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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.

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Dessert

Signature Amalfi Lemon Ivory White Chocolate Mousse, Confit Amalfi Lemons, Limoncello Sorbet	420
Biscotti Tiramisu Amaretto Almond Liquor, Ladyfingers Biscuits, Mascarpone, Espresso, Cacao Powder	380
Tortino Al Gianduja Warm Gianduja Chocolate Fondant, Hazelnut Praline, Salted Caramel Ice Cream	340
Summer Red Fruit Crostata Brandy Almond Cream, Raspberry Sorbet	320
Lemon and Hazelnut Savoiardi Orange Essences, Grappa Sabayon	300
Gelati per scoop Amaretto (A), Cappuccino, Hazelnut, Chocolate Chips, Salted Caramel	130
Sorbetti per scoop Limoncello (A), Raspberry, Pear, Apricot, Peach	130
Freshly Brewed Illy Coffee	
Single Espresso, Americano, Black Coffee, Macchiato	190
Double Espresso, Latte, Cappuccino, Mocha,	220
Tea Selection (Dilmah Exceptional) Jasmine, Sencha, English Breakfast, Earl Grey, Darjeeling Supreme Ceylon, Herbal Tea, Peppermint, Chamomile	220

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

Spaghetti allo Scoglio Shellfish Broth, Spanish Mussels, Tiger Prawns, Scallops, Confit Cherry Tomatos, Lemon Zest	850
Linguine alle Vongole Clams, "Bottarga" Red Mullet Roe, Garlic, White Wine	850
Penne alla Carbonara Pecorino Cheese, Parmesan Reggiano 24 Months, Crispy Guanciale di "Colonnata", Carbonara Foam	800
Risotto all'astice "Acquerello" Rice, Canadian Lobster, Bisque, Confit Cherry Tomatos, Lemon Zest	1200
Risotto Black Truffle Porcini Mushrooms, Grana Padano 16 Months, Shaved Black Truffle	1300

I Secondi di Pesce - Seafood

Roasted Atlantic Halibut Baby Romaine Lettuce in Butter Emulsion, Lemon Mayonnaise, Blue Mussels, Anchovy Crumble	1300
Pan Seared Chilean Seabass Green Pea Purée, Baby Broccoli, Glazed Mushrooms, Champignon Sauce	1500
Mediterranean Sea Bream Chanterelle Mushroom, Seared Polenta, Mushroom Chips, Wild Rocket Sauce, Sugar Peas	1400

I Secondi di Carne - Meat

12hrs Slow-Cooked A5 Wagyu Beef Cheeks "Acquerello" Saffron Risotto, Gremolata, Barolo Sauce	1250
Wagyu A5 Beef Tenderloin "Biscotti Rossini Style" Pan Seared Foie Gras, Balsamic Reduction, Shallots and Port Wine Foam, Spinach Cream, Red Wine and Truffle Sauce, Summer Truffle	2890
Australian Lamb Crusted Loin and Charcoaled Chop Summer Baby Vegetables, Parsley and Mustard Crust, "Pannelle Siciliane", Mint Flavored Lamb Jus	2200

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

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6-COURSE DEGUSTATION MENU

Created by Chef Kevin Montorfano

Salmone Marinato Agli Agrumi

Citrus Fruits Cured Norwegian Salmon, Lemon Gel, Garlic Purée, Pomelo, Chamomile Powder
Ferrari, "Maximum", Blanc de Blancs, Brut, Trento DOC, N.V.



Capesante Scottate

Hokkaido Sea Scallops Green Pea Purée, Parma Prosciutto Chips, Toasted Almonds, Roasted Fish Jus and Bacon Oil
Soave Classico, Bolla, Soave DOC, Veneto, 2017



Vellutata ai Porcini e Foie Gras

Ceps "Vellutata", Foie Gras Royale, Chanterelles Mushroom, Ceps Crumble



Tortelli di Pesce

Seafood Tortelli Stuffed with Tiger Prawns, Scallops and Basil, Shellfish and Cognac Sauce
Chardonnay, "Fosche," Vite Colte, Langhe DOC, Piedmont, 2017



Australian Lamb Crusted Loin and Charcoaled Chop

Summer Baby Vegetables, Parsley and Mustard Crust, "Pannelle Siciliane", Mint Flavored Lamb Jus
Cabernet Sauvignon, "N°2", Brancaia, Maremma Toscana DOC, Tuscany, 2019

OR

Roasted Atlantic Halibut

Baby Romaine Lettuce in Butter Emulsion, Lemon Mayonnaise, Blue Mussels, Anchovy Crumble
"Pèppoli", Marchesi Antinori, Chianti Classico DOCG, Tuscany, 2019



Signature Amalfi Lemon

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

2,990
Food only

4,580
Food and Wine Pairin

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.



