

biscotti

BANGKOK



From osteria-style mains down to the dolci, Biscotti's menu reflects the worldly confidence of the new head chef Kevin Montorfano. Born in the Italian-speaking part of Switzerland, Chef Kevin honed his fine-dining skills in some of the world's most prestigious restaurants throughout his stratospheric career spanning from Dubai to London.

Infusing Biscotti with fresh, vibrant energy, Chef Kevin masterfully uses Michelin techniques, polished presentation and superb visual storytelling to create his version of an essential trattoria menu — hearty yet sophisticated. Ever the perfectionist, his inventive starters; heart-warming pastas and risotto dishes; mains built with premium meats and fresh fish; as well as wood-fired pizzas and artisan desserts promise an elevated dining experience.

A comfortingly familiar presence on Bangkok's fine dining scene, Michelin guide-listed Biscotti has been tantalising taste buds with its delicious, homestyle Italian cuisine since 1998. The interior, originally conceived by award-winning designers Tony Chi & Associates, was recently given a new earthy colour palette to better reflect the restaurant's "Italian home" aesthetic. At the heart of the restaurant is an open kitchen that functions as a gathering point for guests and chefs to interact, while in the elegant Private Dining Room, a striking glass wall showcases Biscotti's extensive wine collection.

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

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LUNCH MENU

Starters - Antipasti

Burrata Pugliese (V)	620
Heirloom Cherry Tomatos, Basil Pesto, Tomato Water, Asparagus, Balsamico Di Modena IGP Reduction	
Beef Carpaccio	690
Black Truffle, Arugula Salad, Parmesan Tuille, Homemade Truffle Mayonnaise,	
Eggplant Parmigiana (V)	400
Eggplants, Tomato Sauce, Mozzarella, Parmesan Cheese	
Hokkaido Sea Scallops	990
Green Pea Puree, Parma Prosciutto Chips, Toasted Almonds, Roasted Fish and Bacon Jus	
Selection of Traditional Italian Cold Cuts Board	690
Pistachio Mortadella D.O.P, Spicy Salami "Nduja Artigianale" Salame Nostrano, Prosciutto Di Parma	
Italian Prime Cheese Selection (V)	690
Gorgonzola D.O.P, Caciocavallo "Stagionato in Grotta", Taleggio 100 Days D.O.P, Parmigiano Reggiano 24 Months	

Soup - Zuppe

Seafood & Shellfish Soup	850
Shellfish Broth, Scallops, Prawns, Mussels, White Fish Fillet, Garlic "Bruschetta"	
Topinambour and Black Truffle "Passata"	690
Black Truffle, Flavors of Smoked Hay, Charcoaled Potatos, Sour Cream	

Biscotti's Pizza

Bianca	790
Brie Cheese, Champignon Mushrooms, Speck Ham, Shaved Black Truffle	
Diavola	650
Spicy Salami, Taggiasche Olives, Mozzarella	
Boscaiola	650
Italian Sausage, Wild Mushrooms, Provolone	
Gamberi e Rucola	890
Prawns, Rocket Leaves, Shaved Pecorino Cheese	
Burrata Cheese and Parma Ham	480
Rocket Leaves, Shaved Parmesan	
Margherita (V)	480
Tomatos Coulis, Buffalo Mozzarella, Basil	

Biscotti's Focaccia

Focaccia Mascarpone (V)	690
Mascarpone and Mozzarella Cheese, Truffle Oil, Fresh Chive	
Focaccia Parma Ham	790
Mascarpone and Mozzarella Cheese, Parma Ham, Rocket Salad	

Paste Casarecce - Homemade Pastas

Homemade Lasagna	650
Beef Ragout, Tomato Sauce, Bechamel, Parmesan Cheese	
Fettuccine (V)	890
Wild Mushrooms, Asparagus, Shaved Black Truffle, Parmesan	
Spaghetti all'Astice	1170
Lobster Tail, Bisque, Confit Cherry Tomatos, Lemon Zest	
Fagottelli (V)	700
Stuffed with Burrata and Ricotta Cheese, "Pappa Al Pomodoro", Basil Oil	

Paste Trofilate al Bronzo e Risotti - Bronze drawn pasta and Risotti

Risotto Black Truffle (V)	1290
Porcini Mushrooms, Grana Padano 16 Months, Shaved Black Truffle	
Spaghetti allo Scoglio	850
Shellfish Broth, Blue Mussels, Tiger Prawns, Scallops, Confit Cherry Tomatos, Lemon Zest	
Penne alla Carbonara	850
Parmesan Reggiano 24 Months, Crispy Guanciale di "Colonnata", Carbonara Foam	

