



ANTIPASTI/STARTER

**VARIAZIONE DI BRUSCHETTE (POMODORO FRESCO, AGLIO
290**

E MISTO FUNGHI)

TOASTED TUSCANY BREAD TOPPED WITH FRESH TOMATO,
MIXED MUSHROOMS AND GARLIC

**CARPACCIO DI MANZO, INSALATINA DI SEDANO RUCOLA E
350**

PECORINO CON RIDUZIONE DI BALSAMICO

AUSTRALIAN BEEF CARPACCIO WITH CHELLERI, ROCKET, PECORINO SALAD
AND BALSAMIC REDUCTION

TONNO ALLA TARTARA CON PANE TOSTATO E SALSA VERDE

410

TUNA TARTAR SERVED WITH SMALL SALAD TOASTED,
BREAD AND GREEN SAUCE

SIGNATURE DISH

PROSCIUTTO CRUDO, MOZZARELLA E MELONE

320

THINLY SLICED PARMA HAM, BUFFALO MOZZARELLA AND RIPE MELON

ZUPPE/SOUPS

MINISTRONE DI VERDURE

300

TRADITIONAL HEARTY VEGETABLE SOUP

ZUPPA AI FUNGHI DI BOSCO

310

MIXED WILD MUSHROOM SOUP

WINE SUGGESTIONS: The antipasti/starter sparkling wine Prosecco makes for a perfect aperitif. With our salads and antipasti, try a dry white wine from Trentino Alto Adige such as a Pinot Grigio, or a Soave from the Veneto.

THE ABOVE PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.

INSALATE/SALADS

INSALATA ALLA CAPRESE

290

FRESH BUFFALO MOZZARELLA, SLICED BEEF STEAK TOMATO AND
A TOUCH OF PESTO SAUCE

INSALATA DI ``CESARE``

400

CLASSIC CAESAR SALAD WITH ROMAINE LETTUCE, SHAVED PARMESAN,
CRISPY BACON, CROUTONS AND ANCHOVIES DRESSING

INSALATA DI POLPA DI GRANCHIO E AVOCADO

480

CON MAIONESE AL GRANCHIO E ASPARAGI BOLLITI

CRAB AND AVOCADO SALAD WITH BLANCHED ASPARAGUS AND
SHELLFISH MAYONNAISE

SIGNATURE DISH

INSALATA DI MARE CON OLIVE POMODORI SECCHI

320

E DRESSING ALLA MOSTARDA

SEAFOOD SALAD WITH CALAMARI, SHRIMPS AND MUSSELS
WITH BLACK OLIVES AND SEMIDRIED TOMATOES, MUSTARD DRESSING.

INSALATA VERDE

240

MIXED GREEN SALAD LEAVES WITH ITALIAN DRESSING

INSALATA MISTA

280

MIXED SALAD LEAVES WITH FRESH VEGETABLES

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PASTE FRESCHE E RIPENE/FRESH AND FILLED HOMEMADE PASTAS

GNOCCHI AI FORMAGGI E NOCI

590

POTATO GNOCCHI TOSSED WITH MIXED CHEESE SAUCE AND WHOLE NUTS

TAGLIOLINI ALLA POLPA DI GRANCHIO, ASPARAGI VERDI

520

E POMODORINI

TAGLIOLINI PASTA WITH CRAB MEAT, GREEN ASPARAGUS
AND WHITE WINE SAUCE

FETTUCCINE ALLA NORCINA

700

FETTUCCINE PASTA TOSSED WITH BLACK "NORCIA" TRUFFLE PASTE,
ITALIAN SAUSAGE AND MIXED WILD MUSHROOMS

FETTUCCINE ALLA CARBONARA

450

FETTUCCINI TOSSED WITH EGG YOLK, WHIPPING CREAM,
CRISPY BACON AND PARMESAN CHEESE

TAGLIATELLE ALLA BOLOGNESE

460

TAGLIATELLE PASTA TOSSED WITH BEEF AND TOMATO RAGOUT

RAVIOLI D'ARAGOSTA CON PORRI STUFATI

850

E SALSA ALL'ARAGOSTA

PHUKET LOBSTER RAVIOLI, SERVED WITH STEWED LEEKS AND LOBSTER JUS

SIGNATURE DISH

LASAGNA ALLA BOLOGNESE

470

BAKED FRESH PASTA WITH BEEF RAGOUT AND PARMIGIANO CHEESE

WINE SUGGESTIONS: Cream sauces generally go well with white wines. Heavy cream sauces match well with high acid white wines such as those from Piedmont and Trentino Alto Adige. Try a Gavi di Gavi or an Arneis for something quintessentially Italian.

Tomato and meat sauces generally match well with red wines. There are so many possible options from the classic red wines of Tuscany, Piedmont and the Veneto to the individual wines of other regions.

