



— OUR STORY —

"Cucina Italiana"

Located on 6th floor,
"with a **ruby** and **pearl** view" of the Millennium city,
Zanotta offers a perfect ambience for a wonderful dining experience.
The restaurant's interactive kitchen allows you to see and chat with the chefs, while they are preparing each dish with lots of Italian passion. A fresh display of vegetables, large jars of homemade pickles and pastas around the kitchen conveys the cooking philosophy of using only the freshest ingredients.

Our new menu is made for anybody who loves authentic Italian food. Full of flavours and variety, daily changing specials and antipasti, pastas and "Zuppe", just how they are cooked in Italy.

Our chef recommends his signature dishes like **Bocconcini caprese**, **Insalata di cesare**, **Fettucine al ragu`di bufala**, **Ossobuco d'agnello** and **Tiramisu** all a must try!

The contemporary look and feel of the restaurant are enhanced by a wine cellar with a large selection of wines from around the world including Italy, France, California, Chile, Australia, and Germany.

If you have something to celebrate with a group of friends or your family, we have two private dining rooms which can accommodate up to eight guests. It offers privacy and a great space to party.

Tell us your plan and we will do the cooking!!



Aujasya by the Leela is a wellness program- a healthy Lifestyle reflected in physical, mental, social and spiritual Wellbeing. Aujasya is not just a word, it`s a way of life.

Conceived and executed in collaboration with Dr. Ankita jalori, one Of India's pre-eminent nutrition and wellness consultants, the menu has been Curated to achieve the impossible balance between your health needs and your Gastronomic expectations. Our Chefs have worked behind the scenes on our signatures recipes to increase the nutritional values and enhance the functional components but retaining the authentic essence and experience of each dish.

ANTIPASTI

APPETIZER

Classic bruschetta 🍷🌱🍅🥬

Garlic and tomato concasse with fresh basil pine nut pesto

Serving size: 190 grams | Magnesium | Beta carotene | Niacin | Antioxidants

Star Ingredient – Tomato

Nutrition per serving: calorie 257 kcal | Protein 10 gms | Fats 15 gms | Carb 20 gms | Fibre 2.45 gms

Bocconcini caprese 🍷🍅🥬

Fresh mozzarella cheese, marinated tomato, fresh basil pesto and arugula leaves

Serving size : 140 gm | Protein | Calcium | Magnesium | Vitamin C | Gut friendly | Immunity booster

Star Ingredient – Mozzarella cheese

Nutrition per serving: calorie 180 kcal | Protein 10.3 gms | Fats 13.2 gms | Carb 5.3 gms | Fibre 2.1 gms

Rucola, pere alla griglia, noci caramellate gorgonzola 🍷🍅🥬

Rocket salad with gorgonzola and mascarpone cheese, grilled pear and caramelized hazelnuts

Serving size: 170 gm | Magnesium | Beta carotene | Vitamin C | Vitamin K

Star Ingredient – Rucola

Nutrition per serving: calorie 240 kcal | Protein 7.62 gms | Fats 15 gms | Carb 20 gms | Fibre 2.45 gms

ZUPPE

SOUP

Minestrone di verdure 🍷🍅🥬

Zanotta style vegetable soup with roasted potato and tomato

Serving size: 200 ml | Fiber | Iron | Potassium | Folate | Vitamin C | Vitamin K | Antioxidants

Star Ingredient – Tomato | Nutrition per serving: Calorie 68 kcal | Protein 1 gm | Fats 1.6 gm | Carb 12 gm | Fibre 1.88 gm

DOLCE

DESSERT

Fresh Berries Panncotta 🍷🥬

Heavy whipped cream, unflavoured gelatin, sugar-free, assorted berries

Serving size: 125 gm | Protein | Calcium | Magnesium | Vitamin C | Antioxidants | Gut Friendly | Immunity Booster

Star Ingredient – Monk Fruit Sugar

Nutrition per serving: calorie 190kcal | Protein 4.3 gm | Fats 16.6 gm | Carb 5.3 gm | Fibre 0.2 gm

The hotel will levy 2.5% service charge + GST on all food & beverage invoices.

An average active adult requires 2000 kcal per day; however calorie needs may vary.

