



Nestled in the heart of the city, San Gimignano emerges as a tranquil sanctuary, beckoning to aficionados of authentic Italian gastronomy. Inspired by the quaint town in Tuscany and the cherished culinary secrets of Nonna's kitchen, the restaurant has a menu that honors Italy's culinary traditions.

This Italian retreat presents the perfect ambiance for a myriad of occasions. Whether you seek an intimate dinner setting, a productive locale for business luncheons, or a relaxed space for heartfelt conversations with friends, family, or loved ones, San Gimignano attends to your every whim.

Here, you can host private gatherings and craft cherished memories with each visit.

Adding to its allure is the newly unveiled Pergola Style Terrace, a hidden oasis amidst the city's hustle and bustle. Step into a distinctly Tuscan atmosphere and immerse yourself in the romance of al fresco dining. Adorned with exquisite wrought iron accents and cobblestone pathways, this terrace offers a serene escape, allowing you to relish your Italian feast while surrounded by the natural beauty of the outdoors, creating a truly unique and unforgettable experience.

ANTIPASTI – STARTERS

- INSALATA CATERINA DE' MEDICI (n,d) 130gms | 569kcal 1050
Wild green salad with parmesan, walnuts, pine nuts, capers & herb dressing
- INSALADA DI AVOCADO (g,d) 186gms | 466kcal \$ 1450
Tartar of avocado, beetroot, sautéed cannellini beans, Italian dressing
- BURRATA CON POMODORO E PESTO DI BASILICO (n,d) 145gms | 815kcal \$ 1550
Fresh burrata with tomatoes, pesto & olive oil
- ▲ PATE DI FEGATO DI POLLO (d) 197gms | 160kcal 1450
Nonna's chicken liver & portobello pate, cranberry tomato jelly
- ▲ CARPACCIO DI MANZO CON OLIO AL TARTUFO E PARMIGIANO (d) 120gms | 329kcal 1500
Classic tenderloin carpaccio, truffle oil, lemon mustard & parmesan
- ▲ SALMON E ALLE ERBE (d,f) 170gms | 379kcal \$ 1650
Herb cured salmon, crispy potato, tapenade, sour cream
- ▲ PROSCIUTTO DI PARMA CON FINOCCHIO AL BALSAMICO (p,d,g) 250gms | 800kcal 2250
24 months aged prosciutto ham, shaved fennel, grissini

LE ZUPPE – SOUPS

- ZUPPA DI POMODORI ARROSTITI CON PANNA COTTA AL PARMIGIANO (d,n) 260gms | 263kcal 1000
Roasted tomato soup, aged parmesan panna cotta, basil mascarpone cream
- MINISTRONE CON VERDURE FRESCHE DI STAGIONE (g,d,n) 260gms | 292kcal 1100
Fresh seasonal vegetables, pesto, parmesan
- ZUPPA DI ZUCCA CON RICOTTA (d) 260gms | 954kcal \$ 1150
Butternut squash soup, fresh ricotta, extra virgin olive oil

\$ Signature dishes

☑ Vegetarian (▲) Non-Vegetarian (d) Dairy (e) Eggs (g) Gluten (n) Nuts (sh) Shellfish (f) Fish (su) Sulphite (p) Pork (☞) Locally sourced fish
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PRIMI DI PIATTI - PASTA & RISOTTO

- GNOCCHI AL PESTO GENOVESE (d,e,g,n) 1120gms | 221kcal 1500
Homemade gnocchi, fresh basil pesto, potatoes & green beans
- SPAGHETTI PRIMAVERA (d,g) 1686gms | 2078kcal 1350
Spaghetti, roasted bell pepper & tomato sauce, zucchini, broccoli, asparagus, cherry tomatoes
- RIGATONI AL FUNGHI (d,g) 1003gms | 3122kcal 2250
Morel mushrooms, basil, cherry tomatoes, parmesan
- RISOTTO CON SPUGNOLE E PORCINI (d) 1473gms | 4073kcal 2250
Carnaroli risotto, Kashmiri morels, dried porcini, parmesan, truffle oil
- TAGLIATELLE AL TARTUFO (d,g) 565 gms | 2523kcal \$) 3450
Tagliatelle pasta, black truffle, parmesan
- ▲ SPAGHETTI CARBONARA (e,d,p,g) 280gms | 998kcal 1500
Spaghetti, pancetta, pepper & egg yolk
- ▲ LASAGNA DELLA NONNA (p,d,g) 536gms | 994kcal \$) 1850
Baked tenderloin & crumbled pork sausage ragout, gratinated with mozzarella
- ▲ RAVIOLI RIPIENI CON FUNGHI DI BOSCO AL TARTUFO (e,d,g) 520gms | 1553kcal 1950
Homemade ravioli filled with porcini & wild mushrooms, tomatoes & basil, truffle oil
- ▲ PENNE ALL'ARAGOSTA PICCANTE (Sh,g,d) 392gms | 1568kcal \$) 2250
Rock lobster, light coconut curry, chili, baked tomatoes
- ▲ PAPPARDELLE AL SUGO DI AGNELLO E FUNGHI PORCINI (e,g,d) 535gms | 1449kcal 2250
Homemade pappardelle pasta, lamb & porcini mushroom sauce, truffle oil
- ▲ RISOTTO ALL'ARAGOSTA CON ZAFFERANO (d,sh,g) 3470gms | 5037kcal \$) 4400
Carnaroli risotto, zucchini, saffron, lobster

