in crispy breadcrumbs, served with mayo & green salad

₹480

CANNELLONI

VERDURA DI FORMAGGI

Traditional Italian dish loaded with vegetables, cheese, and creamy tomato sauce

₹550

CANNELLONI RICOTTA E SPINACI

Homemade tubes of pasta filled with spinach, ricotta cheese & mozzarella

₹580

FUNGO DI FORMAGGIO

Savory mushroom & cheese-infused cannelloni from the city of Florence

₹590



PIZZA

MARGHERITA

Classic pizza with tomato sauce, mozzarella, olive oil; thin-crust delight

₹450

AGLIO E PEPERONCINO

Capsicum, garlic, olives & oregano dressing

₹525

ANANAS AI FUNGHI

Mushroom & Onion topped with pineapple & mozzarella

₹520

COUNTRYSIDE

Spicy tomato sauce with Italian herbs, capsicum, cottage cheese, coriander & mozzarella

₹550

PERIFERIA

Spicy tomato sauce with Italian herbs, cheese, onion, spinach & garlic

₹550

BOSCAIOLA

Spicy tomato sauce, herbs, mushrooms, onion, mozzarella, cottage cheese with coriander sprinkled

₹580

CAPRI

Spicy tomato sauce, mozzarella, jalapeno pepper, sun-dried tomato & Tabasco

₹580

BASILICO

Fresh tomato sauce, mozzarella, sliced tomato & basil on top

₹480

MELANZANE A FUNGHETTO

Fresh tomato sauce, mozzarella, peas, mushrooms, aubergine & capsicum pizza

₹525

CARCIOFI

Olives, artichokes & oregano topped with mozzarella

₹550

INDIAN

Spicy tomato sauce with herbs, mozzarella, onion & capsicum

₹550

PESTO PIZZA

Fresh tomato sauce, mozzarella, sliced tomato & basil on top

₹580

RICCO

Spicy tomato sauce with Italian herbs, corn, capsicum, tomato, onion & mozzarella

₹580

ORVIETO

Spicy tomato sauce with Italian herbs, mushrooms, mozzarella, olives, onion & corn

₹580



PIZZA

SICILY

Fresh tomato sauce, mozzarella, mushroom, garlic, pickled onion, sun-dried tomatoes & fresh basil marinated in chili sauce

₹600

MARGHERITA VEGANA

Humble margherita pizza but yes, dairy-free

₹550

NAPOLI

Fresh tomato sauce, mozzarella, onion, capsicum, sun-dried tomato, jalapeno marinated with chili oil

₹625

GIARDINO

Thin crust pizza topped with mozzarella cheese, spinach, sun-dried tomatoes, black olives, green olives, pickled onions, roasted red & yellow bell pepper & jalapeno

₹625

CHEF SPECIALE

Fresh tomato sauce, mozzarella, marinated mushroom, fresh arugula leaves & Trifoli oil

₹650

VODKA CONDITA

Cheesy blend of mozzarella & parmesan topped with jalapeno, red pepper, capers, pineapple & vodka

₹625

PICANTE

Spicy tomato sauce, mozzarella, pickled red cabbage, potato, spicy olive oil & mushroom

₹625

VERDURE

Pesto sauce, vegan mozzarella, bell peppers & olives

₹650

JACK MEXICANA

Fresh tomato sauce, mozzarella, black pepper, paneer, sweet corn, black olive, jalapeno, covered with Monteroy Jack Cheese, pesto & mayo

₹650

MAKE YOUR OWN

Get your pizza customized as per your taste buds (includes a base, any sauce & mozzarella)