The above mentioned calorific values are based on standard recipes and often vary basis customization.

🥬 Vegetarian | 🍷 Non-Vegetarian | 🍅 Spicy Food | 🥜 Contain Nuts | 🍷 Contain Gluten | 🍷 Contains Egg | 🥛 Contains Milk

🍷 Contains Alcohol | 🍷 Contains Sulphite | 🍷 Chef Speciality | 🍷 Contains Pork | 🍷 Contains Sea Food



VEGAN APPETIZER

Insalata di mesclun 🍃

Assorted lettuce salad with compressed melon, caramelized pears and pickled beetroot served with balsamic dressing

Serving size : 150 gms | Calorie per serving : 192Kcal

Fritto misto di verdure 🍷🍃

Crispy fried vegetables served with arrabbiata sauce

Serving size : 160 gms | Calorie per serving : 222Kcal

GLUTEN FREE APPETIZER

Burrata su caponata di verdure 🥗🍷🍃

Creamy burrata cheese served with eggplant, zucchini, bellpeppers, tomato, green olives, caper, onion and fresh basil

Serving Size : 195 gms | Calorie per serving : 218Kcal

Tartare di tonno su crema di mozzarella 🥗🌿🍷

Fresh saku tuna fish, caper, black olives with creamy mozzarella sauce

Serving size : 180 gms | Calorie per serving : 627Kcal

GLUTEN FREE MAIN COURSE

Filetto di salmon con arancia e finocchio 🌿🍷

Norwegian salmon fillet, charcoal roasted baby potatoes and fennel orange salad

Serving size : 265 gms | Calorie per serving : 716Kcal

Branzino al forno 🌿🍷

Pan seared seabass with cherry tomato, zucchini, potato, capers, black olives, fresh basil & white wine

Serving size : 240 gms | Calorie per serving : 1308Kcal

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🍃 Non-Vegetarian | 🍷 Spicy Food | 🥗 Contain Nuts | 🍷 Contain Gluten | 🍷 Contains Egg | 🍷 Contains Milk

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GLUTEN FREE DESSERT

Bitter chocolate orange pave

Bitter chocolate whipped ganache infused with orange zest, gluten free sponge

Serving size : 150 gms | Calorie per serving : 192Kcal

Panna cotta ai frutti di bosco

Serving size : 240 gms | Calorie per serving : 440Kcal

ANTIPASTO APPETIZER

Burrata su caponata di verdure 🍆🍅🌿

Creamy burrata cheese served with eggplant, zucchini, tomato, green olives, capers, onion and fresh basil

Serving size : 195 gms | Calorie per serving : 218Kcal

Fritto misto di verdure 🍷🌿

Crisp fried vegetables served with arrabbiata sauce

Serving size : 160 gms | Calorie per serving : 222Kcal

Arancini di piselli e mozzarella 🍷🌿🍅

Green pea and mozzarella cheese filled risotto dumpling with tomato basil sauce

Serving size : 190 gms | Calorie per serving : 220Kcal

Fritto di gamberi e calamari 🍷🦐🐙

Deep fried prawn and squid served with saffron and garlic mayonnaise

Serving size : 218 gms | Calorie per serving : 318Kcal

Tartare di tonno su crema di mozzarella 🍷🦐🐙

Fresh saku tuna fish, capers, black olives with creamy mozzarella sauce

Serving size : 180 gms | Calorie per serving : 115Kcal

Prosciutto di parma con coccoli fritti e melone 🐷🍷🌿🍈

Parma ham served with deep fried pizza dough and compressed melon

Serving size : 200 gms | Calorie per serving : 371Kcal

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Insalata di cesare 🐷🥗🌿🍷🍴

Romaine lettuce tossed with caesar dressing anchovies, bacon, grilled chicken and parmesan shavings

