

Pizzas a la ice cream!

New city eatery offers Margherita and Paneer Tikka pizzas in cones

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You are used to pizzas being round and flat and you normally have ice creams in a cone... Well, now a chain has opened up in Mumbai serving Italian pizzas in ice-cream style cones.

Café d Cono, which serves this unusual dish, has opened its first branch in Andheri. The chain is owned by Arundina Foodstuff Pvt Ltd, which holds a pan-Indian franchise agreement with Bella Napoli, an Italian restaurant chain. Arundina intends to open 12 to 15 Café d Conos in the city, by the end of the year.

Negotiations are already on to rent spaces at Inorbit Mall, Malad and R City Mall, Ghatkopar.

On sale, at the tiny Lokhandwala 350-square foot outlet that seats 20, and offers take-away

Garlic Bread Bruschetta

Café d Cono is at Shop No 7, Greenville Building, Oshiwara, Lokhandwala, Andheri (W).
Tel: 2636 1313

and home delivery, are pizzas made with the same white flour dough as regular pizzas. They are different because they are baked in the shape of ice cream cones, stuffed with savoury fillings and cheese pouring.

"Normally, pizzas come in a round shape, but this is a completely new concept in India. However, it's already popular in Italy, Egypt and Dubai," manager Nimesh Kachalia says. He adds that only fresh vegetables and cheese are used, and that there are no additives. The idea is to serve original, fresh, fast Italian food. The company even intends to bring out wheat-crust based cones next, he informs.

On the move

"They are easy to eat on the move, while you are driving or walking. It's healthy, delicious and convenient since you can eat it fast, and this is the first of its kind in India," he adds.

The so-called Pizza N Conos are baked in imported Italian Cono Ovens and are priced between Rs 69 to Rs 99. They include typical Italian pizza flavours such as Margherita 'D Cono (tomato sauce with cheese) and Simple Veg 'D Cono (tomato, onions) as well as those adapted to the Indian palate, such as Chicken Tikka 'D Cono



Ravioli with Cream Sauce

(chicken tikka and capsicum), and Paneer Tikka 'D Cono (paneer, capsicum and onions).

You'd even get oil-free French Fries on the menu, which are made in a salamander oven.

Warm Sweets 'D Cono on offer include Chocolate 'D Cono, for which regular pizza dough is mixed with chocolate, to create a chocolate dough. This is filled with pure dark chocolate, walnuts, pinenuts and hazelnuts.

"They are different from the regular ice cream cones, as they are less crispy. We use the same dough used for pizzas. Normally, a café has coffees, but our speciality is cones," Kachalia beams.

Café d Cono also sells fresh pastas, made on the premises in a pasta machine, such as Ravioli, served with a variety of sauces, as well as grilled, open-top panini sandwiches.