

Delivery Menu

Enjoy a fine selection of Italian specials to Take-away or be delivered to your home or office.

Delivery Times

Sunday to Thursday: 11 am to 11 pm

Friday & Saturday: 11 am to Midnight

Please call on 486 9000

GILI ANTIPASTI

26 Insalata Caprese (V)

Fresh Buffalo Mozzarella, Sliced Tomatoes and Basil, dressed with Extra Virgin Olive Oil and Crushed Black Peppercorns **Rs. 850**

27 Salmone Affumicato

Sliced smoked salmon on a bed of mixed garden salad, served with capers, shallots, lemon, mustard mayonnaise & extra virgin olive oil **Rs. 1400**

28 Insalata di Pollo alla Romano

Crispy Chicken, Sliced Egg, Bacon, Tomato, Onion, Cucumber and Creamy Parmesan dressing **Rs. 900**

29 Insalata Nissarda

Mixed green with cucumber, green beans, tomato, black olive, hard boiled egg, tuna & mayonnaise **Rs. 850**

30 Insalata di Pollo Affumicato con Avocadi

Smoked chicken and avocado, tossed in a mixed green salad and dressed with honey marmalade **Rs. 925**

31 Grigliata di verdure (V)

Grilled aubergines, courgette & peppers on a bed of salad leaves with fresh mozzarella, sundried tomato and drizzled with an Italian dressing **Rs. 725**

32 Insalata alla Bayleaf

Ice-berg hearts with our own dressing of anchovy, garlic, lemon, mustard mayonnaise, parmesan cheese & topped with croutons and crispy bacon **Rs. 750**

33 Rucola con gorgonzola (V)

Arugola salad with gorgonzola, sautéed onion and a reduction of balsamic vinegar **Rs. 850**

LE ZUPPE

34 Minestrone

Italian vegetable soup **Rs. 400**

35 Zuppa del Giorno

Soup of the day **Rs. 450**

36 Zuppa di Pollo e Zucchine

Chicken & zucchini soup

Rs. 400**LE PASTE DELLA CASA (Fresh Pasta made daily at The Bay Leaf)****All Pasta is served Al Dente unless otherwise requested****# 37 Fettuccine ai Vegetali Grigliati (V)**

Fresh fettuccine, tossed with grilled market vegetables, dry chilli flakes, basil and parmesan cheese

Rs. 850**# 38 Fettucine Rosse alla Pugliese**

Home made chilli pasta with chicken , mixed roasted capsicum, sundried tomato & fresh spinach

Rs. 1150**# 39 Tagliolini con Ganberetti e Funghi al Vino Bianco**

Home made fresh pasta with prawns, mushroom, herbs, garlic & white wine

Rs. 1175**# 40 Tagliatelle al Granchio**

Fresh pasta tossed with crabmeat, cream and mixed herbs, with a touch of tomato and a dash of Vodka

Rs. 1050**# 41 Tagliatelle Mare e monti**

Home made pasta tossed with Zucchini, Salmon , cream, herbs and parmesan cheese

Rs. 1200**# 42 Tagliatelle verdi con Prosciutto**

Home-made spinach pasta tossed with honey glazed ham, mushroom, bacon, cream & parmesan cheese

Rs. 975**# 43 Tagliatelle alla Nostramo**

Home-made egg pasta with garlic, chilli, capers, black olive, anchovy, tuna & tomato

Rs. 925**# 44 Tagliolini Frutti di Mare**

Home made Pasta with oil, garlic, chillie, seafood , tomato, herbs & white wine

Rs. 1175**# 45 Tagliolini verdi alla Bay leaf**

Oven baked fresh spinach combined with ham, bacon, mushrooms, cream and aged parmesan cheese

Rs. 975**# 46 Tagliatelle al Nero di Seppia**

Home-made squid ink pasta tossed with garlic, calamari, fresh tomato and white wine

Rs. 925**# 47 Lasagna della Casa**

Layered oven baked fresh lasagna with a rich beef ragout

Rs. 950**# 48 Lasagna alla Pollo**

Layered oven baked fresh lasagna with a chicken ragout

Rs. 1050**RAVIOLI (Freshly made Pasta)****# 49 Ravioli di Gamberetti con Arabiatta**

Ravioli stuffed with shrimps, béchamel, parmesan cheese, fresh herbs and served with a spicy pomodoro sauce

Rs. 1125

50 Ravioli di Anatra

Duck ravioli served with tomato, cream, oregano and vodka sauce **Rs. 1150**

51 Ravioli di Ricotta di spinachi (V)

Home-made pasta stuffed with ricotta cheese, fresh spinach and parmesan cheese. Served with cream, tomato and oregano **Rs. 950**

