

biscotti

BANGKOK

A comfortingly familiar presence on Bangkok's fine dining scene, Michelin guide-listed Biscotti has been tantalising taste buds with its delicious, home-style Italian cuisine since 1998. Following an extensive renovation, the beloved restaurant is back bringing comforting Italian fare in a revitalised and approachable way.

Concept-wise, Biscotti takes its cues from the dynamic din of a traditional trattoria you might find in Genova or Rome, tempting diners with aromas of its signature focaccia with mascarpone and truffle oil, homemade osso buco ravioli and perfectly crisp, blistered pizzas. At the heart of the restaurant, overlooking a communal table, is an open kitchen that functions as a bar, a chef's table or a gathering point for guests and chefs to interact.

Biscotti's renowned business lunch delights with an impressive antipasti spread, while those who crave a sweet treat at the end of a long day drop by for a chocolate-dusted tiramisu or an indulgent Gelati, rounded off with a shot of espresso or a glass of wine.

The interior, originally conceived by award-winning legendary designers Tony Chi & Associates, was given a new colour and fresh accents, using pink Diana Rose marble, burgundy ceramic tiles, black stained wood floor and terrazzo finish on stone benches to reflect the restaurant's "Italian home" aesthetic. In the elegant Private Dining Room, a striking glass wall concealing brown leather wine pockets showcases Biscotti's extensive wine collection.

For a slice of quintessential Italian style in Bangkok, all roads lead to Biscotti.

Antipasti e Insalate - Appetizers and Salads

Soft Shell Crab Salad	560	Beef Tenderloin carpaccio	650
Green Leaves, Potato, Fennel, Herb Dressing		Arugula, Parmesan Tuile, Homemade Truffle Mayonnaise	
Seabass Tartar	750	Pugliese Burrata cheese	620
Parsley and Cappers Sauce, Pickled Baby Onions, Oscietra Caviar		Cherry Tomatoes, Basil Pesto, Balsamic Reduction	
Yellowfin Tuna tartar	690	Rocket Salad	550
Fondue of Burrata, Cold-Pressed Tomato Coulis, Olive Sponge		Artichoke, Sun-Dried and Cherry Tomatoes, Taggiasche Olives, Parmesan	
Sea scallops	890	Insalata Del Giardino baby vegetables	590
Crispy Parma Ham, Cauliflower Cream, Wine Butter Emulsion, Chive Oil		Caramelized Walnuts, Apple Cider, Organic Green Vinaigrette	
Eggplant Parmigiana	400		
Mozzarella, Tomato, Basil			

Zuppe - Soups

Seafood Soup	850	Topinambours and black truffle "Passata"	550
Shellfish Broth, Scallops, Prawns, Mussels, Fish Fillet		Smoked Hay, Charcoaled Potatoes	
Broccoli "Vellutata"	520		
Tiger Prawns, Shaved Green Turnips			

Signature Biscotti Sharing Dishes

Biscotti's Signature Focaccia Mascarpone	650	Selection of Traditional Italian Cold Cuts	990/1,550
Truffle Oil			
Biscotti's Signature Focaccia Mascarpone	790	Italian Cheese Selection	890
Parma Ham, Rocket leaves		Jam, Honey, Dried Fruits	

Pizza Gourmet

Bianca	790	Gamberi e Rucola	630
Brie Cheese, Chiodini Mushrooms, Speck Ham, Shaved Black Truffle		Prawns, Rocket Leaves, Shaved Pecorino Cheese	
Diavola	550	Burrata and Parma Ham	850
Spicy Salami, Taggiasche Olives, Mozzarella		Rocket Leaves, Shaved Parmesan	
Boscaiola	600	Margherita	430
Italian Sausage, Wild Mushrooms, Provolone		Tomato Coulis, Buffalo Mozzarella, Basil	