Serving size : 200 gms | Calorie per serving : 310Kcal

Lonza tonnata 🐷🥗🌿🍷🍴

Thinly sliced pork tenderloin with tuna and anchovy sauce

Serving size : 180 gms | Calorie per serving : 342Kcal

Polpetti di manzo al sugo 🥗🌿🍷🍴

Buffalo meatball cooked with tomato and fresh basil sauce

Serving size : 210 gms | Calorie per serving : 352Kcal

Bruschetta di pollo 🌿🍴

Thyme marinated roasted chicken bruschetta, olive tapenade and arugula leaves

Serving size : 240 gms | Calorie per serving : 440Kcal

PIZZA NAPOLETANA NEAPOLITAN PIZZA

Formaggio di capra, funghi e rucola 🥗🍄🌿🍴

Goat cheese, mushroom, basil pesto and arugula leaves

Serving size : 200 gms | Calorie per serving : 429Kcal

Arrabbiata di pollo 🌿🔥🍴

Spicy tomato sauce, mozzarella cheese, grilled chicken and oregano

Serving size : 190 gms | Calorie per serving : 595Kcal

RISO RICE

Risotto oro e zafferano 🍷🥗🌿🍴

Arborio rice cooked in saffron broth and served with gold leaf

Serving size : 220 gms | Calorie per serving : 590Kcal

Risotto al funghi porcini champignon 🍷🥗🌿🍴🍄

Arborio rice cooked with porcini and champignon mushroom

Serving size : 215 gms | Calorie per serving : 748Kcal

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Risotto del pescatore 🍷🍷🍷🍷

Fishermen's style arborio rice cooked with assorted seafood and tomato

Serving size : 225 gms | Calorie per serving : 721Kcal

PASTA FRESCA HOME MADE FRESH PASTA

Gnocchi alla crema di tartufo nero e funghi 🍷🍷🍷🍷

Homemade potato dumpling tossed with black truffle and mushroom cream sauce

Serving size : 255 gms | Calorie per serving : 830Kcal

Lasagna vegetariana 🍷🍷🍷🍷

Layers of vegetables ragú and pasta in tomato sauce and parmesan cheese

Serving size : 255 gms | Calorie per serving : 669Kcal

Fusilli al pesto con patate e fagiolini 🍷🍷🍷🍷

Fusilli pasta tossed with fresh basil pesto, potato and green bean

Serving size : 265 gms | Calorie per serving : 598Kcal

Fettucine al ragú di bufala 🍷🍷🍷🍷

Handmade fettucine pasta tossed with buffalo meat ragu

Serving size : 235 gms | Calorie per serving : 960Kcal

Tagliatelle alfredo con salsiccia di pollo 🍷🍷🍷🍷

Homemade pasta tagliatelle tossed with chicken sausage and cream sauce

Serving size : 260 gms | Calorie per serving : 762Kcal

PASTA SECA DRY PASTA

Penne alla norma 🍷🍷🍷🍷

Penne pasta with fried eggplant, tomato sauce with ricotta and parmesan cheese

Serving size : 215 gms | Calorie per serving : 694Kcal

Spaghetti aglio olio e pepperoncino con gamberi 🍷🍷🍷🍷

Spaghetti pasta tossed in olive oil, garlic and chili with prawns

Serving size : 210 gms | Calorie per serving : 782Kcal

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Spaghetti alla carbonara 🍝🌿🥚🐷🍷

Spaghetti pasta tossed in smoked pancetta, egg yolk, parmesan cheese and black pepper

Serving size : 225 gms | Calorie per serving : 406Kcal

PASTA FRESCA RIPIENA FRESH FILLED PASTA

Ravioli di ricotta e spinaci al burro e salvia e pomodorini confit 🍝🌿🥚🍷🍅

Spinach and ricotta handmade ravioli tossed in sage butter sauce and confit cherry tomato

Serving size : 245 gms | Calorie per serving : 1165Kcal

Ravioli di ricotta e zucca 🍝🍷🌿🥚🍅

Homemade pumpkin, cheese and hazelnut tortelli on gorgonzola sauce and caramelized hazelnuts

Serving size : 260 gms | Calorie per serving : 434Kcal

Tortelloni ai funghi di bosco pecorino 🍝🍷🌿🥚🍅🍄

Wild mushroom and pecorino cheese homemade tortelloni with creamy mushroom ragout

