TRE FORNI

ANTIPASTI

- BRUSCHETTE 650
  Tomato and basil, mushrooms, roasted bell peppers

- INSALATA DELLA CASA 700
  Mixed lettuce, tomatoes, radish, carrots, cucumber, beetroot, lemon dressing

- MOUSSE DI GRANA PADANO 700
  Grana padano mousse, fig mostarda, hazelnut crumble, aged balsamic, truffle foam

- PERE, CAPRINO, NOCI 850
  Mixed lettuce, poached pear, goat cheese, walnuts, balsamic dressing

- POLENTA, GORGONZOLA, FUNGHI 900
  Deep fried polenta, gorgonzola cream, porcini soil, mushroom confit

- CAPRESE 900
  Sliced tomatoes, buffalo mozzarella, basil

- BURRATA, CARCIOFI, OLIVE 900
  Burrata cheese, roasted artichoke, cherry tomatoes, Kalamata olives

- GAMBERI E FINOCCHI 850
  Seared prawns, fennel confit, orange cream

- FRITTO MISTO 980
  Deep fried seafood and vegetables, chilli and garlic mayannaise

- INSALATA DI CAPESANTE 1200
  Seared scallops, olive cream, caper bread, cherry tomatoes, potatoes

- INSALATA DI POLLO 800
  Chicken breast, romaine lettuce, croutons, parmesan shavings, chef's dressing

- PASTICCIO DI POLLO 800
  Chicken pie, vegetable caponata, pistachio cream

- CARPACCIO DI MANZO 950
  Beef carpaccio, rucola, quail eggs, parmesan flakes, truffle oil

- AFFETTATO MISTO CON TORTA FRITTA 1200
  Selection of cold cuts and cheese, marinated mushrooms,
  pickled vegetables, marinated olives and fried focaccia

- Vegetarian - Non - vegetarian

Please inform us about allergies, if any

All prices are in Indian rupees. Government taxes as applicable.

TRE FORNI

ZUPPE

- MINESTRONE DI VERDURE — 480
  Vegetable minestrone
- ZUPPA DI FUNGHI — 480
  Mushroom soup, truffle oil
- ZUPPA DI PESCE — 750
  Seafood soup, prawn bisque, croutons

PRIMI

- GNOCCHI ALLA SORRENTINA — 850
  Baked potato gnocchi, tomato sauce, buffalo mozzarella
- LASAGNA ALLE VERDURE — 850
  Roasted vegetable and provolone cheese lasagna, tomato sauce
- TORTELLI DI MAGRO — 850
  Swiss chard and ricotta ravioli, cherry tomato sauce, olives, capers
- TORTELLONI AI FUNGHI — 850
  Mushroom ravioli, walnut cream, truffle oil
- LINGUINE AL PESTO — 850
  Linguine pasta, basil pesto, french beans, potatoes, pine nuts, parmesan
- TIMBALLO DI MARUBINI — 950
  Baked chicken marubini style, cheese fondue
- TORTELLI AL ANATRA — 950
  Duck tortelli, shallot compote, jus, truffle oil
- LASAGNA ALLA BOLOGNESE — 950
  Beef bolognese lasagna, béchamel sauce
- RIGATONE ALL AGNELLO — 950
  Rigatoni, lamb ragout, green peas, pecorino cheese
- SPAGHETTI ALLA CARBONARA — 950
  Spaghetti, egg yolks, parmesan cheese, pork pancetta
- SPAGHETTI AL GAMBERO — 1200
  Homemade spaghetti, cherry tomatoes, prawns, bisque, garlic foam

MAKE YOUR OWN PASTA — 950

Pasta	Sauce	Condiment
Spaghetti, penne	Basil pesto, cream sauce	Assorted vegetables
Tagliolini, fettuccine	Arrabbiata, olive oil & garlic	Prawns, chicken

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TRE FORNI

RISOTTO

- RISOTTO AI FUNGHI — 900
  Mushroom risotto
- RISOTTO, POMODORO, BURRATA — 900
  Sundried tomato risotto, burrata cheese, pesto
- RISOTTO ALLA PESCATORA — 1000
  Seafood risotto

