À LA CARTE MENU

CARPACCI

Sea Bass 780
Pickled Beetroot, Lemon, Orange, Mint

Hokkaido Scallop 780
Green Peas, Caperberry, Turmeric Cauliflower

Tuna 920
Bottarga, Capers Mayonnaise, Hazelnuts, Watercress

Mazara Red Prawns 980
Orange, Fennel, Pomelo

ANTIPASTI E ZUPPE – APPETIZER & SOUPS

Panzanella Alla Siciliana 490
Organic tomato salad, almond cream, pine nuts, balsamic red onion

Green Asparagus Salad 480
Arugula, pomelo, pistachio, lemon dressing

Fried Eggplant 450
Brown lentil, watercress, Shallots, hazelnut

Arancini 550
Beef Ragu', caciocavallo cheese, spicy tomato sauce

"Khunta Farm" Beef Tartare 690
Black truffle, burrata cream, mizuna leaves, toasted buckwheat

Burrata Campana 680
Oranges, anchovies, white balsamic vinegar

Seafood & Shellfish Soup 890
Scallops, mussels, sea bass, tiger prawns, baby squids, fregola sarda

Roasted Cauliflower Soup 650
Pesto sauce, toasted hazelnut, basil seeds, crispy garlic

SELEZIONE DI SALUMI E FORMAGGI – COLD CUTS & CHEESE

Selection Of Italian Cold Cuts 1,250
Mortadella D.O.P., prosciutto di parma 24 months, salame nostrano, coppa piacentina, guanciale di cinta senese

Italian Prime Cheese Selection 890
Parmigiano reggiano 24 months aged, gorgonzola D.O.P.., scamorza "affumicata", pecorino romano D.O.P crosta nera, taleggio D.O.P

BISCOTTI'S PIZZA

Margherita 680
Tomato sauce, mozzarella cheese, basil leaves

Burrata Cheese and Parma Ham 950
Arugula leaves, shaved parmesan

Bianca 850
Brie cheese, champignon mushrooms, speck, black truffle

Diavola 850
Spicy salami, taggiasche olives

Boscaiola 800
Italian sausage, wild mushrooms, provolone cheese

PASTE CASARECCIE – HOMEMADE PASTA

	Small	Large
Gnocchi Ai Funghi Selvatici Wild mushrooms, parmesan cheese, thyme	450	700
Garganelli Tuna tartare, bottarga di mugine, taggiasca olives, capers, parsley	640	890
Baked Homemade Rigatoni Beef meat balls, mozzarella cheese, tomato sauce	600	850
Lasagna Beef ragù, parmesan cheese, bechamel sauce	570	820
Pappardelle Bolognese Beef ragù, tomato sauce, parmesan cheese	550	800
Beef Agnolotti Braised beef shank, spinach, parmesan cheese, butter, black truffle	600	850

PASTA SECCA – DRIED PASTA

	Small	Large
Spaghetti Al Pomodorino Tomato From Piennolo del Vesuvio D.O.P, Parmesan cheese, Basil	500	750
Linguine Alle Vongole Clams, "Bottarga" red mullet roe, garlic, white wine	550	800
Spaghetti Allo Scoglio Mussels, prawns, scallops, tomato sauce	700	950
Calamarata Red Prawns & Burrata Mazara red prawns, Burrata, Pistachio, Basil	850	1,100
Spaghetti All' Amatriciana Pork cheek, tomato sauce, pecorino romano cheese	600	850
Rigatoni Alla Carbonara Egg yolk, pork cheek, pecorino romano cheese, black pepper	600	850

RISOTTI

Risotto Al Tartufo 1,200
Carnaroli rice, black truffle, parmesan cheese, butter

Risotto Al Branzino 980
Sea bass risotto, saffron, lemon

DAIRY FREE · EGG · PORK · SHELLFISH · SEAFOOD · NUTS · VEGETARIAN · VEGAN · GLUTEN FREE · SPICY · ALCOHOL

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

Please inquire with service attendants if you have any dietary restrictions, allergies, or special considerations.

BISCOTTI FOCACCIA

	Small	Large
Focaccia al Tartufo Black Truffle, Taleggio Cheese D.O.P.	850	1,100
Focaccia Mascarpone Mascarpone, mozzarella cheese, truffle, chives	950	1,200
Focaccia Al Prossciutto Di Parma Parma ham, mascarpone, mozzarella cheese, arugula leaves	950	1,200

SECONDI DI CARNE & PESCE – FISH & MEAT

Pan Fried Sea Bass 1,250
Spelt, mussels, clams, artichoke, prawns bisque

Chilean Snow Fish 1,600
Pan fried chilean snow fish, stuffed cabbage, guanciale, "mugnaia" sauce, black garlic emullsion

Grilled Mediterranean Octopus 1,550
Potato emulsion, rosemary crumble, lemon confit, dill, herbs oil

12 Hours Slow-Cooked A5 Wagyu Beef Cheeks 1,350
Saffron risotto, gremolata, barolo sauce

Confit Duck Leg 1,200
Green peas, Baby gem, Duck jus ,pancetta

New Zealand Lamb "Lumina" 1,600
Polenta, wild mushrooms, lamb jus

Rack Of Veal "A La Milanese" To share (500g) 3,800
Arugula leaves, tomato salad, lemon

Usa Wagyu Beef Striploin (250g) 4,600
Served with truffle and asparagus salad, mashed potato, truffle jus

DESSERT

Biscotti Tiramisu 450
Amaretto Liqueur, Lady finger, Coffee

Amalfi Lemon 420
Ivory white chocolate mousse, confit Amalfi lemons, limoncello sorbet

Brioscia & Sorbetto Al Limone 300
Orange Brioche, lemon sherbet

Caprese 320
Chocolate almond cake, Vanilla ice cream

Cannolo 300
Ricotta, Candied fruit, Pistachio

ICE CREAM

Gelato 160
Cappuccino, hazelnut, chocolate, salted caramel, pistachio, vanilla, amaretto (A), yoghurt

Sherbet 160
Limoncello (A), raspberry, pear, apricot, peach, lychee, lemon

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