

biscotti



LOBSTER & BUBBLES

THE ULTIMATE FIZZ AND FOOD PAIRING

Biscotti's Boston lobster menu is indulgent yet refined. Washed down with a glass or two of house sparkling, the delicious crustacean shines in Italian-inspired dishes such as smoked lobster with burrata, lobster bisque, risotto, ravioli and Biscotti's take on surf and turf — the delightfully rich grilled lobster and Wagyu beef combo.

ASTICE AFFUMICATO E BURRATA

Smoked Boston Lobster / Burrata Cream / "Verde" Sauce / Cherry Tomatoes



ZUPPA D'ASTICE

Boston Lobster / Lobster Bisque / Fregola



RISO ALL' ASTICE

Maine Lobster Risotto



RAVIOLI ALL ASTICE

Boston Lobster Ravioli / Tomato Coulis / Chili Pepper Coulis



MARE E MONTI

Grilled Lobster / Grilled MS5 Wagyu Beef Tenderloin (200g)

INDULGE IN DELICIOUS LOBSTER AND SPECIAL BUBBLE OF THE MONTH!

FERRARI "MAXIMUM" BRUT ROSÉ, TRENTO DOC, TRENTO-ALTO ADIGE, N.V.

Rosé From 70% Pinot Noir, 30% Chardonnay, aged 30 months on the lees, note of strawberry, wild berries
Baking Fresh Bread, Mouth-Filling with finest Mousse and longevity finish.

THB 390/ GLASS THB 1,950/ BOTTLE



FERRARI "MAXIMUM" BLANC DE BLANCS BRUT, TRENTO DOC, TRENTO-ALTO ADIGE, N.V.

Blanc de Blancs from 100% hand-picked chardonnay, aged 30 months on the lees giving it a fresh and lively flavor with velvety softness of the bubbles.

THB 390/ GLASS THB 1,950/ BOTTLE

Price is subject to 10% service charge and 7% applicable government tax.