PIZZA

- MARGHERITA — 880
  Tomato sauce, mozzarella, basil
- BUFALA E RUCOLA — 900
  Tomato sauce, buffalo mozzarella, rucola
- SPINACI E FORMAGGI — 900
  Mozzarella, spinach, onions, ricotta cheese, parmesan cheese, cherry tomatoes
- FUNGHI E FONTINA — 900
  Tomato sauce, mozzarella, fontina cheese, selection of mushrooms
- ORTOLANA — 900
  Tomato sauce, mozzarella, roasted vegetables, green chilli
- GENOVESE — 900
  Pesto sauce, mozzarella, potatoes, beans, cherry tomatoes, parmesan
- SICILINA — 950
  Tomato sauce, mozzarella cheese, onions, olive tapenade, capers
- GORGONZOLA, NOCI, PERE — 950
  Cream, mozzarella cheese, gorgonzola cheese, walnuts, pear, parmesan
- TRE FORNI CALZONE — 950
  Tomato sauce, mozzarella, mushrooms, artichoke, olives, cooked ham
- PROSCIUTTO E FUNGHI — 950
  Tomato sauce, mozzarella, mushrooms, cooked ham
- DIAVOLA — 950
  Tomato sauce, mozzarella, spicy salami, black olives
- WURSTEL E PEPERONI — 950
  Tomato sauce, mozzarella, roasted bell peppers, chicken sausages
- PUGLIESE — 950
  Tomato sauce, burrata, kalamata olives, tomatoes, anchovies, garlic
- CARCIOFI E PANCETTA — 980
  Artichoke cream, artichoke, mozzarella, pork pancetta, pecorino
- CRUDO E RUCOLA — 1000
  Tomato sauce, mozzarella, parma ham, rucola

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TRE FORNI

SECONDI

- PARMIGIANA DI MELANZANE 900
  Baked eggplant parmigiana, tomato sauce

- PEPERONI E CIPOLLE RIPIENE 900
  Bell peppers encased with onions, sun dried tomato pesto

- CERNIA AL CARTOCCIO 1200
  Grouper and seafood, white wine, vegetables

- MERLUZZO ALLA SICILIANA 2500
  Chilean roasted sea bass, cherry tomatoes, kalamata olives, capers, potatoes

- TAGLIATA DI GAMBERO 2500
  Roasted prawns "tagliata" marinated bell peppers and rucola

- COSTINE DI MAIALE AL BALSAMICO 1200
  Slow cooked pork ribs, braised cabbage, balsamic glaze

- CONIGLIO FARCITO 1200
  Roasted stuffed rabbit, pork pancetta, kale, potatoes, jus

- CARRE DI AGNELLO AL GINEPRO 2550
  Oven roasted lamb rack, roasted polenta, asparagus, juniper jus

