



OUR Menu

The word **cicchetti** means small sharing plates, traditionally served in the bars of Italy.

Originating in Venice, **cicchetti** has now gained popularity across the country. Much like India's **chai-time**, Italians have their "**aperitivo hour**", a time to enjoy **aperitifs** like Limoncello Spritz, Aperol Spritz, or Bellinis. These are paired with a plate of bar snacks, known as **cicchetti**, featuring a variety of bites perfect for sharing.

At Cicchetti Italiano, the heart of our menu is the **cicchetti** section, divided into three sub-categories. The first is **bruschetta**, crispy homemade toasts topped with a variety of delicious ingredients. Next is our **fritti** section, featuring golden, crispy fried delights like arancini, suppli, and polenta chips. Lastly, we have **spuntini**, meaning snacks or munchies, offering bar-friendly bites like marinated olives and cheese, toasted nuts, and bread platters.

Beyond **cicchetti**, our menu boasts a **verdure** section where vegetables take center stage, crafted into dishes that make them shine as the stars of the plate. Further, you will find **artisanal salads, handmade pastas, and naturally fermented sourdough pizzas**. Don't forget to save room for desserts—they ensure your meal ends on the sweetest note.

Buon appetito!

INSALATA

insa' lata (n.) Salad

Fresh, vibrant, and thoughtfully crafted salads that celebrate seasonal ingredients and bold flavors.

PEPERONE E RICOTTA

699

Slow roasted Red Peppers on a bed of Whipped herbed Ricotta, topped with balsamic glaze, Sundried tomatoes, fresh basil and a Lemon-Chilli hazelnut crumble

INSALATA VERDE

699

A refreshing combination of Hass avocado and spinach mousse, crisp romaine and rocket leaves, cucumber, green apple, and fresh herbs in a white wine emulsion

CARPACCIO DI BEETROOT

699

Thinly sliced beetroot cured with fresh herbs, served with arugula, mascarpone and chives mousseline, stracciatella, beet cress and candied walnuts

INSALATA DI BURRATA

749

A vibrant salad featuring creamy Burrata, pesto cherry tomatoes, arugula, home-baked crostini, and roasted almonds, finished with a balsamic reduction



VERDURE

ver-DOO-reh (n.) Vegetables

Showcasing the brilliance of vegetables through artfully crafted dishes with harmonious and balanced flavor profiles.

MELANZANE AL FORNO

699

Baked eggplant Parmigiana with fresh fior di latte and basil, served on a bed of classic pomodoro sauce.

PATATE ARROSTO

699

Roasted potatoes with fermented chili and paprika, served on a bed of whipped ricotta and cream cheese, topped with fresh chives

BROCCOLI GIOVANI

799

Fire-oven-charred broccoli marinated in a house-special herb mix, topped with crispy garlic crumble, and served on a bed of rich vodka sauce

GIARDINO DI FUNGI


999

Chef's selection of five organically grown mushrooms, cooked to perfection and served on a bed of creamy mushroom emulsion

ALL VEGETARIAN | SUSTAINABLY SOURCED

 Can be made Vegan on Order

 Can be made Gluten-Free on Order

 Contains Alcohol

We levy 10% service charge | Govt. Taxes applicable

CICC HETTI

chee-KET-tee (pron.) They are small snacks or bites that are typically served in bacari in Venice.



BRUSCHETTA

Our bruschettas are made using freshly baked, homemade baguettes made with 100% Organic flour.
{switch to our Gluten free bread base to make bruschettas gluten free}

CAPRESE

Slow-cooked cherry tomatoes, fresh mozzarella, basil pesto, fresh basil, balsamic caviar

599

POMODORI E AGLIO

Sun-dried tomatoes, confit garlic, cream cheese, parsley, balsamic caviar

699

HASS AVOCADO

Mashed Hass avocado, herbed mascarpone, chili oil, basil cress

599

TAPENADE ALLE OLIVE

Olive & caramelized onions tapenade, garlic cream cheese, fresh basil

699

CIPOLLA CARAMELLATA

Herbed Cream cheese, Balsamic glazed confit onions, Candied Walnuts, Fresh Rosemary