52 Manicotti con Funghi (V)

Spinach ravioli with mushroom & parmesan cheese. Served with a cream & cheese sauce **Rs. 950**

LE ALTRE PASTE (Ready made Pasta)**# 53 Spaghetti Aglio Olio e Peperoncino Rosse (V)**

Spaghetti tossed with garlic, olive oil, chillies, parsley and diced fresh tomatoes **Rs. 750**

54 Spaghetti Bolognese

Spaghetti cooked in a beef sauce with tomatoes and herbs **Rs. 825**

55 Spaghetti Carbonara

Spaghetti cooked in a creamy egg yolk with chopped bacon, parmesan cheese & parsley **Rs. 850**

56 Penne alla Rovigota

Short Pasta with shredded chicken breast, mushroom, roasted bell peppers, cream tomato, oregano and parmesan cheese. **Rs. 975**

57 Penne Quattro Formaggi (V)

Short pasta with four varieties of Italian cheese **Rs. 1050**

58 Penne alla Norma

Short Pasta with tomato, egg plant, garlic, basil, ricotta, fresh mozzarella **Rs. 875**

59 Linguine alla Puttanesca

Linguine pasta tossed with garlic, olive oil, chillie, anchovies, capers, black olive and tomato **Rs. 950**

60 Fussili Monanostro

Honey glazed Ham & mushroom, pan fried in garlic and basil, served with cream sauce with fussili **Rs. 950**

61 Fussili al Forno

Our rich meat sauces & sausage layers with fussili Pasta, oven baked with cream cheese sauce **Rs. 950**

62 Spaghettoni con Gamberetti e pesto

Angel hair pasta with sauteed onion, prawns, cream with in-house basil pesto **Rs. 1175**

Combination of Pastas: All pastas may be combined by the number of people ordering pastas - two people can combine two pastas and three people can combine three pastas, up to a maximum of four people and four pastas. Prices as above

I RISOTTI**# 63 Risotto di Pollo**

Italian rice with chicken, zucchini, bell peppers, parmesan cheese & white wine **Rs. 1125**

64 Risotto Primavera

Italian rice with sautéed mixed garden vegetables, herbs & parmesan cheese **Rs. 1075**

65 Risotto con Gamberetti

Italian rice with prawns, white wine, tomato and parmesan cheese **Rs. 1175**

I PESCI

66 Filetti sogliola alla gardesana

Pan fried fillet of sole, prawns, gherkins, fresh tomato and lemon white wine **Rs. 1200**

67 Salmone con crema e capperi

Fresh salmon pan fried with brandy, capers, saffron & cream sauce **Rs. 1800**

68 Dentice al Forno

Oven baked fillet of red mullet stuffed with bell pepper, wrapped in zucchini, served with Arabiatta sauce **Rs. 1200**

69 Pesce alla griglia

Marinated grilled seer fish on a bed of sautéed spinach, garlic in lemon butter. **Rs. 1275**

70 Gamberoni alla Bay Leaf

Pan fried King prawns with brandy, cream, Tabasco, saffron & mushroom **Rs. 1975**

LE CARNI

71 Pollo Piccante

Breaded chicken medallions, topped with white wine, served with lemon butter sauce with mushroom **Rs. 1300**

72 Filetti di Manzo al pepe verde

Pan fried beef tenderloin with green pepper corn, brandy & cream **Rs. 1475**

73 Costolette di Maiale

Marinated grilled pork chop, gratin with green apple & cheese, served with red wine & rosemary sauce. **Rs. 1275**

74 Stinco di Agnello

Oven braised lamb shank with vegetables, herbs and a Tuscan grape red wine **Rs. 2750**

75 Costolette di Agnello alla Griglia

Marinated grilled lamb cutlets, served with a red wine sauce **Rs. 2650**

76 Bistecca alla Griglia

Pepper crusted grilled Australian sirloin steak with a rosemary & pepper sauce **Rs. 2600**

All main courses are served with mashed or sautéed potatoes and vegetables

I DOLCI

77 Brownies

Freshly-made dark chocolate brownies, topped with vanilla ice cream and a rich chocolate sauce **Rs. 400**

78 Tiramisù

A chocolate and espresso sponge trifle **Rs. 675**

79 Espresso Coffee Pudding

Dates & espresso coffee pudding served with vanilla ice cream & a rich chocolate sauce **Rs. 450**

80 Chocolate Fudge

A bitter sweet chocolate fudge cake drizzled with a light chocolate sauce & vanilla ice cream **Rs. 475**

81 Pannacotta

A chilled custard served with a rich orange and grand marnier sauce **Rs. 400**

82 Lemoncello Bread Pudding

Fantastic light, lemon bread pudding with fresh mint **Rs. 475**

Delivery Charges Apply

All prices are subject to Govt Taxes

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