DAL FORNO – FROM THE OVEN

SALMONE ALLA GRIGLIA 1800
Norwegian grilled salmon, salsa verde

BRANZINO ALLA GRIGLIA 1200
Grilled bekti, olives, capers

PETTO DI POLLO ALLA GRIGLIA 900
Grilled chicken breast, jus

COSCIOTTO DI POLLO IN CROSTA 1200
Roasted chicken leg with herb bread, jus

SCOTTADITO DI AGNELLO 2700
New Zealand lamb chops, jus

FILETTO DI MANZO 2800
Australian roasted beef tenderloin, jus

CONTORNI – SIDE DISH

ASPARAGI AL BURRO
Sauteed asparagus

SPINACI ALLA TRENTINA
Sauteed spinach, raisins, pine nuts

FUNGHI TRIFOLATI
Sauteed mushrooms

PATATE ARROSTO
Roasted potatoes

VERDURE SALTATE
Seasonal vegetables

PUREA DI PATATE
Mashed potatoes

Additional side dishes are priced at INR 350 plus taxes

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TRE FORNI

WHITE WINE

		By bottle	By glass
Sparkling Wine			
NV Dom Perignon	Champagne, France	35000	
NV Louis Roederer	Champagne, France	20000	
NV Moet and Chandon	Champagne, France	15000	
NV G.H. Mumm	Champagne, France	15000	
NV Moet and Chandon, Rose	Champagne, France	18000	
NV Chandon, Rose	Nashik, India	5500	
NV Chandon	Nashik, India	5500	1100
Chardonnay			
15 Louis Jadot, Bourgogne	Burgundy, France	7000	
14 Laroche Petit Chablis	Burgundy, France	6500	
15 Chablis Domaine Hamelin	Burgundy, France	6000	
15 M.A.N	Western Cape, South Africa	5500	
16 Viña Tarapacá	Central Valley, Chile	4750	
14 Maison Louis Latour, Ardèche	Burgandy, France	4750	950
11 Columbia Crest, " Two Vines"	Columbia Valley, U.S.A	6500	
Garganega			
14 Allegrini, Corte Giara Soave	Veneto, Italy	5250	
Cortese			
14 Marchesi Di Barolo, Gavi di Gavi	Piedmont, Italy	7000	
Pinot Grigio			
14 Danzante	Veneto, Italy	6000	
Sauvignon Blanc			
15 D'Arenberg, Broken Fish Plate	Adelaide Hills, Australia	5500	
15 Saint Clair	Marlborough, New Zealand	7000	
11 Pitars	Friuli, Italy	6250	
15 Henri Bourgeois, Pouilly - Fume	Loire Valley, France	6500	
15 M.A.N	Western Cape, South Africa	5500	1100
Viognier and Blends			
14 Boekenhoutskloof, The Wolftrap	Western Cape, South Africa	6000	
15 Little James' Basket Press	Rhone, France	6000	
Vermentino			
NV Bibi Graetz, Casamatta, Bianco	Tuscany, Italy	6500	
Trebbiano			
12 Piccini Orvieto	Umbria, Italy	5250	
15 Santa Cristina, Marchesi Antinori	Umbria, Italy	5500	
Riesling			
15 St. Urbans - Hof	Mosel Saar Ruwer, Germany	6500	

Our standard measure for wine by the glass is 150 ml. All prices are in Indian rupees. Government taxes as applicable.

TRE FORNI

RED WINE

			By bottle	By glass
Syrah and Blends				
15	Saint Cosme Cotes– Du– Rhone	Rhone, France	6500	
15	Boekenhoutskloof, The chocolate Block	Western Cape, South Africa	12000	
15	Boekenhoutskloof, The Wolftrap	Western Cape, South Africa	6000	
Sangiovese and Blends				
13	Mongrana, Querciabella	Tuscany, Italy	10000	
14	La Brancaia, Tre	Tuscany, Italy	7000	
14	Santa Cristina, Marchesi Antinori	Tuscany, Italy	5500	
14	Castello Banfi, Col Di Sasso	Tuscany, Italy	6000	
12	Frescobaldi, Nipozzano, Riserva, Chianti	Tuscany, Italy	7000	
NV	Bibi Graetz, Casamatta Rosso	Tuscany, Italy	6500	
Malbec				
13	Crios	Mendoza, Argentina	7000	
13	Bodega Norton, Reserva	Mendoza, Argentina	4750	950
Pinotage				
13	Neil Joubert	Patrysbult, South Africa	4750	
15	M.A.N	Western Cape, South Africa	5500	
Grenache and Blends				
13	Rolf Binder, Halliwell	Barossa Valley, Australia	7500	
NV	Little Jamse Basket Press	Rhone, France	6000	
Shiraz				
14	Jacob's Creek, Reserve	Barossa Valley, Australia	6000	
14	M.A.N	Western Cape, South Africa	5500	
Cabernet Sauvignon				
16	Cosecha	Central Valley, Chile	4750	
15	Viña Tarapacá	Maipo Valley, Chile	4750	950
15	M.A.N	Western Cape, South Africa	5500	
14	Krsma, Estate	Hampi, India		
12	Columbia Crest, " Two Vines"	Columbia Valley, U.S.A	5500	
12	Baron Phillipe de Rothschild, Escudo Rojo	Maipo Valley, Chile	6000	
Merlot				
15	Cosecha	Central Valley, Chile	4750	950
14	Danzante	Tuscany, Italy	4750	
13	Columbia Crest, " Two Vines"	Columbia Valley, U.S.A	5500	
13	Rupert and Rothschild, Classique	Franschhoek, South Africa	7500	
14	Montes Reserva	Colchagua Valley, Chile	4750	
08	Château Clarke, Baron Edmond de Rothschild	Bordeaux, France	10000	

