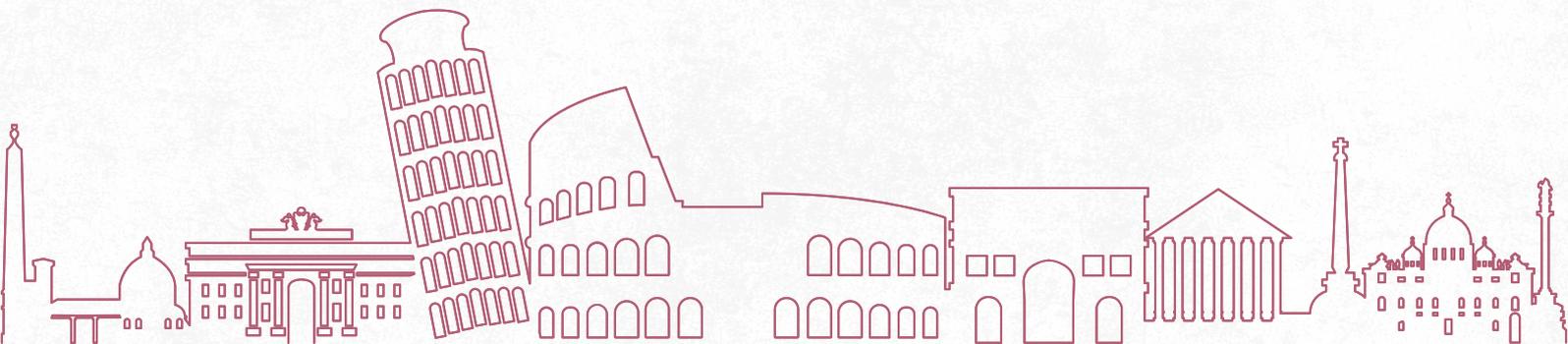




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## ZUPPA | SOUPS |

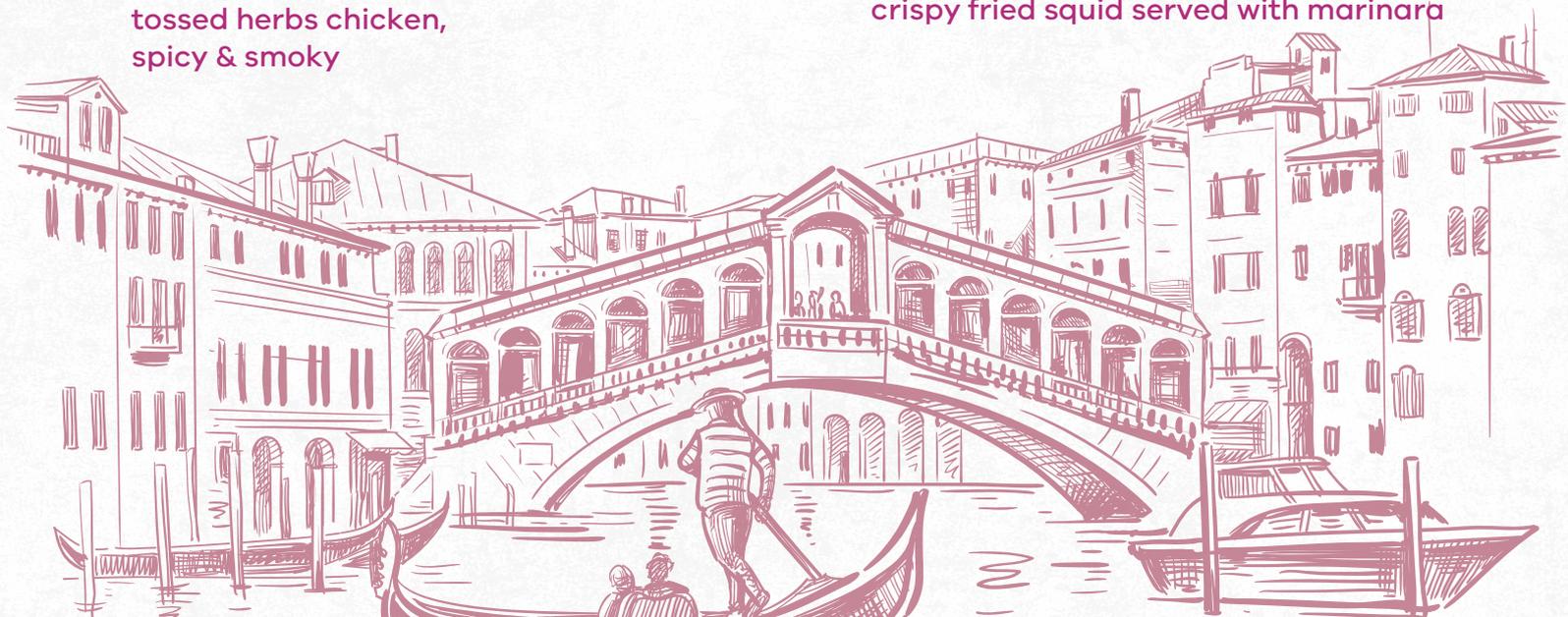
- █ **Zuppa Di Funghi** 349  
creamy mushroom soup
- █ **Arristito Peperone** 329  
roasted bell pepper soup
- █ **Minestrone Alla  
Genovese** 319  
zucchini, carrot, broccoli, fresh bean,  
potato, basil pesto, parmesan