649

PORCINI E PARMA

Porcini mushrooms & truffle pâté, Parmesan shavings, truffled EVOO

699

POMODORO CLASSICO

Classic San marzano tomato, Fresh Basil & Parmesan


599


PESTO PISTACHIO STRACCIATELLA


Homemade pesto, creamy homemade stracciatella, chopped pistachios, herbed oil

699

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FRITTI

Frit-ti (adj.) fried in oil

PATATINE DI POLENTA 499

Golden crispy polenta fries, served with a homemade truffle aioli

GNOCOO FRITTO 549

A North Italian classic—crispy fermented dough pillows, served with a trio of condiments: basil pesto, Pomodoro, and formaggio sauce

ARANCINI ALLA ASPARAGI 599

Asparagus and basil Sicilian risotto balls, served on a bed of homemade basil pesto

SUPPLI 599

Crispy tomato risotto croquettes with a molten mozzarella center, served on a bed of vodka sauce

ARANCINI AL MILANESE 599

Milanese-style saffron-infused risotto balls, served on a bed of Pomodoro sauce

ARANCINI ALLA FUNGHI TARTUFO 699

Truffle and porcini mushroom risotto balls, served on a bed of truffle cream



SPUNTINI

spun'tini (n.) snack, light meal

Perfectly crafted snacks to complement your favorite cocktails or dishes.

PANE ALL'AGLIO 499

Toasted garlic and herb bread

FOCACCIA E OLIO 499

Toasted Focaccia served with our homemade confit pepper oil

CAPRESE PIATTO 599

The colours of Italy brought to life with a dip made with homemade stracciatella, pesto, and confit tomatoes, served with toasted sourdough


OLIVE E BOCCONCINI 699


Olives and mini mozzarella balls marinated in EVOO with a fresh herb mix


NOCI TOSTATE 799

A mix of roasted almonds, pistachios, and pine nuts, seasoned with Italian herbs

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HANDMADE PASTA



CONCHIGLIE ALLA POMODORO 899

Shell-shaped pasta in a smooth tomato and basil sauce, finished with Parmesan and fresh basil

CACIO E PEPE CON CIPOLLA 999

The timeless cacio e pepe elevated with rich caramelized onions and fresh herbs to create a well - balanced meal

PARMIGIANO E BURRO ALFREDO 999

Alfredo di Lelio's Classic spaghetti tossed in garlic, finished with a velvety emulsion of butter, cream, aged Pecorino Romano, and Grana Padano.

ZITI AL VODKA ALLA STRACCIATELLA 999

Cylindrical pasta in a creamy vodka tomato sauce, topped with stracciatella and fresh basil

FUSALONI ALLA PESTO PISTACHIO 999

Spiral-shaped pasta tossed in homemade basil pesto, finished with creamy stracciatella, pistachios, and fresh basil

FETTUCCINE AL TARTUFO PORCINO 1099

Long, flat pasta in a truffle and porcini mushroom sauce, topped with shaved Parmesan

(All Sauces except stuffed pasta and Cacio e pepe can be made gluten-free on order)

RISOTTO

RISOTTO ROSA 799

Creamy pink risotto in a rich tomato sauce, finished with basil and homemade stracciatella

RISOTTO BIANCO AL TARTUFO 899

Classic white risotto cooked in porcini mushroom broth and pecorino, scented with truffle oil, and topped with parmesan



RAVIOLI

TORTELLINI DI RICOTTA E LIMONE 899

Spinach, ricotta and sundried tomato filled pasta, served on a bed of Italian lemon and basil cream

ZUCCA ARROSTITA FAGOTTINI 999

Triangular Parcel-shaped pasta filled with roasted garlic and rosemary butternut pumpkin, toasted walnuts, sage, and parmesan. Served in a silky pumpkin & sage cream sauce, topped with roasted hazelnut-herb crumble and a drizzle of vibrant herb oil


PORCINI E TARTUFO AGNOLOTTI 1099


Delicate pasta parcels filled with creamy truffled porcini, tossed in a velvety porcini sauce, finished with parmesan truffle oil, Shimeji mushrooms, and sunflower cress


GIRANDOLA DI RICOTTA 1099

Pinwheel-shaped pasta filled with ricotta, parmesan, pecorino, and mascarpone, served over our signature marinara, topped with fresh basil, and a drizzle of herb oil.

