

biscotti

'Antipasti e Insalate' - Appetizers and Salads

Italian Cheese Selection, Jam, Honey, Dried Fruits	890
Soft Shell Crab Salad, Green Leaves, Potato, Fennel & Herb Dressing 🍷	620
Tuna Tartare, Avocado, Tomato, Citrus Confit Cream GF	595
Sea Scallops, Cream of Buffalo Mozzarella, Cherry Tomato Confit, Olives Pate GF	820
Eggplant Parmigiana, Mozzarella, Tomato, Basil V	490
Fritto Misto, Calamari, Prawns, Fish Fillet, Zucchini, Carrots, Aioli Sauce	790
Beef Carpaccio, Rosemary Oil, Rocket Leaves, Parmesan,	620
Shaved Champignons GF	
Burrata, Baked Tomatoes, Grilled Ciabatta Bread, Basil Dressing V 🍷	680
Rocket Salad, Artichoke, Sun-Dried and Cherry Tomatoes	590
Taggiasche Olives, Parmesan V GF	
Organic Salad, Ten-Year-Old Balsamic Vinegar V GF	450
Selection of Traditional Italian Cold Cuts (For 2 Person)	1550
Coppa Piacentina, Salame Cacciatolino, Parma Ham, Culatello, Sun-Dried Tomatoes	

'Zuppe' - Soups

Seafood Soup, Shellfish Broth, Scallops, Prawns, Mussels, Fish Fillet	640
Porcini and Wild Mushroom Soup, Aromatic Herbs VGF 🍷	510
Chickpeas Soup, Pearl Spelt and Pumpkin V	470

Signature Focaccia

Biscotti's Signature Focaccia Mascarpone, Truffle Oil V 🍷	650
Biscotti's Signature Focaccia Mascarpone, Parma Ham, Rocket leaves, Shaved Black Truffle	930

Pizza Gourmet

'Bianca', Brie Cheese, Chiodini Mushrooms, Speck Ham, Black Truffle	790
'Diavola', Spicy Salami, Taggiasche Olives, Mozzarella	580
'Mortadella e Pistacchi', Mortadella, Pistachio, Buffalo Mozzarella, Lemon Zest	670
'Gamberi e Rucola', Prawns, Rocket Leaves, Shaved Pecorino Cheese	630
'Burrata and Parma Ham', Rocket Leaves, Shaved Parmesan 🍷	890
'Margherita', Tomato Coulis, Buffalo Mozzarella, Basil V	470

Seasonal Italian Truffle

Truffles are rare seasonal mushrooms grown underground beneath the trees, certain truffles are available at different times of the year. This season, we feature the Black Truffle. Experience and enjoy the flavors and aromas of fresh truffle shaved on top of your a la carte selection.

Black Truffle, 1 gr.	220
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Risotto "Acquerello" Carnaroli Extra, Vercelli

Risotto Black Truffle, Porcini Mushrooms, 16-Month Grana Padano 🍷 V GF	1160 / 1290
Risotto Amarone Wine, Seared Bone Marrow	830

Pasta "Garofalo" Gragnano Napoli

Rock Lobster Spaghetti, Shellfish Bisque, Cherry Tomatoes, Italian Parsley 🍷	750
Penne, Lamb Ragout, Green Beans, Red Wine Gel	560 / 680
Linguine Prawns, Scallops, Tomato Coulis, Cherry Tomatoes, Italian Parsley	730
Spaghettini, Garlic Oil, Bell pepper Sauce, Seasonal Garden Vegetables V	550

Homemade Pasta and Ravioli

Ravioli Ossobuco, Black Truffle Sauce, Shaved Black Truffle	900 / 1050
Home Made Lasagna, Traditional Bolognese Style 🍷	650
Tagliolini, Crab, Boston Lobster, Lobster Bisque, Italian Parsley	1150
Fettuccine, Morel and Wild Mushrooms, Asparagus, Shaved Truffle, Parmesan 🍷 V	690

'Pesci e Carni' - Fish and Meat

Tasmanian Salmon, Pink Peppercorn Brandy Sauce, Pistachio Powder, Asparagus,	1250
Mashed Purple Potatoes GF	
Atlantic Red Snapper Ligurian Style, Taggiasche Olives, Capers, Potatoes,	1150
Kenya Beans, Pinenuts	
Seared Chilean Sea Bass, Sautéed Mushroom Sauce, Green Peas Puree,	1350
Baby Carrots 🍷 GF	
Duck Breast Sous Vide, Pumpkin Puree, Caramelized Shallots, Romanesco,	990
Berries Red Wine Sauce GF	
Braised Wagyu Beef Cheek, Polenta, Porcini Mushrooms, Kenya Beans	1100
Charcoal Grilled Australian Lamb Chops, Aromatic Shallot Sauce,	1750
Roasted Baby Potatoes, Onion, Red Radish GF	
Angus Beef Tenderloin "Rossini Style", Foie Gras, Mashed Potatoes,	1990
Sautéed Spinach, Red Wine Sauce, Shaved Black Truffle 🍷 GF	

Prices are in Thai Baht and exclusive of 10% service charge and applicable government tax.

We only use Halal meat in our menus | Truffles are not included in any promotional program.
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

V Vegetarian Dishes | 🍷 Biscotti's Favorites / **GF** Gluten Free