TUSCANY

TRIDENT HYDERABAD

MENU

Our Italian restaurant brings to you what the Tuscans are best known for "abundance"; sumptuous meals, served with big smiles to lighten up your day. The atmosphere is that of sitting in a Tuscan Villa in Florence and being fed straight out of the kitchen, whether it is the hand-rolled spaghetti tossed in fresh pilati tomatoes or the freshly baked Toscana pizza from the brick laden pizza oven. Feel the Tuscan landscape in the heart of Hitec City with the framing red terracotta flooring and the Paulin Paris hand painted murals. Choose from an extensive selection of old world and contemporary wines at the Enoteca to pair with Tuscany's curated gourmet fare. Our Chef, along with his team, ensures authenticity of the food made with the choicest ingredients from across the globe. The menu has an extensive vegetarian selection with robust and bold flavours.

À LA CARTE

Apr 2025

ANTIPASTO

Baked brie
~570 Kcal/serving (223g)
truffle and pepperoncino glaze, brioche, raw papaya relish, fig relish

Tuscan garlic bread
~750 Kcal/serving (462g)
multigrain sourdough, pyrolized garlic, stracciatella

8-1 Salad
~310 Kcal/serving (182g)
- mesclun, avocado, asparagus, pecan, braised leek, broccoli, date and apple cider vinaigrette
- pan seared prawn

Mackerel scapece
~581 Kcal/serving (231g)
citrus nage, fennel, saffron

Tuna tartare
~310 Kcal/serving (150g)
cured egg yolk, house-made garum glaze, black gold, potato gaufrette

Mousse de pollo bruschetta
~410 Kcal/serving (185g)
chicken mousse, sourdough baguette

Chorizo and mozzarella frittelle
~578 Kcal/serving (177g)
crumbed spiced pork filled with mozzarella, double garlic hollandaise

LA MINESTRA

Cannellini and aged cheddar
~595 Kcal/serving (375g)
cannellini bean, cheddar

VEGETARIAN NON-VEGETARIAN VEGAN

À LA CARTE

LA MINESTRA · CONTINUED

- Minestrone (vegan alternative available)
  ~198 Kcal/serving (180g)
  vegetable broth, tomato

- Chicken consommé
  ~185 Kcal/serving (180g)
  chicken broth, pulled chicken

- Tuscan sausage broth
  ~220 Kcal/serving (200g)
  pork sausage, pumpkin, toasted chestnut

RISOTTO

- Cauliflower
  ~999 Kcal/serving (205g)
  cauliflower cream, caramelized cauliflower steak, asparagus, spring onion vierge

- Mushroom
  ~819 Kcal/serving (200g)
  forest mushroom ragu

- Lemon and chicken
  ~1078 Kcal/serving (413g)
  brick chicken, preserved lemon, lemon dust, scamorza fondue

PASTA

- Conchiglie - al gratin
  ~234 Kcal/serving (194g)
  smoked tomato, jalapeño

- Penne Pomodoro
  ~240 Kcal/serving (200g)
  gluten free penne, pomodoro

VEGETARIAN NON-VEGETARIAN VEGAN

À LA CARTE

PASTA · CONTINUED

- Picci - caccio e pepe
  ~392 Kcal/serving (200g)
  roast vegetable, sun-dried tomato, saffron

- Tortellini - mushroom and scamorza
  ~453 Kcal/serving (226g)
  morrel ragu, porcini and mushroom extract beurre noir

- Tagliatelle – duck
  ~781 Kcal/serving (235g)
  confit duck leg, pickled green peppercorn

- Spaghetti – lamb meatball
  ~666 Kcal/serving (215g)
  anchovy, parmesan foam, quinoa pops

PIZZA

- Chlorophyll
  ~812 Kcal/serving (340g)
  sauce verde, asparagus, broccoli, zucchini, edamame