₹650



TOPPINGS

ONION

₹40

BELL PEPPER

₹50

HERBS

₹60

GREEN

₹60

ARTICHOKES

₹70

MUSHROOMS

₹80

CAPERS

₹90

PARMESAN CUBES

₹110

TOMATO

₹50

GARLIC OIL

₹60

OLIVES

₹60

JALAPEÑO

₹70

BROCCOLI

₹70

CHEESE

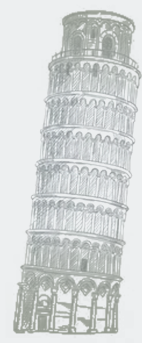
₹90

PARMESAN

₹90

AVOCADO

₹120



PASTA

AGLIO E OLIO

Classic sauce of garlic, olive oil, chili & parsley

₹480

AL ARRABBIATA

Fresh tomato sauce, garlic, chili & parsley

₹500

OGNI STAGIONE

A creamy tomato sauce with carrots, cauliflower, capers, olives & sun-dried tomatoes

₹540

PESTO DI PINOLI

Green sauce pasta with fresh basil, garlic, pine nuts & cheese

₹540

PASTA ALLE VERDURE

Red sauce sautéed with tomato, onion, garlic, capsicum, capers, olives, parsley, mushrooms & olive oil

₹575

PASTA AL SUGO VERDE

Green sauce pasta with cheese & spinach blend

₹500

CIPOLLA DI SOIA

Red sauce pasta with soya mince, cheese, onion & basil

₹540

PALERMITANA

Red sauce pasta, mozzarella, basil, garlic, capers, olives, sun-dried tomatoes & parmesan

₹550

ALFREDO CREMOSO

Simple white sauce pasta with Italian herbs, garlic, olives & parmesan cheese

₹550

FUNGO ALFREDO

Creamy white sauce with mozzarella, mushrooms, olives & garlic topped with Parmesan cheese

₹600



PASTA

PASTA AL FORNO

Creamy pink sauce pasta baked in the oven with mushrooms, broccoli, mozzarella, béchamel & tomato sauce

₹575

AL 4 FORMAGGI

Cheesy white sauce with blue cheese, mozzarella, Gouda & Parmesan cheese

₹620

BARBARESCA

Creamy pink sauce pasta with fresh broccoli, tomatoes, garlic, parsley, sun-dried tomatoes, tempeh, parmesan cheese & chili pepper

₹620

PASTA DONATELLA

Fresh cream sauce with Italian herbs, garlic, onion, bell peppers, broccoli, corn, chilli pepper and parsley

₹600

PASTA AL SUGO VERDE

Green sauce pasta with cheese & spinach blend

₹500

PUTTANESCA

Red tomato sauce pasta with olives, capers, parsley, basil & chili

₹575

GRAGNANO

Bell pepper, olives, capers, parsley, sun-dried tomato, garlic & olive oil

₹550

MAKE YOUR OWN

Get customized pasta as per your liking
(Choices: Penne, Fusilli, Spaghetti, Gnocchi, Ravioli, Gluten free Quinoa Penne)

₹650



MEXICAN MAIN COURSE

QUESADILLA

VEG QUESADILLA

Grilled tortilla filled with veggies & savory spices

₹350

CHEESE QUESADILLA

Melted cheese in a warm tortilla, creamy & delicious

₹350

ENCHILADAS

BEANS & SAUCE

Mexican beans, rolled in tortilla, topped with zesty enchilada sauce

₹350

PANEER & VEGGIES

Creamy paneer, mixed veggies wrapped in flavorful enchilada goodness

₹350

BURRITOS

BEANS & CABBAGE

Savory beans & cabbage cheese wrapped in a soft tortilla, bursting with flavors

₹300

PEAS & CORN

Burritos filled with tender peas, sweet corn, rich spices, wrapped in a soft tortilla shell

