Cocktails

Classic Negroni 295
Beefeater, Campari, Campano

Aperol Spritz 325
Aperol, Prosecco, soda

Amaretto Sour 295
Amaretto, fresh lemon, egg white, bitters

Bellini 325
Prosecco, peach

Godfather 295
Jameson, Amaretto

Illy Martini 325
Absolut, Kahlua, Illy, sweet

Re di Zenzero 325
King’s Ginger Liqueur, Campari, fresh lime, bitters, tonic

Rossini 325
Prosecco, strawberry

Beers

Singha 150
Chang 150
Tiger 150
Heineken 175
Peroni 295

Non-Alcoholic Mixes

Pineapple, mint. Lemon 150
Passion fruit, mango, Thai mandarin 150
Lychee, lime, ginger ale 150

Juice

Fresh 150
By the bottle 100
Freshly shucked coconut 120

Water 160/210

Aqua Panna 500ml / 750ml
San Pellegrino 500ml / 750ml

San Pellegrino Flavors 125

Aranciata
Limonata
Chinotto
Pompelmo

All Prices are subject to 10% Service charge and applicable government taxes
## Wines

### House - Red or White

<table>
<thead>
<tr>
<th></th>
<th>By the glass</th>
<th>By the carafe (37.5cl)</th>
<th>By the bottle</th>
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<tbody>
<tr>
<td><strong>RED</strong></td>
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<tr>
<td>Banfi, Chianti DOCG, Sangiovese</td>
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<td>Tuscany, Italy</td>
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<td>Talamonti, Tre Saggi</td>
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<td>Montepulciano D’Abruzzo Doc , Montepulciano, Abruzzo, Italy</td>
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<td>Planeta, Plumbago</td>
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<td>Nero D’Avola, Sicilly, Italy</td>
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<td>Rafael, Valpolicella Classico Superiore DOC</td>
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<td>Valpolicella, Veneto, Italy</td>
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<td><strong>WHITE</strong></td>
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<td>Banfi, Le Rime, Chardonnay / Pinot Grigio</td>
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<td>Tuscany, Italy</td>
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<td>Talamonti, Trabocchetto</td>
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<td>Pecorino, Abruzzo, Italy</td>
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<td><strong>ROSE</strong></td>
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<td>Talamonti, Cerasuolo Rose, Montepulciano</td>
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<td>Abruzzo, Italy</td>
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<td><strong>FIZZ</strong></td>
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<td>Nua Prosecco DOC,</td>
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<td>Glera, Italy</td>
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<td>Bisol, Jeio Cuvee, Rose</td>
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<td>Glera Rose ,Valdobbiadene, Italy</td>
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<td>Pitars , Prosecco Millesimato</td>
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<td>Glera , Friuli Grave, Italy</td>
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DIGESTIFS
(all served as 40ml)

Amaretto 220  Sambuca 195
Lemoncello 195  Fernet Branca 295
Branca Menta 295

ILLY COFFEE

Espresso 90  Cappuccino 120
Latte 120  Affogato 180
Americano 120

DESSERTS

Classic tiramisu 220
Raspberry panna cotta 200
Chocolate & hazelnut Zuccotti 250
Espresso parfait 220
Gelato trio 180

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**SHARING PLANK**

**Antipasti 320**
Grilled & marinated vegetables, Parma ham, salami, squid, taleggio cheese, homemade pickles, chutney & crostini

**SOUP**

**Zuppa ai funghi 220**
Wild mushroom, truffle foam

**Zuppa di mare 220**
Traditional seafood soup, prawns, squid, mussel and clams

**APPETIZERS**

**Calamari Fritto 250**
Crispy fried local baby squid & tartar sauce

**Eggplant tomato Caprese (GF) 250**
Vine ripened tomato, roasted eggplant, basil pesto, local burrata & extra virgin olive oil

**Beef Carpaccio (GF) 250**
Thinly sliced beef tenderloin, lemon, rocket, Parmesan cheese & balsamic reduction

**Charcoal bruschetta 220**
Fresh cherry tomato, ricotta cheese, Italian basil, garlic & extra virgin olive oil

**Pane all’aglio 150**
Toasted garlic bread with butter and herbs

**Crispy Ravioli 220**
Deep fried spinach and ricotta cheese ravioli served with spicy tomato sauce

**Caesar Salad 250**
Romance lettuce, anchovies, croton and crisp bacon

**Spicy Prawns 290**
Sautéed garlic prawns with chardonnay and lemon

**Cozze Al Forno 320**
Baked New Zealand mussels, garlic, white wine and mozzarella cheese

**HOMEMADE PASTA**

**YOUR PASTA 280**
- Gnocchi
- Tagliatelle
- Fettucine
- Squid ink spaghetti

**SAUCE**
- Pomodoro (tomato sauce)
- Arrabiata (spicy tomato sauce)
- Pesto (Italian basil, pine nut)
- Olio (Olive oil, garlic, chili)
- Alfredo (Cream, parmesan cheese)

**CHILDREN’S PORTION AVAILABLE AT 180 THB**
**DOCG PASTAS**

- Squid ink spaghetti all’aragosta 890 Δ
  Grilled half lobster, prawns with squid ink spaghetti in basil tomato sauce
- Rigatoni salsiccia 390
  Italian sausage, tomato cream & truffle oil
- Baked potato gnocchi 350
  Four cheese sauce, taleggio, gorgonzola, pecorino & Parmesan
- Spaghetti carbonara 320
  Sautéed pancetta, black pepper & creamy sauce
- Ravioli alla melanzane e ricotta (v) 320
  Smoked eggplant ravioli with pesto & tomatoes
- Fettucine Bolognese 350
  Homemade pasta with beef ragout & Parmesan
- Tagliatelle ai funghi porcini e pancetta 350
  Saffron tagliatelle with crispy bacon, porcini mushroom cream sauce
- Slow baked lasagna 350
  Beef ragout, bechamel, parmesan cheese, tomato sauce & salad
- Ravioli al branzino 350
  Seabass ravioli with sea prawns, garlic, white wine sauce
- Polpette di spaghetti 350
  Spaghetti with meatball in tomato coulis

**MAINS**

- **Branzino alla pizzaiola 650**
  Baked seabass fillet in tomato, garlic, kalamanta olive and green bean
- **Trancio di tonno al forno con insalata verde 590**
  Baked tuna fillet, garlic, capers, cherry tomatoes served green salad
- **Confit d’anatra 590**
  Slow cooked duck leg in aromatic herbs, Green peamash potato and hydroponic salad
- **Fillet mignon 850 Δ**
  Seared beef tenderloin wrapped with bacon, Garlic, mash potato, porcini mushroom sauce
- **Saltimbocca alla romana 650**
  Veal escalope, sage, Parma ham, potato and spring vegetable
- **Involtini di pollo 590**
  Chicken breast rolled with spinach, provolone cheese, tomato coulis
- **Grilled lamb chops 780 Δ**
  Succulent Australian lamb chops, roasted potato, asparagus

**SIDES**

- Green salad, walnuts, balsamic & pecorino
- Broccoli, almond & lemon
- Grilled vegetable
- Crispy potatoes & Salsa Verde 120

Δ 200 THB Surcharge for package guests

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