

dezio

restaurant café bar

Antipasti | Starters

BRUSCHETTA RUSSIGNA	180/-
Crunchy crostini with chopped tomatoes, onion, celery, garlic & basil	
CROSTINI CATANESI	190/-
Crunchy crostini topped with roasted ratatouille & grilled cheese	
CAPRESE	380/-
Classic combination of fresh tomatoes, basil & mozzarella with extra virgin olive oil	
FUNGHI CROCIFISSI	300/-
Whole roasted mushrooms with garlic, lemon, extra virgin olive oil & parsley	
ASPARAGI CABBASISI	450/-
Steamed asparagus spears with Parmesan shavings, lemon & extra virgin olive oil	
CROCCHETTE DI VERDURE	250/-
Seasonal mixed vegetable croquettes with a basil & cheese sauce	
CARPACCIO DI BIETOLA	390/-
Sliced beetroot with homemade cheese, rucola & caramelised walnuts with a balsamic dressing	
TANU SORRISO	270/-
Flaky pastry stuffed with exotic vegetables & Parmesan with honey mustard dip	
PATATE CROCCANTI	260/-
Crunchy potato skins stuffed with vegetables and herbs	
BRUSCHETTA DI POLLO	210/-
Crunchy crostini with grilled chicken topped with cherry tomato, celery & a Sicilian sweet and sour dressing	
SPIEDINI DI POLLO	290/-
Chargrilled chicken skewers with seasonal vegetables, drizzled with honey mustard dressing	
POLLO DI FALCO	290/-
Pan fried chicken tossed in fresh herbs & served with a creamy caper dip	
VOLA VOLA	280/-
Creamy chicken, thyme and mushroom filled flaky pastry cases	
FOCACCIA VITALE	290/-
Sliced waterbuffalo tenderloin with bell peppers on sun dried tomato focaccia	
OVA PANCRAZIA	370/-
Poached eggs with a crunchy breadcrumb coating wrapped in Parma ham	

Antipasti | Starters

CROCCHETTE PIRILLO	290/-
Crispy cheese & bacon potato croquettes	
ANTIPASTO PINA MUZZA	850/-
A classic selection of Parma ham, salami, cheese, olives, sun dried tomato, roasted vegetables, Sicilian focacce & a home made bread basket	
CARPACCIO DI CARNE	440/-
Cured tenderloin thinly sliced with Parmesan shavings, rucola, extra virgin olive oil & lemon	
PROSCIUTTO DEL BARONE	850/-
Finely sliced cured Italian Parma ham with extra virgin olive oil, lemon, Parmesan shavings & freshly ground black pepper	
CARPACCIO DI TONNO	460/-
Thinly sliced cured fresh tuna with a lemon & black pepper dressing	
GAMBERI INCAZZATI	460/-
Pan seared prawns with white wine, garlic & chilli flakes, finished with a touch of tomato sauce & parsley	
GAMBERETTI FRISCHI	430/-
Cocktail of prawns in a tangy Sicilian style sauce	
FRITTO MISTO	590/-
Calamari & prawns deep fried until golden, served with a tartar sauce	
INSALATA DI MARE	590/-
Classic seafood salad with octopus, cuttlefish, squid, prawns & pickled vegetables with a vinaigrette dressing	
SALMONE AFFUMICATO	850/-
Scottish smoked salmon served on a bed of rucola with cherry tomatoes, extra virgin olive oil & lemon dressing	
BASA AL LIMONE	290/-
Grilled lemon basa fillet with a lemon butter reduction	
SPIGOLA AL PEPE VERDE	360/-
Steamed sea bass with sage & green peppercorns with rucola	

Zuppe | Soups

MINISTRONE DELLA CASA	220/-
Our style of minestrone soup with mixed vegetables in broth with homemade pasta	
POMODORO	210/-
Thick tomato, onion & basil soup	
FUNGHI	250/-
Creamy mushroom garlic soup	
BROCCOLI	250/-
Cream of broccoli with onions & toasted almonds	
ASPARAGI	270/-
Fresh cream of asparagus	
POLLO	250/-
Chicken soup with vegetables and a touch of cream	
GAMBERI	350/-
A Sicilian prawn broth with cherry tomato, parsley, garlic & oregano	