## INSALATA | SALADS |

- █ **Caprese Salad** 399  
fresh tomato, organic basil,  
bocconcini, basil pesto, drizzle of balsamic
- █ **Burrata Pears Salad** 519  
pear, cherry tomato, asparagus,  
mixed lettuce, burrata,  
sun-dried tomato pesto
- █ **Pollo Bastianich** 469  
smoked chicken, cherry tomato,  
mixed lettuce with capers dressing

## ANTIPASTI | APPETIZER |

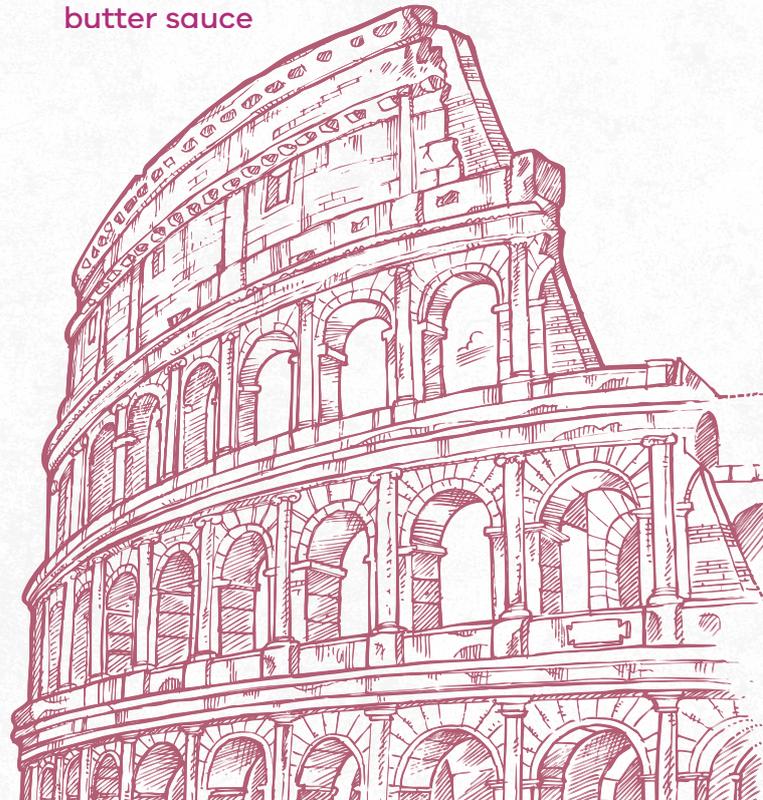
- █ **Arancini** 379  
cheesy pesto stuffed risotto rice ball  
served with marinara
- █ **Bruschetta Al Pomodoro** 359  
toasted bread, with the topping with  
classic tomato, burrata & balsamic
- █ **Focaccia Plain/Cheese** 299/399  
served with marinara and pesto
- █ **Truffle Parmesan Fries** 359
- █ **Patate Ripiene** 349  
Baked potato stuffed with exotic  
vegetables, finished with a delicate pink  
sauce.
- █ **Cajun Pollo** 369  
tossed herbs chicken,  
spicy & smoky
- █ **Pollo Fritto** 399  
crispy fried chicken served with  
pomodoro sauce
- █ **Pollo Ripieno** 399  
Minced chicken roulade, gently cooked  
and served with buttery cream sauce.
- █ **Pesce Olivetti** 499  
baked fish stuffed with olives served  
with creamy truffle sauce
- █ **Tempura fritte  
Gamberetto** 529  
crispy fried prawn served with creamy  
parmesan sauce
- █ **Calamari** 479  
crispy fried squid served with marinara