- Margherita
  ~738 Kcal/serving (350g)
  pilati, mozzarella, basil

- Mushroom and truffle
  ~799 Kcal/serving (340g)
  forest mushroom, truffle essence, rucola

- Primavera
  ~832 Kcal/serving (370g)
  zucchini, sweet pepper, broccoli, sun-dried tomato, olive

- Marinara
  ~797 Kcal/serving (410g)
  seafood, pilati, mozzarella

VEGETARIAN NON-VEGETARIAN VEGAN

À LA CARTE

PIZZA · CONTINUED

▲ Roast chicken
~763 Kcal/serving (410g)
sun-dried tomato, sweet pepper, jalapeño

▲ Pulled lamb
~961 Kcal/serving (417g)
anchovy, red onion

▲ Pepperoni
~1064 Kcal/serving (367g)

▲ Quattro staggioni
~1034 Kcal/serving (419g)
ham, mushroom, artichoke, olive

PORTATA PRINCIPALE

● Fired charred artichoke (vegan alternative available)
~572 Kcal/serving (200g)
creamy polenta, mascarpone cream, almandine, vegan jus

● Lasagne ala verdure
~862 Kcal/serving (400g)
seasonal vegetables, ricotta cream

▲ Pan seared Barramundi
~626 Kcal/serving (245g)
puy lentil beurre blanc, asparagus

▲ Tuscany roast chicken
~793 Kcal/serving (300g)
fondant potato, braised shallot, seasonal vegetables

▲ Eleven day dry-aged duck breast
~424 Kcal/serving (386g)
compressed and charred greens, mulberry balsamic jus

● VEGETARIAN ▲ NON-VEGETARIAN ◎ VEGAN

À LA CARTE

PORTATA PRINCIPALE · CONTINUED

▲ Grilled loin of lamb
~916 Kcal/serving (386g)
twice cooked aubergine, charred creamed spinach, red wine jus lie

▲ Six day tallow aged beef steak
~899 Kcal/serving (255g)
lacto-fermented root vegetable purée, smoked marrow jus, selection of house relish

DOLCI

● Ganache al cioccolato della Ecuador
~987 Kcal/serving (120g)
single origin Ecuador dark chocolate 70%, feuilletine crisp

▲ Budino al cioccolato caldo
~623 Kcal/serving (140g)
54% Belgian dark chocolate, vanilla ice cream

▲ Semifreddo al frutto della passione e miele
~436 Kcal/serving (120g)
passion fruit, wild floral honey, lemon crumble, macerated raisins

▲ Tiramisu
~617 Kcal/serving (120g)
mascarpone, coffee liqueur, savoiardi

▲ Zabaione
~196 Kcal/serving (194g)
fruits, seasonal berries

▲ Gelato fatto in casa
homemade ice cream
— Strada rocciosa, rocky road ~412 Kcal/serving (150g)
— Nocciola, hazelnut ~396 Kcal/serving (150g)
— Vaniglia, vanilla ~375 Kcal/serving (150g)
— Cannella, cinnamon ~403 Kcal/serving (150g)

● VEGETARIAN ▲ NON-VEGETARIAN ◎ VEGAN

À LA CARTE

DOLCI · CONTINUED

Sorbetto
sorbet

- Lampone, raspberry ~223 Kcal/serving (120g)
- Frutto della passion, passion fruit ~256 Kcal/serving (120g)
- Limoncello, lemoncello ~212 Kcal/serving (120g)

Our menus indicate 'approximate value' of calories for menu items. Should you be allergic to any ingredients, please bring it to the attention of your server. An 18% Goods and Services Tax is applicable on all prices. We do not levy a service charge.