\$) Signature dishes

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SECONDI PIATTI – SECOND COURSE

- LASAGNE ALLE VERDURE (d,g) 2226gms | 3526kcal \$ 1550
Zucchini, carrot, celeriac, asparagus, kale, mozzarella, cream sauce
- MELANZANA ALLA PARMIGIANA (d,g) 528gms | 888kcal \$ 1600
Traditional layered crumb-fried eggplants baked in tomato sauce, mozzarella
- ▲ Malfatti di Spinaci (d,g,e,n) 3201gms | 3466kcal 1450
Rustic spinach ricotta dumplings, cherry tomato sauce, pine nuts, fresh basil
- ▲ POLLO ALLA PICCATA (d,g) 1653gms | 2663kcal \$ 2450
Flour dredged chicken breast, green beans, buttery caper sauce, lemon zest
- ▲ BRANZINO AL FORNO PROFUMATA AL LIMONE CON CAPPERI (f,d) 460 gms | 860 kcal 🐟 2950
Oven-baked, lemon & thyme-scented sea bass, potatoes, garlic butter
- ▲ FILETTO DI SALMONE AL FORNO CON BURRO 3250
ALL'AGLIO E PEPERONCINO (f,d) 399gms | 953kcal
Baked salmon fillet with chili garlic butter sauce, mashed potato, wilted spinach
- ▲ MERLUZZO NERO AFFOGATO (f,d) 421gms | 1018kcal \$ 4450
Black cod poached in fragrant oil, leek ragout, black garlic, cauliflower espuma
- ▲ ARAGOSTA VERDE (sh,d,g) 561gms | 605kcal \$ 4450
Rock lobster with parsley, basil gremolata, broccoli puree
- ▲ STINCO DI AGNELLO BRASATO CON POLENTA CREMOSA (d) 713 gms | 1085 kcal 3450
6-hours slow-braised Australian lamb shank, creamy polenta, citrus gremolata
- ▲ COSTINE DI AGNELLO (d) 455gms | 1267kcal 3950
Seared Australian lamb chops, asparagus, rosemary baby potatoes, red wine jus

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LE PIZZE – PIZZA

- MARGHERITA (g,d) 390gms | 981kcal 1450
Tomato sauce, mozzarella, fresh basil, olive oil
- PORTOBELLO ROSA (g,d,n) 492gms | 1281kcal \$ 1650
Sautéed portobello mushrooms, walnuts, fresh mozzarella, garlic parsley oil, pink sauce
- QUATTRO FORMAGGI (g,d) 373gms | 1116kcal 1850
Mozzarella, gorgonzola, parmesan, fontina
- AL TARTUFO (g,d) 378gms | 1090kcal \$ 2550
Buffalo mozzarella, fresh black truffle slices
- ▲ DONATO (g,d) 495gms | 1256kcal 1650
Chicken, rosemary, mushroom, garlic, sun-dried tomatoes, mozzarella, tomato sauce
- ▲ DIAVOLA (g,d,p) 437gms | 1098kcal 1800
Tomato sauce, spicy pork pepperoni, chili flakes
- ▲ EMILIANA (g,d,p) 445gms | 1127kcal 1850
Fresh mozzarella, tomato sauce, prosciutto, arugula, balsamic, parmesan flakes
- ▲ CAPRICCIOSA (g,d,p) 495gms | 1027kcal \$ 1950
Smoked ham, mushroom, black olive, artichoke heart, mozzarella
- ▲ GAMBERI E RUCOLA (g,d,sh) 436gms | 1050kcal 1950
Prawns, cherry tomatoes, mozzarella, tomato sauce, fresh rocket leaves, capers

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CONTORNI – SIDES

- PATATE ARROSTO AL ROSMARINO (d) 220gms | 267kcal 975
Rosemary potatoes
- PURÈ DI PATATE (d) 241gms | 442kcal 975
Mashed potatoes
- ASPARAGI ALLA GRIGLIA (d) 132gms | 60kcal 975
Grilled asparagus
- FUNGHI DI BOSCO TRIFOLATI (d) 264gms | 165kcal 975
Sautéed mushrooms
- VERDURE DI STAGIONE (d) 182gms | 85 kcal 975
Seasonal vegetables
- SPINACI SALTATI, AGLIO, CIPOLLA 223gms | 90kcal 975
Sautéed spinach, garlic, onion

DOLCE – DESSERTS

- ▲ PANNA COTTA CON FRAGOLE MARINATE (d) 167gms | 452kcal 850
Vanilla panna cotta with marinated strawberries
- ▲ TORTA DI RICOTTA CON FRUTTI DI BOSCO (e,g,d) 140gms | 257kcal 850
Ricotta cheese cake with mixed berries
- ▲ TIRAMISU (e,g,d) 186gms | 632kcal 980
Lady finger cookies soaked in espresso, mascarpone cheese, cocoa powder
- ▲ TORTINO AL CIOCCOLATO FONDENTE CON GELATO ALLA VANIGLIA (e,g,d) 120gms | 474kcal 980
Warm dark chocolate fondant served with vanilla bean gelato
- SORBETTI 111gms | 73kcal 650
Lemon | Strawberry | Passion fruit | Pineapple basil
- GELATI (d,g,n) 150gms | 192kcal 650
Vanilla | Chocolate | Forest berries | Coffee