Insalate | Salads

SCOPELLO	390/-
Mixed salad leaves with fresh spinach, rucola, thinly sliced raw button mushrooms, avocado & crispy bacon with a classic vinaigrette	
PEDALINO	390/-
Warm chicken tossed in fresh herbs on a bed of salad leaves with olives, tomatoes, green beans, sun dried tomatoes & basil with a balsamic dressing	
FAVIGNANA	450/-
Salad leaves with cherry tomatoes, green beans, spring onion, hard boiled egg, tuna, capers & oregano with an extra virgin olive oil & lemon dressing	
CANNAVO'	490/-
Warm seafood salad with pan seared prawns, squid & fresh fish with olives, capers & herbs on a bed of lettuce with cherry tomatoes and zucchini & a lemon dressing	
SPACCHIUSA	390/-
Salad leaves with peas, steamed carrots, orange, mint, Feta cheese and pomegranate, sprinkled with roasted almonds & balsamic dressing	
MISTA	420/-
Seasonal salad leaves, iceberg, lollo rosso & rucola with tomatoes, olives, cheese & artichoke petals with mustard dressing	
CESARINO	390/-
Lettuce leaves, iceberg, olives, Parmesan cheese shavings and crunchy croutons with a creamy garlic mayonnaise (Also available with oregano pan fried chicken.....Add Rs 90/-)	

Primi / Pasta & Risotto

SPAGHETTI AGLIO OLIO PEPERONCINO	390/-
Southern favourite combination of garlic, extra virgin olive oil, red chilli & Parmesan cheese	
PENNE ARRABBIATA	390/-
With spicy tomato sauce, red chilli & onion	
FUSILLI AL PESTO GENOVESE	420/-
Classic basil pesto from Genova with pine nuts, garlic, Parmesan & extra virgin olive oil	
GNOCCHI AI BASILICO	420/-
Gnocchi with potato & basil, broccoli, olives, Parmesan, tomato & sun dried tomato	
RAVIOLI CON NOCI	410/-
Ravioli stuffed with cheese & mushrooms, with a walnut & thyme cream sauce	
LASAGNE BUZZURRI	430/-
Layers of home made pasta baked with tomatoes, mushrooms, green peas, bell peppers, green beans, besciamelle sauce and Parmesan	
FUSILLI AMATRICIANA	490/-
Spiral pasta with Parma ham, cherry tomato, basil, red chilli & tomato sauce with a touch of cream	
LASAGNE AL FORNO	460/-
Fresh pasta layers baked with tenderloin ragu, basil, tomato sauce, besciamelle and Parmesan cheese	
GNOCCHI CON PANCETTA	460/-
Home made gnocchi with potato & carrot with a bacon, cherry tomato, basil & sage cream sauce	
FUSILLI AL SUGO DI MAIALE	490/-
Spiral pasta with slow cooked pork in a tomato, onion, basil sauce with a touch of red chilli	
SPAGHETTI MONTALBANO	420/-
Spaghetti with Italian style tenderloin meatballs cooked with herbs & fresh tomato sauce	
SPAGHETTI CARBONARA	460/-
Classic Italian pasta combination with egg, pancetta, cream, black pepper & Parmesan cheese	
PENNE AI TONNO	480/-
Penne with a tomato, onion & tuna sauce with white wine, capers, olives, parsley and a hint of red chilli	
SPAGHETTI MARZAMEMI	590/-
Spaghetti with prawns, octopus, squid, New Zealand mussels and cuttlefish with a garlic, parsley, white wine sauce with a touch of chopped tomato	

Primi / Pasta & Risotto

FETTUCCHINE AL POLPO DI GRANCHIO	590/-
Homemade fresh pasta strips with a crabmeat & tomato sauce, parsley and a hint of cream	
TORTELLONI MISTERBIANCO	750/-
Pasta parcels stuffed with fresh salmon with a smoked salmon, cream, tomato, onion and white wine sauce	
RISOTTO BOSCAIOLO	490/-
A creamy rice dish with champignon, portabella & porcini mushrooms with garlic, onion and white wine	
RISOTTO NEBRODI	490/-
Creamy rice with slow cooked pork, onion, cabbage, sun dried tomato pate, red wine and herbs	
RISOTTO PUPARU	520/-
Risotto with slow cooked lamb, onion, carrots & leeks with red wine and herbs, finished with a touch of cream & Parmesan	
RISOTTO PESCATORE	650/-
Seafood risotto with squid, octopus, prawns, New Zealand green mussels & cuttlefish cooked in white wine with garlic, parsley, cherry tomato and a touch of tomato sauce	

Secondi | Main courses

MINNUSA	420/-
Bell peppers baked with exotic vegetables, herbs & cheese, served with couscous	
VROCCULI AFFUCATI	420/-
Broccoli and cauliflower with onion, baked in the oven with creamy tomato Parmesan cheese sauce served with grilled potatoes	
MELANZANE BUFARDECI	420/-
Roasted aubergine filled with seasonal vegetables, cheese & tomato sauce grilled with Parmesan cheese & served with garlic bread	
COUSCOUS TRAPANESE	420/-
Couscous with grilled Mediterranean vegetables & raisins with a tomato herb sauce	
POLLO VALDOSTANA	420/-
Chicken fried in breadcrumbs with grilled mozzarella & tomato herb sauce, served with grilled potatoes	
POLLO AL ROSMARINO	420/-
Grilled chicken breast with rosemary & a red wine reduction, served with baby roast potatoes	
POLLO RASPAGLIA	420/-
Braised chicken breast with a jus of fresh lemon, capers, garlic & mixed herbs, served with buttered exotic vegetables	

