

# biscotti

BANGKOK

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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.

## APERITIVO LUNCH

3 Courses | 4 Courses  
1,295 | 1,495

### SELECTION OF STARTERS

SERVED AT THE TABLE

#### Filetto di Maiale e Pancetta

Thinly Sliced Pork Loin, Crispy Bacon, Honey & Mustard Sauce, Mizuna salad

#### Fonduta di Burrata

Creamy Burrata Cheese, Roasted "Roma" Tomatoes, Balsamic Reduction, Fresh Basil

#### Cocktail di Gamberi

Poached Prawns, Cocktail Sauce, Lettuce Salad

#### Salmone Affumicato

Home Smoked Salmon, Capers, Pickled Onions, Toasted Bread

#### Prosciutto e Melone

Cantaloupe Melon, Parma Ham, Rocket Salad



### FROM THE BUFFET

#### Caesar Salad

Romaine Lettuce, Anchovies, Crispy Croutons, Bacon

#### Tagliere di Prosciutti e Salami

Salami Milano, Prosciutto di Parma, Speck Tirolese, Spicy Salami

#### Tagliere di Formaggi Italiani

Scamorza, Asiago, Pecorino, Parmesan 16 month

#### Biscotti's Signature Focaccia Mascarpone

Truffle Oil

#### Pizza Margherita

Tomato Coulis, Buffalo Mozzarella, Basil

## MAIN COURSES

#### Pappardelle ai Funghi Trifolati

Homemade Pappardelle, Forest Mushrooms, Truffle paste, "Parmigiano Reggiano" 16 months

#### Fettucine Carbonara

Homemade Fettuccine, Egg Yolk, Parmesan, Pecorino, Crispy Guanciale

#### Spaghetti "Allo Scoglio"

Homemade Spaghetti, Seafood Broth, Tomato Sauce, Prawns, Scallops, Baby Squids

#### Salmone Norvegese Scottato

Pan Seared Norwegian Salmon, Roasted Fennel, Confit Potatoes, Hollandaise Sauce

#### Braciola di Maiale alla Griglia

Charcoaled Pork Chop, Crispy Bacon, Green Peas Puree, Granny Smith Apples, Thyme Flavored Pork Jus



## DESSERTS

#### Lemon Bar with Chantilly Cream

#### Exotic Fruit Platter, Lemon Sorbet

#### Ice Cream Selection

(Vanilla, Chocolate, Pistachio, Strawberry)

#### Sorbet Selection

(Raspberry, Lemon, Mango, Passionfruit)