Serving size : 265 gms | Calorie per serving : 817Kcal

Tortelloni ripieni di pollo alla cacciatore con, salsa di pomodorini 🍝🌿🥚🍷

Hunter style chicken filled homemade tortelloni pasta with cherry tomato sauce

Serving size : 270 gms | Calorie per serving : 909Kcal

PORTATA PRINCIPALE MAIN COURSE

Polenta al forno con salsa alla puttanesca 🍷🍅🍄

Pan seared corn meal steak served with cherry tomatoes, black olives, capers and fresh basil

Serving size : 255 gms | Calorie per serving : 1576Kcal

Parmigiana di melanzane 🍝🌿🍷🍅

Eggplant and parmesan stack with tomato and basil sauce

Serving size : 265 gms | Calorie per serving : 973Kcal

Filetto di salmone con arancia e finocchio 🍷🌿🍷🍅

Norwegian salmon fillet, charcoal roasted baby potatoes fennel and orange salad

Serving size : 265 gms | Calorie per serving : 716Kcal

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Branzino al forno 🍷🥚🌿🍷

Pan seared seabass with cherry tomato, zucchini, potato, capers, black olives and fresh basil

Serving size : 240 gms | Calorie per serving : 450Kcal

Ossobuco d'agnello 🍷🥚🌿🍷🥚

Lamb ossobuco simmered in Barolo jus, served with saffron risotto and gremolata

Serving size : 275 gms | Calorie per serving : 905Kcal

Supreme di pollo al forno gratinato 🥚🌿🍷

Panko, parmesan cheese, parsley and lemon crusted chicken supreme with mashed potato, seasonal vegetable and creamy saffron sauce

Serving size : 240 gms | Calorie per serving : 472.70Kcal

GRIGLIA GRILL SELECTION

Costolette di agnello 🍷

Lamb medallion

Serving size : 180 gms | Calorie per serving : 417Kcal

Fese di agnello disossata 🍷

Lamb chop

Serving size : 180 gms | Calorie per serving : 372Kcal

Spalla di agnello 🍷

Lamb Shoulder

Serving size : 180 gms | Calorie per serving : 452Kcal

Bistecca di maiale 🐷🍷

Pork chop

Serving size : 180 gms | Calorie per serving : 231Kcal

Fesa di maiale 🐷🍷

Pork loin

Serving size : 180 gms | Calorie per serving : 241Kcal

Filetto di maiale 🐷🍷

Pork tenderloin

Serving size : 180 gms | Calorie per serving : 241Kcal

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Bistecca di filetto di bufalo 🍖 🍴

Tenderloin steak

Serving size : 270 gms | Calorie per serving : 99Kcal

Aragosta 🦞 🍴

Lobster

Serving size : 220 gms | Calorie per serving : 143Kcal

Gamberoni Giganti 🦐 🍴

Jumbo prawn

Serving size : 255 gms | Calorie per serving : 115Kcal

Bistecca di kingfish 🦞 🍴

Kingfish steak

Serving size : 270 gms | Calorie per serving : 82Kcal

CHEF’S SIGNATURE ACCOMPANIMENTS

Choose any one from each category

Starch

Roasted garlic baby potato 🍷 🌱

Serving size : 80 gms | Calorie per serving : 103Kcal

Creamy mashed potato 🍷 🌱

Serving size : 90 gms | Calorie per serving : 119Kcal

Vegetables

Nutty green bean 🍷 🦞 🌱

Serving size : 80 gms | Calorie per serving : 47Kcal

Pesto marinated seasonal vegetable 🍷 🦞 🌱

Serving size : 120 gms | Calorie per serving : 80Kcal

Salad

Lemon dressed arugula salad 🌱

Serving size : 80 gms | Calorie per serving : 34Kcal

Classic panzanella salad 🌿 🌱

Serving size : 100 gms | Calorie per serving : 49Kcal

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SIGNATURE DESSERT TROLLEY

CARRELLO DOLCI FIRMATO

Tiramisu 🍷🍷🍷🍷🍷

Ladyfinger pastries soaked in espresso coffee, frosted with Mascarpone cream and topped with a dusting of cocoa powder

Serving size : 180 gms | Calorie per serving : 572Kcal

Sicilian cassata 🍷🍷🍷🍷🍷

Round sponge cake moistened with fruit juice, layered with ricotta cheese and candied fruits, covered with marzipan