I Secondi di Pesce - Seafood

Roasted Atlantic Halibut	1290	Pan Seared Chilean Seabass	1450
Baby Romaine Lettuce in Butter Emulsion, Lemon Mayonnaise, Blue Mussels, Anchovy Crumbs		Green Pea Puree, Baby Broccoli, Glazed Mushrooms, "Funghi" Sauce	

I Secondi di Carne - Meat

12hr Slow-Cooked A5 Wagyu Beef Cheeks	1250	Charcoal Grilled Australian Lamb Chops	1790
Saffron Risotto, Gremolata, Barolo Sauce		Confit Artichokes, "Pannelle" Siciliane, Roasted Fennel Puree, Shallots Flavored Lamb Jus	

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DINNER MENU

Antipasti e Insalate - Appetizer and Salads

Insalata del Giardino (V)	590
Mix Of Greens, Baby Vegetables, Caramelized Pecans Nuts, Granny Smith Apples, Cherry Tomatos, Organic Green Vinaigrette	
Burrata Pugliese (V)	620
Heirloom Cherry Tomatos, Basil Pesto, Tomato Water, Asparagus, Balsamico di Modena IGP Reduction	
Beef Carpaccio	690
Black Truffle, Arugula Salad, Parmesan Tuille, Homemade Truffle Mayonnaise	
Warm Seared Octopus	890
Roasted Potatoes, Capsicum Puree, Octopus Chips, Salicornia	
Yellowtail Tuna Tartar	690
Cold Press Tomatos Coulis, Fondue of Burrata, Raspberry Pickled Onion, Olive Sponge	
Poached Canadian Lobster	1090
Raw Fennel Salad, Granny Smith Apples, Cucumber, Celery and Chive Dressing	
Hokkaido Sea Scallops	990
Green Pea Puree, Parma Prosciutto Chips, Toasted Almonds, Roasted Fish and Bacon Jus	

Zuppe - Soup

Seafood & Shellfish Soup	850
Shellfish Broth, Scallops, Blue Mussels, White Fish, Tiger Prawns, Baby Squids, Garlic Bruschetta	
Vellutata di Zucca e Amaretti (V)	520
Pumpkin "Vellutata", Amaretti Crumble, Toasted Pumpkin Seeds	
Topinambour and Black Truffle "Passata" (V)	690
Black Truffle, Flavors of Smoked Hay, Charcoaled Potatoes, Sour Cream	

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

Sharing Dishes

Focaccia Mascarpone (V) Mascarpone and Mozzarella Cheese, Truffle Oil, Chives	690
Focaccia Parma Ham Mascarpone and Mozzarella Cheese, Parma Ham, Rocket Salad	790
Focaccia Mortadella Mortadella IGP, Stracciatella Cheese, Pistachio di "Bronte", Truffle Oil, Baby Arugula	740
Selection of Traditional Italian Cold Cuts Board Pistachio Mortadella D.O.P, Spicy Salami "Nduja Artigianale" Salame Nostrano, Prosciutto Di Parma	690
Italian Prime Cheese Selection (V) Gorgonzola D.O.P, Caciocavallo "Stagionato in Grotta", Taleggio 100 days D.O.P, Parmigiano Reggiano 24 Months	690

Paste Casareccie - Homemade Pastas and Ravioli

Seafood Tortelli Stuffed with Tiger Prawn, Scallops and Basil, Shellfish and Cognac Sauce	890
Fagottelli (V) Stuffed with Ricotta and Burrata Cheese, Pappa al Pomodoro, Basil Oil	700
Ravioli Ossobuco and Black Truffle Stuffed with Braised Beef Chunk, Black Truffle and Beef Jus	1100
Pappardelle Bolognese Beef Ragout, Tomato Sauce, Parmigiano Reggiano D.O.P 24 Months	730
Fettuccine ai Funghi Porcini Ceps Mushrooms "Trifolati", Asparagus, Black Truffle, Parmigiano Reggiano D.O.P 24 Months	890

Paste Trafilate Al Bronzo E Risotti - Bronze Drawn Pasta and Risotti

Spaghetti allo Scoglio	850
Shellfish Broth, Spanish Mussels, Tiger Prawns, Scallops, Confit Cherry Tomatos, Lemon Zest	
Linguine alle Vongole	810
Clams, "Bottarga" Red Mullet Roe, Garlic, White Wine	
Paccheri alla Norma (V)	890
Homemade "Datterini" Sauce, Dry Ricotta Cheese, Fried Eggplant, Basil	
Penne alla Carbonara	850
Pecorino Cheese, Parmesan Reggiano 24 Months, Crispy Guanciale di "Colonnata", Carbonara Foam	
Beetroot Risotto (V)	790
"Acquerello" Rice, Gorgonzola DOP, Basil Pesto, Roasted Pecans Nuts, Pickled Baby Beetroot	
Risotto all'astice	1190
"Acquerello" Rice, Canadian Lobster, Bisque, Confit Cherry Tomatos, Lemon Zest	