DINNER MENU

Weekly Specials

Insalata di Barbabietole Arrostate e Gorgonzola Roasted Beetroot Salad, Basil Pesto, Gorgonzola DOP, Caramelized Pecans	550
Paccheri Mare e Monti Paccheri di "Gragnano", Forest Mushrooms, Tiger Prawns, White Wine	720
Costolette di Manzo Brasate al Vino Rosso Braised Short Ribs, Creamy Truffle Polenta, Forest Mushrooms, Red Wine Sauce	960
Coffee Financier Apricot Jelly, Sesame Tuille and Coffee Ice Cream	320

Antipasti e Insalate - Appetizer and Salads

Summer Garden Salad (V) Mix of Greens, Baby Vegetables, Orange Segments, Shaved Fennel, Caramelized Pecans Nuts, Carrots and Ginger Vinaigrette	590
Burrata Pugliese (V) Heirloom Cherry Tomatoes, Basil Pesto, Tomato Water, Asparagus, Balsamico di Modena IGP Reduction	620
Beef Carpaccio Summer Truffle, Arugula Salad, Parmesan Tuile, Homemade Truffle Mayonnaise	690
Yellowtail Tuna Tartar Cold Press Tomato Coulis, Fondue of Burrata, Raspberry Pickled Onion, Olive Sponge	690
Citrus Fruit Cured Norwegian Salmon Lemon Gel, Garlic Purée, Pomelo, Chamomile Powder, Salmon Roe	650
Hokkaido Sea Scallops Green Pea Purée, Parma Prosciutto Chips, Toasted Almonds, Roasted Fish Jus and Bacon Oil	1090

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Zuppe - Soup

Seafood & Shellfish Soup Shellfish Broth, Scallops, Blue Mussels, White Fish, Tiger Prawns, Baby Squids, Garlic Bruschetta	850
Ceps Mushrooms and Foie Gras Ceps "Vellutata", Foie Gras Royale, Chanterelles Mushrooms, Ceps Crumble	950
Topinambour and Black Truffle "Passata" (V) Summer Truffle, Flavors of Smoked Hay, Charcoaled Potatoes, Sour Cream	690

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
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 Casarecce - Homemade Pastas and Ravioli

Seafood Tortelli Tiger Prawns, Scallops and Basil, Shellfish and Cognac Sauce	900
Fagottelli (V) Ricotta Cheese and Spinach, Brown Butter Emulsion, Sage	700
Ravioli Ossobuco and Black Truffle Braised Beef Chunks, Summer Truffle, Beef Jus	1100
Pappardelle Bolognese Beef Ragout, Tomato Sauce, Parmigiano Reggiano D.O.P 24 Months	750
Fettuccine ai Funghi Porcini Ceps Mushrooms "Trifolati", Asparagus, Black Truffle, Parmigiano Reggiano D.O.P 24 Months	850

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Paste Casarecce - Homemade Pastas

Homemade Lasagna	650
Beef Ragout, Tomato Sauce, Bechamel, Parmesan Cheese	
Fettuccine (V)	890
Wild Mushrooms, Asparagus, Shaved Summer Truffle, Parmesan	
Spaghetti all'Astice	1170
Lobster Tail, Bisque, Confit Cherry Tomatoes, Lemon Zest	
Fagottelli (V)	700
Ricotta Cheese and Spinach, Brown Butter Emulsion, Sage	

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

Risotto Black Truffle (V)	1300
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	800
Parmesan Reggiano 24 Months, Crispy Guanciale di "Colonnata", Carbonara Foam	

I Secondi di Pesce - Seafood

Roasted Atlantic Halibut	1300	Pan Seared Chilean Seabass	1500
Baby Romaine Lettuce in Butter Emulsion, Lemon Mayonnaise, Blue Mussels, Anchovy Crumbs		Green Pea Purée, Baby Broccoli, Glazed Mushrooms, "Funghi" Sauce	

