

News monitored for: Yum! Restaurants

New Indian Express - Espresso

FROM ITALY WITH LOVE Pizza Hut's new menu boasts of pastas, lasagnas and mocktails

PASTAS AND MORE

AS the two men took their places behind the stoves, dipping their gloved fingers into pans of delectable pasta sauce, they demonstrated to the pizza lovers of the country, what could happen if a pizza place serves more than just pizzas. "Variety is good," said chef, Arjo Banerjee, the head chef of Pizza Hut. Meanwhile his cooking partner, Italian Luca Ciano nodded in agreement. Chef's Table, an initiative by Pizza Hut to expand its horizon beyond pizzas saw them embracing pastas, lasagnas and salads.

The two chefs churned out dishes new to the regular Pizza Hut menu, some of which have already made its way to the revamped menu, and some of which will soon be incorporated. "We are open to experimentation. Last December, we introduced a new menu. This time, it is replete with lots of appetisers and pastas. The focus is on variety. Pasta lovers in the country should try our signature range of Tuscany pastas that epitomises the spirit of Italian gourmet cuisine," said chef Arjo.

Tuscany pastas is a new range of premium sautéed pastas that one can find on the menu at Pizza Hut. It starts at Rs 99 with options both in the fusion as well as international categories like

spicy tomato — an Italian dish with an Indian twist, or creamy spinach fettuccine and arabiatta with smoked chicken and black olives — a classic Italian gastronomic delight. This range of pastas draws its inspiration from the special flavourful ingredients of Tuscany in Italy. "Italian cuisine is very simple," noted chef Luca Ciano, the executive chef from Barilla, Italy. "People just overdo it sometimes," he added.

Pastas aside, Pizza Hut has also brought into picture a sumptuous array of vegetarian and non-vegetarian appetisers including barbeque chicken wings, hut potato shells and fish 'n' wedges. The beverage menu has also seen a facelift. There is a sea of hot and cold beverages one can choose from like the grape sangria cooler, mango mint margarita, freshly brewed iced teas, shakes and mocktails. Desserts are also in abundance. While choco chip cookie sundae, the latest dessert on the menu is a treat for the taste buds, the classic tiramisu will soon be incorporated in the menu.

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Gosspeak