VEGETARIAN NON-VEGETARIAN VEGAN

SAPORI DI ITALIA · THREE COURSE SET MENU

Apr 2025

ANTIPASTO

choose one

- 8-1 Salad
  ~472 Kcal/serving (182g)
  mesclun, avocado, asparagus, pecan, braised leek, broccoli, date and apple cider vinaigrette

- Mousse de pollo bruschetta
  ~410 Kcal/serving (185g)
  chicken mousse, sourdough baguette

PORTATA PRINCIPALE

choose one

- Conchiglie - al gratin
  ~234 Kcal/serving (194g)
  smoked tomato barbeque, jalapeño

- Pan seared Barramundi
  ~626 Kcal/serving (245g)
  puy lentil beurre blanc, asparagus

- Tuscany roast chicken
  ~793 Kcal/serving (300g)
  fondant potato, braised shallots, seasonal vegetables

DOLCI

- Tiramisu
  ~617 Kcal/serving (120g)
  mascarpone, coffee liqueur, savoiardi

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VEGETARIAN NON-VEGETARIAN VEGAN

SAPORI DI ITALIA · FOUR COURSE SET MENU

Apr 2025

ANTIPASTO — choose one

- 8-1 Salad
  ~472 Kcal/serving (182g)
  mesclun, avocado, asparagus, pecan, braised leek, broccoli, date and apple cider vinaigrette

- Mackerel scapece
  ~581 Kcal/serving (231g)
  citrus nage, fennel, saffron

LA MINESTRA — choose one

- Cannellini & aged cheddar
  ~595 Kcal/serving (375g)
  cannellini bean, cheddar

- Chicken consommé
  ~185 Kcal/serving (180g)
  chicken broth, pulled chicken

PASTA — choose one

- Tortellini - mushroom and scamorza
  ~453 Kcal/serving (226g)
  morrel ragu, porcini and mushroom extract beurre noir

- Spaghetti - Lamb meatball
  ~666 Kcal/serving (215g)
  anchovy, parmesan foam, quinoa pops

DOLCI — choose one

- Tiramisu
  ~617 Kcal/serving (120g)
  mascarpone, coffee liqueur, savoiardi

VEGETARIAN NON-VEGETARIAN VEGAN

SAPORI DI ITALIA · FOUR COURSE SET MENU

DOLCI · CONTINUED

- Ganache al cioccolato della Ecuador
  ~987 Kcal/serving (120g)
  single origin Equador dark chocolate 70%, feuilletine crisp

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VEGETARIAN NON-VEGETARIAN VEGAN

SAPORI DI ITALIA · FIVE COURSE SET MENU

Apr 2025

ANTIPASTO — choose one

- 8-1 Salad
  ~472 Kcal/serving (182g)
  mesclun, avocado, asparagus, pecan, braised leek, broccoli, date and apple cider vinaigrette

- Chorizo and mozzarella frittelle
  ~578 Kcal/serving (177g)
  crumbed spiced pork filled with mozzarella, double garlic hollandaise

LA MINESTRA — choose one

- Minestrone
  ~198 Kcal/serving (180g)
  hearty vegetable broth with tomato

- Chicken consommé
  ~185 Kcal/serving (180g)
  chicken broth, pulled chicken

PASTA — choose one

- Picci - Cacio e pepe
  ~392 Kcal/serving (200g)
  saffron, sun-dried tomato, roast vegetables

- Spaghetti - Lamb meatball
  ~666 Kcal/serving (354g)
  anchovy, parmesan foam, quinoa pops

PORTATA PRINCIPALE — choose one

- Lasagne ala verdure
  ~1380 Kcal/serving (400g)
  seasonal vegetables, ricotta cream

VEGETARIAN NON-VEGETARIAN VEGAN

SAPORI DI ITALIA · FIVE COURSE SET MENU

PORTATA PRINCIPALE · CONTINUED

▲ Pan seared Barramundi
~626 Kcal/serving (245g)
puy lentil beurre blanc, asparagus

DOLCI

choose one

▲ Tiramisu
~617 Kcal/serving (120g)
mascarpone, coffee liqueur, savoiardi

▲ Zabaione
~196 Kcal/serving (194g)
fruits, seasonal berries

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