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TRE FORNI

RED WINE

		By bottle	By glass
Nebbiolo			
11 Marchesi di Barolo, Barolo	Piedmont, Italy	12000	
13 Marchesi di Barolo, Barbaresco	Piedmont, Italy	9000	
Montepulciano			
13 Podere, Umani Ronchi	Abruzzo, Italy	5250	
Pinot Noir			
15 Allan Scott	Marlborough, New Zealand	7000	
14 Vina Tarapaca	Central Valley Chille	4250	
15 Saint Clair	Marlborough, New Zealand	7500	
13 Villa Maria	Marlborough, New Zealand	7000	
14 Kendall Jackson, Vintner's Reserve	California, U.S.A	7000	
Corvina and Blends			
15 Allegrini, Corte Giara Valpolicella	Veneto, Italy	5250	

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TRE FORNI

ANTIPASTI

GRISINI, PATE DI OLIVE
Bread sticks, olive tapenade

BRUSCHETTA CALDA
Oven baked fresh ciabatta bruschetta

POMODORO, OLIO DI OLIVE, SALE MARINO
Grated tomatoes, olive oil, sea salt

PANE ALL' AGLIO
Pizza bread, garlic, butter

AGLIO ARROSTITO E PROSCIUTTO DI PARMA
Roasted garlic, parma ham

SCEGLI IL TUO CONDIMENTO

Over sized tray pizza fresh from the oven

SALSA DI POMODORO, MOZZARELLA, ORIGANO
Tomato sauce, mozzarella cheese, oregano

SELECTION OF TOPPINGS

VEGETARIAN :
Cherry tomatoes, bell peppers , zucchini, broccoli, onions, garlic, spinach, mushrooms, black olives, green peas, eggplant, green chilli

SELECTION OF CHEESE:
Gorgonzola, bocconcini, goat cheese, ricotta

NON VEGETARIAN:
Pepperoni, cooked ham, parma ham, chicken salami, pepper crusted chicken, tuna confit, shrimp

SELECTION OF PASTA
Penne, spaghetti, fettuccini

SELECTION OF SAUCE
Tomatoes, al fredo, aglio al olio, pesto

DOLCE

FRUTTA FRESCA
Fresh fruit platter

TIRAMISU
Lady finger cookies soaked in coffee, mascarpone cheese, cocoa

- Vegetarian - Non - vegetarian

Please inform us about allergies, if any

Priced at Rs 1250 per person plus taxes. Government taxes as applicable.

TRE FORNI

DESSERT

PANNA COTTA CON FRAGOLE MARINATE Vanilla panna cotta, marinated strawberries	500
FRUTTA FRESCA Seasonal fruit platter	500
SORBETTI Lemon, strawberry, passion fruit	450
SFOGLIATINA DI MELE Apple and raisin puff, caramel and rum sauce	550
TORTA DI RICOTTA Ricotta cheese cake, berry compote, chocolate mousse	550
FORMAGGI Selection of cheeses with mostarda and nuts	950
GELATI Vanilla, chocolate, forest berries, pistachio	500
TORTINO DI CIOCCOLATO Chocolate lava, served with vanilla bean gelato	550
TIRAMISÙ Lady finger cookies soaked in coffee, mascarpone cheese, cocoa	550

FRESHLY BREWED COFFEE Cappuccino, cafe latte, espresso	285
LOOSE LEAF TEA English breakfast, darjeeling chamomile, peppermint, green tea	285

SPECIALITY COFFEE

SKYE COFFEE Black coffee with drambuie and whipped cream	500
CAFFÉ CORRETTO Macchiato flambéed with nonino grappa	450

- Vegetarian - Non - vegetarian

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TRE FORNI

OPTION 1

ANTIPASTI

- INSALATA DELLA CASA
  Mixed salad leaves, tomatoes, radish, carrots, cucumber, beetroot, lemon dressing
- INSALATA DI POLLO
  Chicken breast, romaine lettuce, croutons, parmesan shavings, chef's dressing

