

A LA CARTE MENU

SALAD

- INSALATA MISTA** 🍴 220
Mixed lettuce, carrots, tomatoes, olives, cucumber, toasted seeds, parmesan mayo, Parmigiano Reggiano cheese
- INSALATA DI RUCOLA** 🍴 290
Rucola, cherry tomatoes, onion, walnut, mustard vinaigrette, croutons, cured egg yolk
- INSALATA AI FRUTTI DI MARE** ★🍴 290
Warm seafood salad with mussels, clams, shrimps, calamari, celery, carrot, cooked sous vide
- INSALATA CAPRESE** 🍴 290
Fresh mozzarella, heirloom tomatoes, extra virgin olive oil, oregano, basil

SOUP

- CREMA DI FUNGHI** 🍴 270
Truffle scented mushroom soup served with garlic croutons
- MINISTRONE DI VERDURE** ♥🍴 220
Traditional vegetable soup, basil pesto, extra virgin olive oil, Parmigiano
- CACCIUCCO** 🍴 340
Hearty Italian seafood stew cooked in fish stock and red wine

ANTIPASTI

- PARMIGIANA DI MELENZANE** 🍴 290
Golden-fried eggplant layered with Parmigiano Reggiano cheese, mozzarella, tomato sauce
- CALAMARI FRITTI** 290
Calamari rings lightly breaded and fried served with paprika tartare sauce
- IMPEPATA DI COZZE** ★🍴 320
Mussels sautéed with white wine, tomato sauce and parsley served with a slice of grilled Italian bread
- ANTIPASTO SICILIANO** 330
Sicilian caponata, arancini with Bolognese sauce, fried sardine stuffed with pine nuts and raisin

PER DUE

- ANTIPASTO MISTO** 620
Selection of Italian cold cuts and cheeses, mixed and preserved vegetables, fruits
- BURRATA** 530
Fresh burrata cheese served with thinly sliced Parma ham, semi-dried tomatoes, rocket leaves, toasted pine nuts

PRIMI

- GNOCCHI ALLA SORRENTINA** 🍴★ 320
Handmade gnocchi in tomato sauce, fresh mozzarella, Parmigiano cheese gratin
- LINGUINE AL PESTO DI BASILICO** 🍴 290
Linguini tossed in basil pesto, potatoes, green beans
- RIGATONI ALLA NORMA** 🍴 260
Rigatoni cooked in tomato sauce, fried eggplant, ricotta salata shavings
- CRESPILLE RICOTTA E SPINACI** 🍴 320
Cannelloni crepe filled with ricotta, spinach, covered with Béchamel sauce gratin
- TAGLIOLINI ALLE VONGOLE** 🍴 320
Fresh tagliolini pasta, local clams, lemon zest, toasted almonds
- SPAGHETTI ALLA CHITARRA CON PESTO ALLA SICILIANA E ARAGOSTA** 440
"Guitar" spaghetti with Sicilian style pesto and juicy sautéed lobster
- RAVIOLI DI GAMBERI SU PESTO AL PISTACHIO** 420
Fresh ravioli stuffed with prawns and its bisque, served on a pistachio pesto
- LASAGNA AL FORNO** 390
Oven baked lasagna layered with Béchamel sauce, Bolognese sauce, Parmigiano Reggiano cheese
- SPAGHETTI CARBONARA** 320
Spaghetti with egg, guanciale, Pecorino Romano cheese, ground black pepper
- TORTELLI ALLA NAPOLETANA** 380
Handmade tortelli filled with broccoli, salsiccia and almonds, served on a Pecorino Romano fondue
- RISOTTI**
- RISOTTO AFFUMICATO** 🍴★ 360
ALLO SCOGLIO
Seafood risotto, mussels, shrimps, calamari, lightly smoked
- RISOTTO AI FUNGHI PORCINI** 🍴 420
Risotto cooked with porcini mushroom, creamed with Parmigiano Reggiano cheese and butter
- RISOTTO AGLI ASPARAGI E SALSICCIA** 320
Risotto with asparagus and Italian pork sausage, creamed with Parmigiano Reggiano cheese and butter