Paste Trafilate al Bronzo e Risotti Bronze drawn pasta and Risotti

Fregola all'arrabbiata	680	Penne Carbonara	950
Homemade Tomato Sauce, Garlic, Calabrian Chili Peppers, Basil, Ricotta Cheese		Pecorino Romano, Crispy Guanciale, Carbonara Foam	
Spaghetti All Astice	1,170	Risotto Black Truffle	1,160/1,290
Lobster Tail, Bisque, Candied Tomatoes, Lemon Zest		Porcini Mushrooms, Grana Padano 16 Months	
Paccheri	730	Risotto e Carabineros	1,200
Prawns, Scallops, Tomato Coulis, Cherry Tomatoes		Red Prawns, Burrata, Green Peas Puree Black Ink Tuile, Lime Zest	
Linguine Vongole	790		
Clams, "Bottarga" Red Mullet Roe, Garlic, Bread Crumb			

Paste Casarecce - Homemade Pasta and Ravioli

Ravioli Ossobuco	900/1,050	Homemade Pappardelle alla Bolognese	730
Black Truffle Sauce, Shaved Black Truffle		Beef Ragout, Tomato, Barolo Wine, Parmigiano Reggiano Cheese	
Home Made Lasagna	650	Fagottelli stuffed with Burrata and Ricotta cheese	800
Traditional Bolognese Style		"Pappa Al Pomodoro", Basil Oil	
Fettuccine	800		
Wild Mushrooms, Asparagus, Shaved Black Truffle, Parmesan			

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

I Secondi di Pesce - Seafood

Pan Seared Red Tuna 1,100

Roasted Fennel, Pistachio Crumble, Puttanesca Sauce

Pan Seared Chilean Sea Bass 1,350

Sautéed Mushroom Sauce, Green Peas Puree, Baby Carrots

Wild seabass fillet 1,250

Saffron Potatoes, Crispy Artichokes, Lemongrass Sauce, Black Olives

I Secondi di Carne - Meat

Slow-cooked organic chicken breast 980

Chicken Croquette, Asparagus, Dehydrated Parmesan, Smoked Mayonnaise, Glazed Shiitake Mushrooms, Chicken Jus

12hr slow-cooked A5 Wagyu beef cheeks in Barolo sauce 1,250

Saffron Risotto, Gremolata

Charcoal Grilled Australian Lamb Chops 1,750

Aromatic Shallot Sauce, Roasted Baby Potatoes, Onion, Red Radish

Wagyu A5 Beef Tenderloin (200Gr) "Rossini Style" 2,790

Foie Gras, Toasted Bread, Sautéed Spinach, Red Wine Truffle Sauce, Shaved Black Truffle

Dessert

Signature Tiramisu Biscotti 340

Lady Finger Sponge, Mascarpone Cream, Coffee
Customize your tiramisu' with a shot of Amaretto, Frangelico, Cointreau, Kahúla

Cassata Sicilliana Rustica 350

Vanilla Sponge Ricotta Cream with Candid Fruit, Cointreau Flambé, Chocolate Sauce

Tortino al Gianduia 280

Gianduia Chocolate Cake, Hazelnut Praline, Passion Fruit Sorbet

Caramello Spuma 280

Layered Dolce Di Latte Foam, Coffee Granite, Arabica Crumbs, Cocoa Crackers

Classic Panna Cotta 280

Italian Silky Cream, Raspberry Coulis, Fresh Berries

Torta al Pistacchio 280

Old Fashioned Pistachio Cake, Burnt Orange Coulis, Mascarpone Vanilla Cream

Mascarpone Berry Salad 280

Fresh Mixed Berries, Raspberry Coulis, Raspberry Sorbet, Mascarpone Cheese, Almond Sponge

Fruit Plate 270

Assorted Seasonal Fresh Fruits

Gelati *per scoop* 120

Vanilla, Chocolate, Mocha, Pistacchio

Sorbetti *per scoop* 120

Lemon, Raspberry, Mango, Passion Fruit

Dessert Wine 290

Marsala