SELECTION OF PIZZA

- MARGHERITA
  Tomato sauce, mozzarella, basil
- ORTOLANA
  Tomato sauce, mozzarella, roasted vegetables, green chilli
- POLLO E CIPOLLE
  Tomato sauce, mozzarella, chicken, onions
- CRUDO E RUCOLA
  Tomato sauce, mozzarella, parma ham, rucola

DESSERT

- GELATI
  Vanilla, chocolate, forest berries, pistachio
- SORBETTI
  Lemon, strawberry, passion fruit
- FRUTTA FRESCA
  Seasonal fruit platter
- TIRAMISU
  Lady finger cookies soaked in coffee, mascarpone cheese, cocoa

OPTION 2

ANTIPASTI

- MINESTRONE DI VERDURE
  Vegetable minestrone
- INSALATA DELLA CASA
  Mixed salad leaves, tomatoes, radish, carrots, cucumber, beetroot, lemon dressing
- PASTICCIO DI POLLO
  Chicken pie, vegetable caponata, pistachio cream
- BURRATA E CRUDO
  Burrata cheese and parma ham

MAIN COURSE

- LASAGNE ALLE VERDURE
  Roasted vegetables, provolone, tomato sauce
- RISOTTO AGLI ASPARAGI
  Asparagus risotto
- RIGATONI ALL AGNELLO
  Rigatoni pasta, lamb ragout, green peas, cheese
- CERNIA IN GUAZZETTO
  Roasted fish, cherry tomatoes, olives, capers
- PETTO DI POLLO ALLA GRIGLIA
  Grilled chicken breast, jus, roasted potatoes

DESSERT

- GELATI
  Vanilla, chocolate, forest berries, pistachio
- SORBETTI
  Lemon, strawberry, passion fruit
- TORTA DI RICOTTA
  Ricotta cheese cake, berry compote
- FRUTTA FRESCA
  Seasonal fruit platter
- TIRAMISU
  Lady finger cookies soaked in coffee, mascarpone cheese, cocoa

- Vegetarian - Non - vegetarian

Priced at INR 1250 per person plus taxes. Government taxes as applicable.

TRE FORNI

APERITIF

Cinzano Extra Dry	500
Cinzano Bianco	500

BEER

Carlsberg	350
Kingfisher Premium	350
Budweiser	350

VODKA

Belvedere	900
Grey Goose	800
Absolut Elyx	700
Stolichnaya	650
Cîroc	650
Ketel One	650
Absolut	500

GIN

Tanqueray	650
Bombay Sapphire	500
Gordon's	450
Beefeater	450

TEQUILA

Corralejo Blanco	600
Sauza Silver	500

RUM

Bacardi Black	350
Bacardi Superior	350

COGNAC, BRANDY

Remy Martin Louis XIII	18500

SINGLE MALT WHISKY

SPEYSIDE

Glenfiddich 15 years	1250
Cragganmore 12 years	1200
Glenfiddich 12 years	1100
Singleton 12 years	1100
Glenlivet 12 years	900
Cardhu 12 years	950

HIGHLAND

Glenmorangie 10 years	900
Talisker 10 years	950

ISLAY

Laphroaig 10 years	900

BLENDED WHISKY

Johnnie Walker Blue Label	3500
Royal Salute	3000
Whyte & Mackay 22 years	1900
Chivas 18 years	1400
Johnnie Walker Gold Label	950
Johnnie Walker Platinum Label	900
Johnnie Walker Double Black	850
Johnnie Walker Black Label	750
Chivas 12 years	750

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TRE FORNI

PANZEROTTI Deep fried mushroom fritters, cheese fondue	500
CROCCHETTE DI PATATE Deep fried potato croquettes, spicy tomato dip	500
PITTA Pizza with sundried tomato, olives, garlic, bocconcini, basil	550
SCIATT VALTELLINESI Deep fried fontina cheese, apple mostarda, cress	550
POLPETTE DI MELANZANE Deep fried eggplant dumpling, chili dip	500
SPIEDINI DI POLLO Grilled chicken skewer, spicy tomato dip	550
STARCCETTI DI POLLO Grilled chicken strips, basil pesto	550
BOCCONCINI DI AGNELLO Lamb meat dumpling, roasted bell pepper cream	550
FRITTO DI PARANZA Deep fried prawns, squids, and vegetables, tarter sauce	550

Vegetarian Non - vegetarian

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