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PASTE SECCHIE/DRIED PASTAS

SPAGHETTI AL POMODORO FRESCO E SALSA

400

SPAGHETTI WITH FRESH TOMATO SAUCE AND SWEET BASIL

LINGUINE ALLO SCOGLIO

500

LINGUINE WITH, MUSSELS, SQUID AND SHRIMPS
IN TOMATO SAUCE

SIGNATURE DISH

PENNE ALL'ARRABBIATA

420

PENNE WITH SPICY TOMATO SAUCE, GARLIC AND FRESH PARSLEY

RISOTTI/RISOTTOS

RISOTTO AI GAMBERI

690

RISOTTO WITH TIGHER PRAWNS AND A TOUCH OF TOMATO SAUCE

RISOTTO AI FRUTTI DI MARE

520

RISOTTO WITH MIXED SEAFOOD (SQUID, SHRIMP AND MUSSEL)
WITH A TOUCH OF TOMATO SAUCE

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SECONDI DI PESCE/FISH MAIN COURSE

BISTECCA DI TONNO ALLA MEDITERRANEA CON
950

CAPONATA SICILIANA

TUNA STEAK MEDITERRANEAN STYLE
 (SAUTEED AND TOSSED IN BLACK OLIVE OIL, SUN DRIED TOMATO AND
 CAPERS SAUCE) SERVED WITH MIXED VEGETABLE SICILIAN STILE

SIGNATURE DISH

DENTICE AL FORNO IN CROSTA DI PANE E OLIVE NERE, DI PEPERONI
E.

990

ROASTED RED SNAPPER FILLET WITH BREAD, BLACK OLIVE CRUST,
 RED CAPSICUM COULIS, BUTTER AND FRENCH BEANS

TRANCIO DI BRANZINO ALLA BRACE CON SPINACI, PATATE
E RIDUZIONE AL BALSAMICO.

970

PAN FRIED SEABASS FILLET, SERVED WITH SAUTEED SPINACHES, POTATOES
 AND BALSAMIC REDUCTION

SECONDI DI CARNE/MEAT MAIN COURSE

STINCO D'AGNELLO BRASATO CON LENTICCHIE
920

STUFATE E PANCETTA

SLOW COOKED AUSTRALIAN LAMB SHANK SERVED WITH
 STEW LENTILS AND BACON

PETTO DI POLLO FARCITO CON MOZZARELLA E SPINACI,
890

SERVITO CON PURE' DI PATATE TARTUFATO

ROASTED CHICKEN BREAST STUFFED WITH BUFFALO MOZZARELLA AND
 SPINACHES, SERVED WITH TRUFFLE MASHED POTATOES AND GRAVY

WINE SUGGESTIONS: With red meats and full flavored dishes we
 invite you to explore some of Italy's great red wines. Try a
 super-Tuscan, a Brunello, an Amarone,
 A Barolo or a Barbaresco. We have a superb selection of some of
 Italy's greatest wine producers from these classic areas.

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PIZZA

PIZZA MARGHERITA 350
TOMATO SAUCE, MOZZARELLA, FRESH BASIL

PIZZA FRUTTI DI MARE 410
TOMATO SAUCE, MOZZARELLA, SEAFOOD, GARLIC

PIZZA QUATTRO STAGIONI 410
TOMATO SAUCE, MOZZARELLA, OLIVES,
SUNDRIED TOMATOES, ARTICHOKEs, HAM, SHRIMPS

PIZZA AL SALAME PICCANTE 390
TOMATO SAUCE, MOZZARELLA, SPICY SALAMI

PIZZA PROSCIUTTO CRUDO, RUCOLA E PARMIGIANO 470
TOMATO SAUCE, MOZZARELLA, PARMA HAM,
PARMIGIANO, ROCKET

SIGNATURE DISH

PIZZA AI FORMAGGI 390
MOZZARELLA, GORGONZOLA, PARMESAN, PROVOLONE

PIZZA SALSICCIA E FUNGHI 410
TOMATO SAUCE, MOZZARELLA,
ITALIAN SAUSAGE, MUSHROOMS

CALZONE DI BUFALA 420
FOLD PIZZA STUFFED WITH BUFFALO MOZZARELLA, TOMATO SAUCE
AND PESTO SAUCE

CALZONE CALABRESE 390
FOLD PIZZA WITH TOMATO SAUCE, MOZZARELLA; SUN DRIED TOMATO
AND SPICY SALAMI

LA TUA PIZZA 350
YOUR OWN PIZZA
TOMATO SAUCE, MOZZARELLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL+
SELECT ANY TOPPING YOU LIKE
ONION, PARMIGIANO, ROCKET, PROVOLONE,
SPINACH, MUSHROOMS, SPICY SALAMI, ITALIAN SAUSAGE, TUNA, HAM,
CHERRY TOMATOES, OLIVES, SHRIMPS..... (EACH AT 20 THB)
PARMA HAM AND CHICKEN (EACH AT 80 THB)

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