Secondi | Main courses

POLLO ALLE PRUGNE	460/-
Pan seared chicken breast with a prune & herb sauce served with mashed potato	
POLLO CACCIATORE	420/-
Boneless chicken legs braised in a tomato sauce with bell peppers, olives, capers & white wine with fresh thyme and oregano, served with grilled potatoes	
AGNELLO IARRUSU	600/-
Grilled lamb chops with champignon mushroom sauce served with grilled tomato & grilled potato	
SPEZZATINO SOLARINO	490/-
Braised lamb casserole with red wine, carrot, leeks & potato	
MAIALE VIDDANAZZU	550/-
Pan seared boneless pork with a smoky flavoured bacon & rosemary Sicilian sauce served with buttered vegetables & grilled potato	
MEDAGLIONI DI MAIALE	520/-
Pan seared boneless pork with a sage, thyme & lemon sauce served with baby potatoes	
INVOLTINI DI CARNE	550/-
Roasted tenderloin parcels with herbs and cheese, served with roasted baby potatoes	
LA TAGLIATA	550/-
Grilled tenderloin strips served on a bed of rucola topped with Parmesan cheese, extra virgin olive oil & a balsamic reduction, served with cherry tomatoes	
FILETTO AL PEPE VERDE	550/-
Grilled waterbuffalo tenderloin fillet with a green peppercorn sauce served with grilled tomato & buttered spinach	
SALTIMBOCCA ROMANA	590/-
Medallions of fillet tenderloin with Parma ham and sage, served with a red wine jus, mashed potatoes & grilled tomato	
BASA GROTTACALDA	450/-
Pan seared basa fillet with sauté spinach & lemon oil, with a caper and olive tapenade and grilled potatoes	
PESCE SPADA SICILIANO	590/-
Grilled kingfish with a cherry tomato, caper & olive sauce, served with grilled potatoes	
PESCE SPADA TRAPANESE	590/-
Pan seared kingfish with lemon, garlic & extra virgin olive oil, served with steamed broccoli & couscous	
COUSCOUS MARETTIMO	650/-
Sicilian speciality with couscous & squid, octopus, prawns, New Zealand green mussels & cuttlefish cooked in white wine with garlic, parsley & cherry tomato	

Secondi | Main courses

BRANZINO ACQUAPAZZA 750/-

Pan seared sea bass fillet with a tangy white wine, garlic, parsley & sun dried tomato sauce served with grilled potato & tomato

GAMBERONI GRIGLIATI 1,200/-

Grilled king prawns with a traditional lemon garlic dressing served with steamed exotic vegetables

ZUPPONE DI PESCE 1,200/-

A substantial rich and traditional fish broth with a hint of chilli, cherry tomato & garlic, squid, kingfish, sea bass, New Zealand green mussels, octopus, cuttlefish and prawns, served with garlic bread

SALMONE CARUSO 1,100/-

Poached Scottish salmon steak with a dill, caper & wine sauce served with buttered seasonal vegetables and mashed potato

SALMONE LAMPEDUSA 1,100/-

Pan seared Scottish salmon steak with cherry tomato, onion, sage, olives & thyme in a white wine reduction, served with buttered spinach & grilled tomato with basil