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PIZZA (12 INCH)

Our 100% sourdough pizzas are naturally fermented for 72+ hours, making them rich in flavor, gut-friendly, and easy to digest.
{All pizzas can be made with our in-house Gluten - Free thin crust pizza base}

MARINARA ✓

799

Chunky tomato sauce, garlic, and basil
{Add homemade Vegan Cheese +150}

MARGHERITA CLASSICA

899

Classic margherita with freshly made marinara, fresh basil, and fior di latte mozzarella
{Notch it up with our homemade Stracciatella +150}

PIZZA ARRABBIATA

999

A spicy pizza with jalapeños, pickled onions, bell peppers, and fermented chili oil
{can be made with our in-house vegan cheese}
{Notch it up with our homemade Stracciatella +150}

SPINACI E MAIS

999

An American-style pizza topped with creamy garlic-sautéed spinach and sweet corn, finished with EVOO

GENOVESE ALLA RUCOLA

1099

A pesto base topped with fresh rucola leaves, stracciatella, confit, and fresh cherry tomatoes

PIZZA PRIMAVERA ✓

1099

A vibrant mix of vegetables, including bell peppers, olives, mushrooms, and fior di latte mozzarella, topped with rucola
{can be made with our in-house vegan cheese}

BURRATA CLASSICO

1299

San Marzano tomato base, topped with arugula, fresh burrata, and homemade pesto

PORCINI E TARTUFO

1299

Bianco base with creamy porcini and truffle sauce, topped with mushrooms, parsley, Parmesan, and a hint of truffle oil



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DOLCI

dol - chi (n.) Dessert

NONNA'S TIRAMISU

599

Nonna's special tiramisu made with homemade coffee liqueur, creamy mascarpone, and Belgian cocoa dust, scooped live at your table

CASSATA E FRAGOLA

499

A modern take on Cassata, with raspberry, pistachio, and vanilla gelatos on a vanilla sponge base, topped with chopped pistachios, served on a bed of strawberry coulis

TORTA AL CARMELLO

599

Sticky toffee pudding topped with Belgian chocolate and caramel ganache, served with homemade crumble and vanilla gelato

RASPBERRY, ROSE & PISTACHIO TRES LECHES

599


Homemade Sicilian pistachio sponge, soaked in a trio of pistachio & rose infused milk, topped with raspberry coulis, mascarpone chantilly & pistachios, served alongside raspberry coulis and homemade crumble

SORRY, I DROPPED YOUR ICE CREAM


699

Fallen Magnum ice cream with hot brownie crumble, 54% hot chocolate ganache, and toasted hazelnuts

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ABOUT THE Chef



"I touch people's lives with what I do, and I love it."

Parth Gupta is a visionary culinary artist **committed to sustainability and vegetarianism**. Trained under globally acclaimed *Michelin-star chefs, including Alain Ducasse at École Ducasse, Paris, and Arturo Granato in London*, Parth seeks to redefine the perception of vegetarian cuisine by showcasing its depth, creativity, and artistry. His philosophy centers around elevating high-quality ingredients and bringing out their natural flavors through "**balanced cooking**"—a technique that **harmonizes texture and flavor** in every dish.

At just 21, Parth launched his first venture, **Bloom Café and Cakery**, India's first-ever fully vegetarian, eggless café and bakery, now thriving with outlets in prominent locations across Delhi. By 23, he expanded his vision with **The Lavender Flavours**, a bespoke vegetarian catering service emphasizing sustainability and unparalleled quality.

Now, at 24, Parth embarks on a new journey with **Cicchetti Italiano**, a **sustainable dining concept** rooted in the values he holds dear. Through meticulous ingredient selection and thoughtful preparation, he continues to push the boundaries of vegetarian cuisine, creating dishes that are not only innovative but also a celebration of nature's bounty.

@parthh.guptaa

@cicchetti.italiano



OUR Concept

At Cicchetti Italiano, we bring the concept of sustainable dining - **FOOD THAT IS NOT ONLY GOOD FOR THE ENVIRONMENT, BUT ALSO GOOD FOR YOU.**

Our 100% vegetarian menu is crafted with **organic, locally sourced ingredients**, supporting eco-friendly farming practices and reducing our environmental impact. We prioritize animal welfare, sourcing dairy from local farms that **uphold high ethical standards and low carbon footprints.**

Every dish is **made from scratch**, free from preservatives and processed ingredients. Our breads, sauces, and even our **cheeses are handcrafted in-house**, while our **organic sourdough pizzas** undergo a 72-hour fermentation process to develop gut-friendly bacteria, making them easier to digest.

Dining with us is a celebration of both flavor and well-being. Our food is **light, nourishing, and sustainable**—leaving you feeling satisfied, energized, and guilt-free. At Cicchetti Italiano, you can enjoy **delicious, mindful meals** that are as good for you as they are for the planet.