Serving size : 180 gms | Calorie per serving : 462Kcal

Cannoli 🍷🍷🍷🍷🍷

Tube-shaped shells of fried pastry dough, filled with a sweet containing ricotta and candied fruits

Serving size : 180 gms | Calorie per serving : 512Kcal

Torta caprese 🍷🍷🍷🍷🍷

Flourless Italian cake made with dark chocolate, almond flour, eggs, sugar and butter

Serving size : 180 gms | Calorie per serving : 466Kcal

Ricotta cheese cake 🍷🍷🍷🍷🍷

Italian baked cheesecake, made with ricotta cheese, chocolate chips

Serving size : 180 gms | Calorie per serving : 540Kcal

GELATO 🍷🍷🍷

Rum & Raisin Serving size : 120 gms | Calorie per serving : 360Kcal

Chocolate Serving size : 120 gms | Calorie per serving : 442Kcal

Berry Frozen Yoghurt Serving size : 120 gms | Calorie per serving : 221Kcal

French Vanilla Serving size : 120 gms | Calorie per serving : 441Kcal

FORMAGGI

CHEESE

Misto di formaggi 🍷🍷🍷🍷🍷

International cheese with grapes, celery, cheese crackers, almond and cashew nuts

Serving size : 180 gms | Calorie per serving : 406Kcal

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CAFÉ E TÉ

COFFEE AND TEA






Selection of coffee

American | Espresso | Cappuccino | Café latte | Café macchiato

Selection of organic tea

Assam | Darjeeling | Earl Grey | English breakfast | Chamomile | Green Tea | Jasmine | Masala tea

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ANTIPASTO | APPETIZER

Rucola, pere alla griglia, noci caramalata e gorgonzola   

Rocket salad with gorgonzola and mascarpone cheese, grilled pear and caramelized nut

Serving size : 170 gms | Calorie per serving : 240Kcal

ZUPPE | SOUP

Minestrone di verdure  

Zanotta style vegetable soup with roasted potatoes, tomato, parmesan

Serving size : 200 gms | Calorie per serving : 68Kcal

PASTA SECA | DRY PASTA

Penne alla norma   

Penne pasta with fried eggplant, tomato sauce with ricotta and parmesan cheese

Serving size : 215 gms | Calorie per serving : 694Kcal

or

Spaghetti aglio olio e pepperoncini con gamberi    

Spaghetti pasta tossed in olive oil, garlic and chili with prawns

Serving size : 210 gms | Calorie per serving : 782Kcal

PORTATA PRINCIPALE | MAIN COURSE

Parmigiana di melanzane   

Eggplant and parmesan stack with tomato and basil sauce

Serving size : 265 gms | Calorie per serving : 973Kcal

or

Supreme di pollo al forno gratinato   

Panko, parmesan cheese, parsley and lemon crusted chicken supreme with mashed potato, seasonal vegetables and creamy saffron sauce

Serving size : 240 gms | Calorie per serving : 472Kcal

DOLCE | DESSERT

Tiramisu    

Ladyfinger pastries soaked in espresso, frosted with Mascarpone cream and topped with a dusting of cocoa powder

Serving size : 180 gms | Calorie per serving : 572Kcal



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ANTIPASTO | APPETIZER

Bocconcini caprese 🍅🧀🌿

Fresh mozzarella cheese, marinated tomatoes, fresh basil pesto and arugula leaves