Contorni | Side dishes

STEAMED MIXED VEGETABLES 150/-

SAUTÉ MIXED VEGETABLES 150/-

STEAMED BROCCOLI WITH GARLIC, EXTRA VIRGIN OLIVE OIL & ROASTED ALMONDS 220/-

SAUTÉ MUSHROOMS WITH GARLIC & RED CHILLI 250/-

CREAMY MASHED POTATOES 150/-

ROASTED BABY POTATOES WITH ONION & ROSEMARY 150/-

FRENCH FRIED POTATOES 170/-

POTATO WEDGES WITH OREGANO 150/-

La pizza | Pizza

SALAMI 500/-

Fresh tomato sauce, mozzarella, green capsicum, salami, olives

CARNAZZA 500/-

Fresh tomato sauce, mozzarella, ham, chicken sausage, chicken & mushroom

CALTAGIRONE 620/-

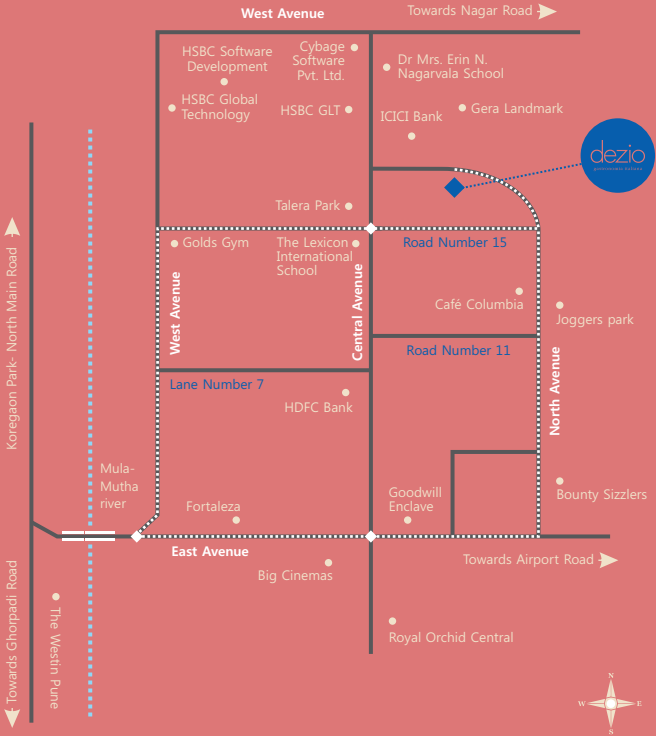
Fresh tomato sauce, mozzarella, Parma ham, rucola, Parmesan cheese

La pizza | Pizza

CALZONE CUCUZZA	550/-
Closed pizza stuffed with tomato sauce, mozzarella, mushrooms, onions, olives, bacon & zucchini	
SARIDDU	490/-
Fresh tomato sauce, fresh ricotta cheese, onion, oregano & chicken sausage	
PIANO BATTAGLIA	470/-
Tomato sauce, mozzarella, bacon, onion & mushrooms	
NICOLUZZO	500/-
Tomato sauce, mozzarella cheese, ham, olives & asparagus	
SANTA ROSALIA	620/-
Fresh tomato sauce, mozzarella, Gorgonzola, Parma ham	
KENSU	480/-
Tomato sauce, mozzarella, pineapple, onion & ham	
POLLASTRELLA	490/-
Tomato sauce, mozzarella, chicken, mushroom, onion & broccoli	
TARANTINA	510/-
Tomato sauce, mozzarella, assorted fresh fish, prawns, capers & parsley	
PURPIGNA	470/-
Fresh tomato sauce, mozzarella, tuna, onions, oregano, capers	
MARGHERITA	330/-
Tomato sauce, mozzarella, basil	
VEGETARIANA	450/-
Tomato sauce, mozzarella, bell peppers, sun dried tomato, spinach & broccoli	
PATAPAZZA	450/-
Tomato sauce, mozzarella, French fries	
PILUBIANCO	390/-
"White" pizza with potatoes, onions, mozzarella, sun-dried tomato, red chilli	
SICILIANO	440/-
Spicy tomato sauce, mozzarella, sun-dried tomato, garlic, bell peppers	
ETNEA	450/-
Spicy tomato sauce, mozzarella, jalapeños, ricotta cheese, capers	
MEDITERRANEA	460/-
Fresh tomato sauce, mozzarella, capers, olives, oregano	
CARDUNI	560/-
Fresh tomato sauce, mozzarella, artichokes, mushrooms, garlic, olives, broccoli, sun-dried tomato	

Dolci | Desserts

CANNOLI SICILIANI	330/-
Classic Sicilian dessert; crunchy pastry tubes with chocolate cream & ricotta cinnamon fillings	
TANGY LEMON TART	150/-
BAKED YOGHURT TART	140/-
SALTED CARAMEL CHOCOLATE TART	150/-
GATTO DI RICOTTA	220/-
Sicilian ricotta & barley pie with orange zest & cinnamon	
CARPACCIO DI ANANAS	190/-
Finely sliced pineapple with fresh ricotta cinnamon cream	
SEMIFREDDO AL CIOCCOLATO	250/-
Half frozen chocolate mousse cake served with hot chocolate sauce	
CHOCOLATE FONDANT WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE	250/-
TIRAMISU	250/-
PANNA COTTA	180/-
RICH DARK CHOCOLATE MOUSSE WITH WHIPPED CREAM	240/-
MERINGUE WITH VANILLA CREAM, FRESH FRUIT & WHIPPED CREAM	240/-
TORTA DI MELE	240/-
Puff pastry with apple, cinnamon & raisins	
HOT CHOCOLATE BROWNIES WITH HOT CHOCOLATE SAUCE AND ICE CREAM	280/-



Free Home Delivery

North Avenue, Kalyani nagar 411006.

We are diagonally opposite ICICI bank and next to Mars Society.
 Contact- 020 69000610 / 611, 8552921646. Email- info@dezio.in
www.dezio.in