I Secondi di Pesce - Seafood

Roasted Atlantic Halibut	1290
Baby Romaine Lettuce in Butter Emulsion, Lemon Mayonnaise, Blue Mussels, Anchovy Crumble	
Pan Seared Chilean Seabass	1450
Green Pea Puree, Baby Broccoli, Glazed Mushrooms, Champignon Sauce	
Monkfish alla Puttanesca	1390
Seafood Cannelloni, Capers and "Taggiasca" Olives in Tomato Sauce, Baby Fennel, Tomato Powder	

I Secondi di Carne - Meat

Organic Duck Breast	1190
Baby Beetroot, Swiss Chard, Sour Cherries, Port Wine Sauce	
12hrs Slow-Cooked A5 Wagyu Beef Cheeks	1250
"Acquerello" Saffron Risotto, Gremolata, Barolo Sauce	
Wagyu A5 Beef Tenderloin "Biscotti Rossini Style"	2890
Pan Seared Foie Gras, Balsamic Reduction, Shallots and Port Wine Foam, Spinach Cream, Red Wine and Truffle Sauce, Black Truffle	
Charcoal Grilled Australian Lamb Chops	1790
Confit Artichokes, "Pannelle" Siciliane, Celeriac Puree, Shallots Flavored Lamb Jus	

6-COURSE DEGUSTATION MENU

Created by Chef Kevin Montorfano

Yellowtail Tuna Tartar

Cold Press Tomatos Coulis, Fondue of Burrata, Raspberry Pickled Onion, Olive Sponge
Ferrari, "Maximum", Brut Rosé, Trento DOC, Trentino-Alto Adige, Nv.



Hokkaido Sea Scallops

Green Pea Puree, Parma Prosciutto Chips, Toasted Almonds, Roasted Fish and Bacon Jus
Arneis, "Villata", Vite Colte, Roero DOCG, Piedmont, 2017



Topinambour and Black Truffle "Passata" (V)

Black Truffle, Flavors of Smoked Hay, Charcoaled Potato, Sour Cream



Ravioli Ossobuco "Al Tartufo Nero"

Stuffed with Braised Beef Chunk, Black Truffle, Beef Jus
Nerello Mascalese, Graci, Etna Rosato DOC, Sicily, 2018



Charcoal Grilled Australian Lamb Chops

Confit Artichokes, "Pannelle" Siciliane, Celeriac Puree, Shallots Flavored Lamb Jus
Amarone della Valpolicella Classico, Villa Cornaro, Amarone DOCG, Veneto, 2014



Signature Amalfi Lemon

Ivory White Chocolate Mousse, Confit Amalfi Lemons, Limoncello Sorbet
Luxardo Limoncello, Lemon Liqueur

2,990
Food only

4,580
Food and Wine Pairing

The tasting menu requires participation of the whole table
We do not recommend sharing
Last order for the Degustation Menu is 9.00 pm

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

Dessert

Signature Amalfi Lemon	420
Ivory White Chocolate Mousse, Confit Amalfi Lemons, Limoncello Sorbet	
Biscotti Tiramisu	380
Amaretto Almond Liquor, Savoiardi Biscuits, Mascarpone, Espresso, Cacao Powder	
Traditional “Cremosa” Panna Cotta	400
Grappa Marinated Cherries, Cherry Compote, Griottes Cherries, Meringue	
Tortino Al Gianduja	340
Warm Gianduja Chocolate Fondant, Hazelnut Praline, Salted Caramel Ice Cream	
Torta al “Bronto” Pistacchio	320
Flourless Chocolate Cake, Pistachio Mousseline Cream, Raspberry Sorbet	
Gelati per scoop	130
Amaretto (A), Cappuccino, Hazelnut, Chocolate Chips, Salted Caramel	
Sorbetti per scoop	130
Limoncello (A), Raspberry, Pear, Apricot, Peach	
Freshly Brewed Illy Coffee	
Single Espresso, Americano, Black coffee, Macchiato	190
Double Espresso, Latte, Cappuccino, Mocha,	220
Tea Selection (Dilmah Exceptional)	220
Jasmine, Sencha, English Breakfast, Earl Grey, Darjeeling Supreme Ceylon, Herbal Tea, Peppermint, Chamomile	