I Secondi di Carne - Meat

12hr Slow-Cooked A5 Wagyu Beef Cheeks	1250	Australian Lamb Crusted Loin and Charcoaled Chop	2200
" Acquerello " Saffron Risotto, Gremolata, Barolo Sauce		Summer Baby Vegetables, Parsley and Mustard Crust, "Pannelle Siciliane", Mint Flavored Lamb Jus	
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, Summer Truffle			

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LUNCH MENU

Weekly Specials

Insalata di Barbabietole Arrostate e Gorgonzola	550
Roasted Beetroot Salad, Basil Pesto, Gorgonzola DOP, Caramelized Pecans	
Paccheri Mare e Monti	720
Paccheri di "Gagnano", Forest Mushrooms, Tiger Prawns, White Wine	
Costolette di Manzo Brasate al Vino Rosso	960
Braised Short Ribs, Creamy Truffle Polenta, Forest Mushrooms, Red Wine Sauce	
Coffee Financier	320
Apricot Jelly, Sesame Tuille and Coffee Ice Cream	

Starters - Antipasti

Burrata Pugliese (V)	620
Heirloom Cherry Tomatoes, Basil Pesto, Tomato Water, Asparagus, Balsamico Di Modena IGP	
Beef Carpaccio	690
Summer Truffle, Arugula Salad, Parmesan Tuille, Homemade Truffle Mayonnaise,	
Eggplant Parmigiana (V)	400
Eggplants, Tomato Sauce, Mozzarella, Parmesan Cheese	
Hokkaido Sea Scallops	1090
Green Pea Purée, Parma Prosciutto Chips, Toasted Almonds, Roasted Fish Jus and Bacon Oil	
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	

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Soup - Zuppe

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

Biscotti's Pizza

Bianca	790
Brie Cheese, Champignon Mushrooms, Speck Ham, Shaved Summer Truffle	
Diavola	650
Spicy Salami, Taggiasche Olives, Mozzarella	
Boscaiola	650
Italian Sausage, Wild Mushrooms, Provolone	
Quattro Stagioni	750
Tomato Coulis, Cook Ham, Artichokes, Olives, Mushrooms, Mozzarella Fiordilatte	
Burrata Cheese and Parma Ham	890
Rocket Leaves, Shaved Parmesan	
Margherita (V)	500
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	

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VEGAN MENU

Antipasti - Starters

Insalata del Giardino	590
Mix Greens, Caramelized Pecans, Colorful Cherry Tomatoes, Corns, Baby Carrots, Radish, Raspberry Pickled Onions, Organic Vinaigrette	
Insalata Di Pomodorini Estivi	580
Heirlooms Cherry Tomatoes, Vegan Pesto, Frisée Salad, Balsamic Reduction, Basil infused in Cold Press Tomatoes Water	
Caponata Siciliana	620
Deep Fried Eggplants, Homemade Tomato Sauce, Pine Nuts, Taggiasca Olives, Capers, Fresh Basil	
Insalata di Rucola	550
Rocket Leaf, Summer Truffles, Sun Dried Tomatoes, Toasted Walnut, Balsamic Vinaigrette	

Zuppe - Soup

Vellutata di Zucca e Amaretti	520
Pumpkin "Vellutata", Amaretto Crumble, Toasted Pumpkin Seeds	
Crema di Topinambur	690
Topinambur Soup, Charcoaled Potatoes, Black Truffle	

Paste - Main Courses

Casarecce alla Genovese	550
Casarecce Pasta, Vegan Pesto, Green Beans, Potatoes, Extra Virgin Olive Oil DOP	
Paccheri Primavera	520
Paccheri di "Gragnano", Broccoli Vellutata, Baby Carrots, Asparagus, Sun Dried tomatoes, Parsley	
Spaghetti Aglio Olio e Peperoncino	500
Spaghetti di "Gragnano", Extra Virgin Olive Oli DOP, Calabrian Chili Flakes, Fresh Parsley	
Vegan Parmigiana	600
Layers of Eggplants, Homemade Tomato Sauce, Plant Base Cheese, Fresh Basil	

Dolce - Dessert

Pera al Forno Glassata al Miele	300
Honey Baked Pear. Oat Crisps, Lemon Sorbet	

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