# PASTA

- **Parma Rosa** 419  
Penne / Spaghetti
- **Arrabbiata** 419  
Penne / Spaghetti
- **Alfredo** 419  
Penne / Spaghetti
- **Organic Pesto Pasta** 489  
Penne / Spaghetti
- **Mushroom Tagliatelle** 499
- **Aglione Olio e Peperoncino** 429
- **Linguine Olio Di Tartufo** 479
- **Pesto Rosso Selvatico** 519
- **Truffle & Mushroom Lasagna** 629  
15 layered pasta with creamy mushrooms & aromatic truffle
- **Corzetti Pasta** 429  
Hand-crafted corzetti coins, tossed in garlic, extra virgin olive oil, and Parmesan.
- **Spinach & Four Cheese Ravioli with Pink Sauce** 549
- **Mushroom Ravioli with Miso Sauce** 549
- **Sweet Potato Ravioli with Brown Butter Sauce** 529
- **Pollo Lasagna** 629  
15 layered pasta with tender chicken and parma rosa
- **Spaghetti di Pollo** 579  
15 layered pasta with tender chicken and parma rosa
- **Bologna Lasagna** 699  
15 layered pasta with minced mutton and marinara
- **Capelletti-e-olio** 589  
house made chicken stuffed cappelletti, cherry tomato, broccoli, asparagus, garlic, chilli, black olive, caper, herbs, extra virgin olive oil
- **Tortellini** 599  
house made Kolkata Bhetki stuffed with tortellini, served with lemon butter sauce



## RISOTTO

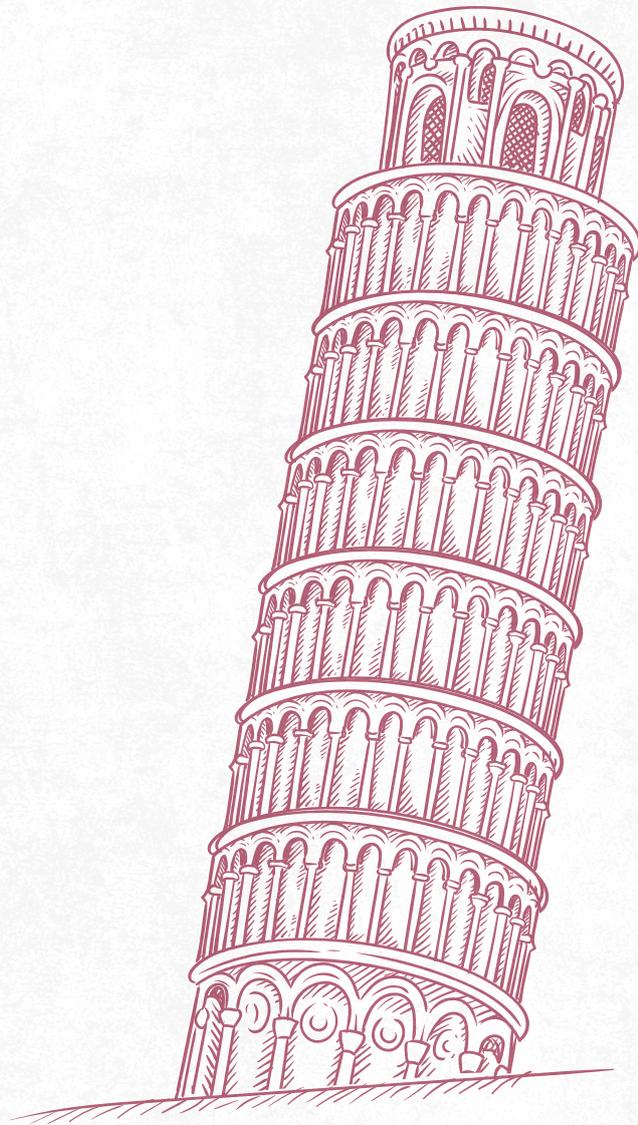
- **Risotto Primavera** 419  
arborio rice, bell pepper, zucchini, broccoli, and a hint of tomato sauce
- **Risotto Al Funghi** 459  
arborio rice cooked with porcini, shiitake and button mushroom
- **Genovese Risotto** 449  
arborio rice, potato, French bean cooked with creamy basil pesto sauce