₹350



MOCKTAILS

WATERMELON JUICE

Sweet and hydrating watermelon juice

₹150

SWEET LIME JUICE

Zesty sweet lime cooler, a refreshing citrus delight

₹170

ORANGE JUICE

Citrus burst: Freshly squeezed orange juice, a vibrant burst of flavors

₹180

VIRGIN MOJITO

Refreshing blend of lime, mint, and soda

₹200

SUMMER MEDLEY SPLASH

Zesty blend of watermelon, black grapes, and vibrant orange essence

₹240

SHANGHAI SURPRISE

Pineapple, lychee, vanilla, and ice: A refreshing paradise sip

₹240

GRAPE PUNCH

Zesty citrus fusion of grape, lemon, and orange delight

₹250

POM-CREAMSICLE FUSION

Pomegranate, orange, and vanilla swirl - a fruity ice-cream delight

₹250

PINEAPPLE JUICE

Refreshing tropical blend with the zing of ripe pineapple

₹180

FIZZY FIZ

Refreshing kiwi crush float: Vanilla ice-cream, soda, and kiwi bliss

₹280

TROPICAL MELON MEDLEY

Luscious melon bliss, watermelon and lychee fusion

₹220

TROPICAL BERRY BUSS

Luscious fusion of strawberry, pineapple, and grapes, a tropical delight

₹240

SHIRLEY TEMPLE

Refreshing strawberry lime sparkler: Crushed lime, ice, and sprite fusion

₹240

DEAD WOMAN WALKING

Walking lychee crush, lime, blue curaçao, lemonade; A vibrant, tropical quencher

₹260



MOCKTAILS

LEMON ICED TEA

Lemon iced tea with a zesty citrus twist

₹150

FRUIT PUNCH

Refreshing blend of tropical fruits,
burst of summer flavor

₹240

STRAWBERRY ICED TEA

A delightful blend of fruit and tea

₹150

ORANGE ICED TEA

Orange-infused iced tea with a citrusy twist

₹180

PEACH ICED TEA

Sweet and fruity summer delight

₹180





HOT BEVERAGES

TEA

₹100

GREEN TEA

₹120

BLACK COFFEE

₹120

LEMON TEA

₹100

COFFEE

₹120

HOT CHOCOLATE

₹120

COLD BEVERAGES

MINERAL WATER

₹70

DIET COKE

₹90

AERATED DRINKS

₹90

RED BULL

₹200



DESSERTS - DOLCI

MANGO CHEESECAKE

Classic cheesecake with a tropical twist of mango

₹250

CREAM CARAMEL

A cream pudding with caramel

₹280

TIRAMISU

Classic Italian Dessert: Soaked in rum and coffee, topped with vanilla cream custard and sprinkled with cocoa powder

₹300

SIZZLING WALNUT BROWNIE

Indulge in hot sizzling chocolate walnut brownie, topped with vanilla ice cream

₹320

BLUEBERRY CHEESECAKE

A creamy delight with berry bliss

₹250

CHOCOLATE MOUSSE

Delish chocolate mousse, rich, velvety, and utterly irresistible

₹290

CHOCOLATE MOUSSE CAKE

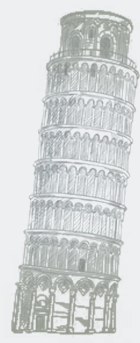
Mousse cake with a blend of imported dark and light chocolate

₹300

CHOCOLATE BOMB

Rich, molten center encased in a luscious chocolate shell, served with vanilla ice cream

₹350



ICE CREAM GELATO ITALIANO

MANGO E FRAGOLA

Creamy mango and strawberry swirl - a fruity delight in every bite

₹250

GELATO CIOCCOLATOSO ALLA VANIGLIA

Rich chocolate and creamy vanilla blend in a delightful frozen harmony, topped with chocolate sauce

₹280

MIRTILLO E VANIGLIA

Whipped blueberry vanilla ice cream delight

₹280

FRAGOLA E CIOCCO LATO

Indulge in the perfect mix of sweet strawberry and rich chocolate, topped with fruit syrup

₹320

CAFFE E VANIGLIA

Creamy vanilla paired with bold coffee infusion

₹270

VANIGLIA E CARAMELLO AL BURRO

Velvety vanilla and delightful butterscotch ice cream

₹280

CAFFE E CIOCCOLATO

Chocolate and coffee ice cream, a timeless indulgence

₹290

MAKE YOUR OWN

Any two scoops of your choice

₹320