SECONDI

- GALLETTO GRIGLIATO** ★ 490
Fire grilled boneless baby chicken, roasted new potatoes, chicken gravy
- TAGLIATA DI MANZO** 1100
250 grams Australian Rib Eye served sliced, rocket leaves, Parmigiano Reggiano shavings
- PANCETTA DI MAIALE AL FORNO** 520
Oven baked pork belly with crispy skin, potato purée, sautéed asparagus, rosemary gravy
- COSTOLETTE DI AGNELLO IN CROSTA DI ERBE** 1100
Herb crusted lamb chops, deep-fried artichoke, salsa verde
- OSSOBUCCO ALLA MILANESE** 890
Braised veal shank accompanied by saffron risotto Milanese style
- BRANZINO ALL'ACQUA PAZZA** 520
Sea bass braised in a fragrant broth with mussels, clams, olives, with a slice of rustic Italian bread
- CERNIA IN CROSTA DI ERBE** 490
Herb crusted spotted grouper, sautéed spinach, baby carrot, butter sauce
- TONNO IN CROSTA DI PISTACCHI CON CAPONATA** 720
Tuna crusted with pistachios, served with Sicilian caponata and orange coulis

CONTORNI

- PURÉ DI PATATE** 90
Creamy mashed potato with butter
- PURÉ DI PATATE AL TARTUFO** 110
Creamy mashed potato with butter and truffle sauce
- PATATE AL FORNO** ♥ 90
Oven roasted potatoes with rosemary and garlic
- SPINACI SALTATI** 90
Buttered spinach sautéed with a hint of garlic
- MISTO DI VERDURE** ♥ 90
Sautéed vegetables with rock salt and pepper

Prices in THB are inclusive of 10% service charge and 7% VAT.
Allow us to fulfill your needs, let one of our associates know if you have any special dietary requirements, food allergies or food intolerances.

♥ VEGAN 🍴 VEGETARIAN ★ SIGNATURE 🍴 SHELLFISH

PIZZA

- MARINARA** ♥ 140 190
Tomato sauce, garlic, oregano
- MARGHERITA** 🍴 190 240
Tomato sauce, mozzarella, basil, oregano
- FAVOLA** 300 400
Tomato sauce, mozzarella, Parma ham, rocket, Parmigiano cheese shavings
- TONNATA** 260 360
Tomato sauce, mozzarella, tuna, onion, black olives, capers, oregano
- PICCANTE** 240 320
Tomato sauce, mozzarella, pepperoni, chilli flakes
- VEGETARIANA** 🍴 200 260
Mozzarella, grilled zucchini, grilled eggplant, grilled bell pepper, artichokes
- QUATTRO FORMAGGI** 🍴 260 360
Mozzarella, scamorza, gorgonzola, taleggio
- CAPRICCIOSA** 250 340
Tomato sauce, mozzarella, mushrooms, salami, artichokes, olives
- FRUTTI DI MARE** 🍴 290 390
Tomato sauce, mozzarella, prawns, calamari, mussel, parsley
- PARMIGIANA** 🍴★ 210 280
Tomato sauce, mozzarella, fried eggplant, Parmigiano shavings, basil

*Gluten-free pizzas are available.

Add burrata to any pizza 280
Add fresh mozzarella to any pizza 140
Add truffle cream to any dish 140
Let your waiter know if you would like to add any topping to your pizza.

DOLCI

- PANNA COTTA** 190
Vanilla flavoured panna cotta topped with mixed berries
- MILLEFEUILLE ALLA CREMA** 190
Crisp layers of filo, vanilla cream, pistachio, dried fruits
- TORTA MIMOSA** 190
Soft sponge crumb coated peach mousse cake
- CANNOLO ALLA RICOTTA** ★🍴 190
Classic Sicilian cannolo filled with ricotta and chocolate chips
- TORTINO CALDO** 🍴 190
Chocolate lava cake filled with salted caramel served with vanilla ice cream
- TIRAMISÙ** 🍴 190
Mascarpone mousse, lady finger biscuits soaked in Illy espresso, Kahlua, Bailey's, dark rum
- MOUSSE AL CIOCCOLATO** 🍴 190
Ganache glazed chocolate mousse, filled with passion fruit, finished with crispy meringue
- GELATI E SORBETTI** 90
Hazelnut, vanilla, chocolate, pistachio, strawberry, mango sorbet, raspberry sorbet, lemon sorbet