## IL SECONDO | MAINS |

- **Grilled Cottage Cheese** 449  
cottage cheese, sauteed vegetable, mashed potato with red bell pepper sauce
- **Melanzane al Forno** 499  
Cheesy baked aubergine layered with arrabbiata sauce, accompanied by couscous.
- **Pollo Di Mascarpone** 679  
stuffed grilled chicken with rosemary potato served with a mascarpone cheese sauce
- **Pesce alla griglia** 799  
grilled Kolkata Bhetki served with lemon butter caper sauce
- **Pollo Funghi Di Ostrica** 649  
grilled chicken served with mushroom and creamy oyster sauce
- **Formaggio Croccante agli Anacardi** 499  
Cashew-crusted, oven-baked cottage cheese served with green pepper sauce.
- **Montone Arrosto** 1199  
Grilled mutton slowly cooked with caramelised pineapple juice, paired with velvety bone marrow sauce.

## DOLCE | DESSERT |

- **Homemade Panna Cotta with saffron milk sauce** 379
- **Tiramisu** 399
- **Cannoli** 379
- **Blueberry Cheesecake** 379
- **Trifle Mousse** 379
- **Fondente al Cioccolato** 399  
Classic molten chocolate fondant with a soft, indulgent centre.



## CONVENTIONAL

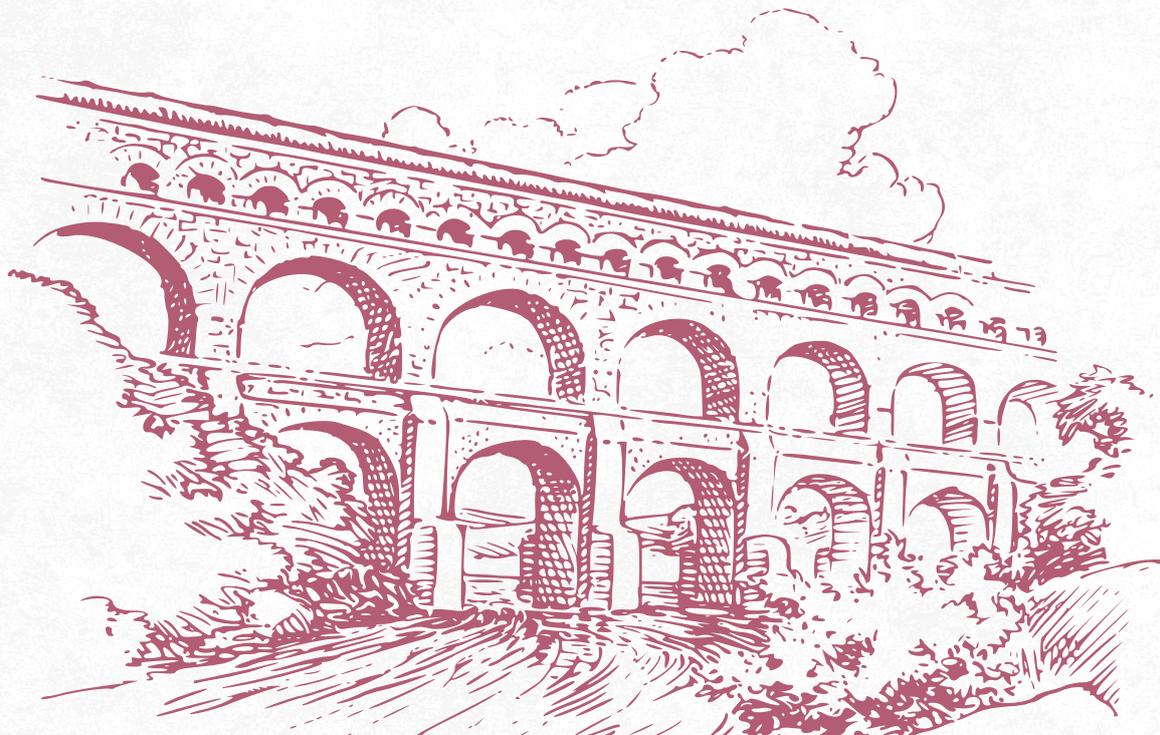
<b>Doppio</b> double shot espresso	<b>180</b>
<b>Americano (hot/iced)</b>	<b>190</b>
<b>Latte (hot and iced)</b>	<b>235</b>
<b>Cappuccino</b>	<b>235</b>
<b>Flat white</b>	<b>215</b>
<b>Piccolo latte</b>	<b>205</b>
<b>Cortado</b>	<b>215</b>