Serving size : 140 gms | Calorie per serving : 180Kcal

or

Fritto di gamberi e calamari 🍤🦑🌿

Deep fried prawn and squid served with saffron and garlic mayonnaise

Serving size : 218 gms | Calorie per serving : 318Kcal

ZUPPE | SOUP

Veluttata di funghi 🍄🧀🌿

Mushroom cappuccino with roasted pumpkin, caramelized nuts and truffle oil

Serving size : 195 gms | Calorie per serving : 418Kcal

PASTA FRESCA | HOME MADE FRESH PASTA

Fusilli al pesto con patate e fagiolini 🍝🍅🌿🧀

Fusilli pasta tossed with fresh basil pesto, potato and green bean

Serving size : 265 gms | Calorie per serving : 598Kcal

or

Fettucine al ragù di bufala 🍝🍖🌿🧀

Handmade fettucine pasta tossed with buffalo meat ragu

Serving size : 235 gms | Calorie per serving : 960Kcal

PORTATA PRINCIPALE | MAIN COURSE

Parmigiana di melanzane 🍆🧀🌿

Eggplant and parmesan stack with tomato and basil sauce

Serving size : 265 gms | Calorie per serving : 973Kcal

or

Filetto di salmon con arancia e finocchio 🍷🐟🍊🌿

Norwegian salmon fillet, charcoal roasted baby potato, fennel and orange salad

Serving size : 265 gms | Calorie per serving : 718Kcal

DOLCE | DESSERT

Tiramisu 🍰🍷🍓🌿

Ladyfinger pastries soaked in espresso, frosted with mascarpone cream and topped with a dusting of cocoa powder

Serving size : 180 gms | Calorie per serving : 572Kcal

or

Torta caprese 🍰🍷🍓🌿

Flourless Italian cake made with dark chocolate, almond flour, eggs, sugar and butter

Serving size : 180 gms | Calorie per serving : 466Kcal

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ANTIPASTO | APPETIZER

Rucola, perle alla griglia, nocicaramalata e gorgonzola   

Rocket salad with gorgonzola and mascarpone cheese, grilled pear and caramelized nut

Serving size : 170 gms | Calorie per serving : 240Kcal

or

Insalata di cesare    

Romaine lettuce tossed with caesar dressing anchovies, bacon, grilled chicken and parmesan shavings

Serving size : 200 gms | Calorie per serving : 310Kcal

ZUPPE | SOUP

Minestrone di verdure 

Zanotta style vegetable soup with roasted potatoes, tomato, parmesan

Serving size : 200 gms | Calorie per serving : 68Kcal

or

Cappuccino di aragosta   

Classic lobster bisque with lobster medallion and Arborio rice puff

Serving size : 190 gms | Calorie per serving : 524Kcal

PASTA FRESCA RIPIENA | FRESH FILLED PASTA

Tortelloni ai funghi di bosco pecorino     

Wild mushroom and pecorino cheese homemade tortelloni with creamy mushroom ragù

Serving size : 265 gms | Calorie per serving : 817Kcal

or

Tortelloni ripieni di pollo alla cacciatore con, salsa di pomodorini    

Hunter style chicken filled homemade tortelloni pasta with cherry tomato sauce

Serving size : 270 gms | Calorie per serving : 909Kcal

RISO | RICE

Risotto oro e zafferano    

Arborio rice cooked in saffron broth and served with gold leaf

Serving size : 220 gms | Calorie per serving : 590Kcal

PORTATA PRINCIPALE | MAIN COURSE

Parmigiana di melanzane   

Eggplant and parmesan stack with tomato and basil sauce

Serving size : 265 gms | Calorie per serving : 973Kcal

or

Filetto di salmon con arancia e finocchio   

Norwegian salmon fillet, charcoal roasted baby potato, fennel and orange salad

Serving size : 265 gms | Calorie per serving : 718Kcal

or

Ossobuco d'agnello    

Lamb ossobuco simmered in Barolo jus, served with saffron risotto and gremolata

Serving size : 275 gms | Calorie per serving : 905Kcal

DOLCE | DESSERT

Tiramisu     

Ladyfinger pastries soaked in espresso, frosted with Mascarpone cream and topped with a dusting of cocoa powder

Serving size : 180 gms | Calorie per serving : 572Kcal

or

Ricotta cheese cake    

Italian baked cheese, made with ricotta cheese, egg and chocolate chips

Serving size : 180 gms | Calorie per serving : 540Kcal

The hotel will levy 2.5% service charge + GST on all food & beverage invoices.

An average active adult requires 2000 kcal per day; however calorie needs may vary.

The above mentioned calorific values are based on standard recipes and often vary basis customization.



Vegetarian | Non-Vegetarian | Spicy Food | Contain Nuts | Contain Gluten | Contains Egg | Contains Milk



Contains Alcohol | Contains Sulphite | Chef Speciality | Contains Pork | Contains Sea Food