## COLDBREW

<b>Coldbrew</b>	<b>210</b>
<b>Coldbrew latte</b>	<b>235</b>
<b>Cinnamon &amp; Orange</b> citrusy orange and spicy cinnamon	<b>250</b>
<b>Coldbrew Sour</b> coldbrew shaken with plum syrup, pineapple juice and lime mix	<b>250</b>
<b>Tropical Coldbrew</b> a concoction of pineapple and mango with bold cold brew topped with ginger ale.	<b>250</b>
<b>Coldbrew Cold Foam</b> sweetened foamed milk with dark espresso	<b>250</b>
<b>Cranberry Coldbrew</b>	<b>245</b>

## SIGNATURES

<b>Cafe bombon (hot/iced)</b> espresso brewed over our special sweetened milk	<b>275</b>
<b>Ice Caramel Machiato</b> coffee, caramel, cream and ice and give it a good shake	<b>275</b>
<b>Mocha (hot/iced)</b> a harmony of dark chocolate and coffee	<b>275</b>
<b>Frappes</b> Mocha, Caramel, Praline and Vanilla	<b>285</b>
<b>Classic Cold Coffee</b> everyone's favourite to go drink	<b>285</b>
<b>Affogato</b> hot coffee brewed ice cream the Italian way	<b>265</b>
<b>Ice shaken white mocha</b> brewed coffee blended perfectly with fine white chocolate	<b>275</b>
<b>Banana caramel vegan Latte</b> fresh brewed espresso, caramel and banana with oatly goodness	<b>285</b>
<b>Praline espresso freddo vegan</b> nutty foamy healthy	<b>285</b>
<b>Pineapple Jalapeno Pop</b> if it is something hot you asked	<b>275</b>



## MANUAL BREW

<b>French press</b> with a side of buttery notes	<b>205</b>
<b>Pour over</b> with exotic berry burst	<b>205</b>
<b>Aeropress</b> with a hint of zesty orange	<b>205</b>

## HOT CHOCOLATE

<b>Belgian hot chocolate</b>	<b>319</b>
<b>Tiramisu hot chocolate</b>	<b>349</b>
Creamy hot chocolate with espresso & mascarpone flavours, topped with cocoa dust	
<b>Ciocolata Calda Con Aranica</b>	<b>319</b>
Thick Italian hot chocolate infused with zesty orange flavour	

## TEA POT

<b>English Breakfast</b> options for fresh mint/lemon on side	<b>225</b>
<b>Chamomile</b>	<b>225</b>
<b>Green tea</b> options for fresh mint/lemon on side	<b>225</b>

## ICED TEA

<b>Peach Iced tea</b>	<b>215</b>
<b>Spiced Earl Grey</b>	<b>235</b>

## COOLERS

<b>Pink Lemonade</b>	<b>245</b>
<b>Orange Lemonade</b>	<b>245</b>
<b>Mango Passion Fruit Mojito</b>	<b>245</b>
<b>Mojito Espresso</b>	<b>249</b>
<b>Frosted Berry Punch</b>	<b>329</b>

## WATER

<b>Rhythm Natural Mineral Water 500ml</b>	<b>75</b>
<b>Rhythm Natural Still Water 750ml</b>	<b>130</b>





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