

## Paste Casarecce - Homemade Pastas

<b>Homemade Lasagna</b>	<b>650</b>
Beef Ragout, Tomato Sauce, Bechamel, Parmesan Cheese	
<b>Fettuccine (V)</b>	<b>850</b>
Ceps Mushrooms "Trifolati", Asparagus, Black Truffle, Parmigiano Reggiano D.O.P 24 Months	
<b>Pumpkin Agnolotti (V)</b>	<b>700</b>
Roasted Pumpkin, Ricotta Cheese, Brown Butter Emulsion, Sage	
<b>Pappardelle Bolognese</b>	<b>750</b>
Beef Ragout, Tomato Sauce, Parmigiano Reggiano D.O.P 24month	

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

<b>Risotto Black Truffle (V)</b>	<b>1300</b>
Porcini Mushrooms, Grana Padano 16 Months, Shaved Black Truffle	
<b>Spaghettoni allo Scoglio</b>	<b>850</b>
Shellfish Broth, Homemade Tomato Sauce, Blue Mussels, Tiger Prawns, Scallops, Confit Cherry Tomatos, Lemon Zest	
<b>Penne alla Carbonara</b>	<b>800</b>
Pecorino Cheese, Parmesan Reggiano 24-Month, Crispy Guanciale di "Colonnata"	
<b>Spaghettoni All'astice</b>	<b>1,200</b>
Lobster Tail, Bisque, Confit Cherry Tomatoes, Lemon Zest	

## I Secondi di Pesce - Seafood

<b>Roasted Atlantic Halibut</b>	<b>1,300</b>	<b>Pan Seared Chilean Seabass</b>	<b>1,500</b>
Baby Gem in Butter Emulsion, Lemon Mayonnaise, Blue Mussels, Anchovies Crumble, Bagna Cauda Sauce		Green Peas Purée, Baby Broccoli, Glazed Mushrooms, Manila Clams	

## I Secondi di Carne - Meat

<b>12hr Slow-Cooked A5 Wagyu Beef Cheeks</b>	<b>1,250</b>	<b>Braised Lamb Shoulder and Barbecued Chops</b>	<b>1,550</b>
" Acquerello " Saffron Risotto, Gremolata, Barolo Sauce		Smoked Eggplant, Grilled Artichokes, "Pannelle Siciliane", Licorice, Mint Flavored Lamb Jus	
<b>Wagyu A5 Beef Tenderloin "Biscotti Rossini Style"</b>	<b>2,890</b>	<b>Grilled Pork Chop</b>	<b>990</b>
Pan Seared Foie Gras, Balsamic Reduction, Shallots and Port Wine Foam, Spinach Cream, Red Wine and Truffle Sauce, Black Truffle		Barley " Risottato", Oyster Mushrooms, Guanciale, Crispy Pork Skin, Thyme, Flavored Pork Jus	

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

# 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 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.



## LUNCH MENU

### Starters - Antipasti

<b>Burrata Campana (V)</b> Black Grapes Jelly, Smoked Fig, Parma Prosciutto Chips, Dehydrated Grapes, Aged Balsamic Vinegar DOP	<b>620</b>
<b>Beef Carpaccio</b> Black Truffle, Arugula Salad, Parmesan, Truffle and Roquette Mayonnaise, Ceps, Roasted Pine Nuts	<b>690</b>
<b>Eggplant Parmigiana (V)</b> Eggplants, Tomato Sauce, Mozzarella, Parmesan Cheese	<b>400</b>
<b>Hokkaido Sea Scallops</b> Pumpkin and Ginger Purée, Parma Prosciutto, Toasted Almonds, Roasted Fish Jus and Bacon Oil	<b>1090</b>
<b>Selection of Traditional Italian Cold Cuts Board</b> Pistachio Mortadella D.O.P, Spicy Salami "Nduja Artigianale," Salame Nostrano, Prosciutto Di Parma	<b>690</b>
<b>Italian Prime Cheese Selection (V)</b> Gorgonzola D.O.P, Caciocavallo "Stagionato in Grotta", Taleggio 100 Days D.O.P, Parmigiano Reggiano 24 Months Pumpkin and Walnut Bread	<b>690</b>

### Soup - Zuppe

<b>Seafood &amp; Shellfish Soup</b> Shellfish Broth, Scallops, Prawns, Blue Mussels, White Fish Fillet, Garlic "Bruschetta"	<b>850</b>
<b>Topinambour and Black Truffle "Passata"</b> Black Truffle, Flavors of Smoked Hay, Charcoaled Potatoes, Sour Cream	<b>690</b>

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## Biscotti's Pizza

<b>Bianca</b> Brié Cheese, Champignon Mushrooms, Speck Ham, Shaved Black Truffle	<b>790</b>
<b>Diavola</b> Spicy Salami, Taggiasche Olives, Mozzarella	<b>650</b>
<b>Boscaiola</b> Italian Sausage, Wild Mushrooms, Provolone, Tomatoes Coulis	<b>650</b>
<b>Quattro Formaggi</b> Mozzarella, Gorgonzola, Taleggio, Parmesan Cheeses	<b>750</b>
<b>Burrata Cheese and Parma Ham</b> Roquette Leaves, Shaved Parmesan	<b>890</b>
<b>Margherita (V)</b> Tomatos Coulis, Buffalo Mozzarella, Basil	<b>500</b>
<b>Artichokes e Scamorza</b> Tomatoes Coulis, Smoked Scamorza Cheese, Purple Artichokes, Arugula, Parmesan Shaving, Black Truffle	<b>900</b>
<b>Italian Sausages and Roasted Potatoes</b> Italian Sausage, Roasted Potatoes, Rosemary, Ceps Mushrooms, Mozzarella Fior di latte	<b>700</b>

## Biscotti's Focaccia

<b>Focaccia Mascarpone (V)</b> Mascarpone and Mozzarella Cheese, Truffle Oil, Fresh Chive	<b>690</b>
<b>Focaccia Parma Ham</b> Mascarpone and Mozzarella Cheese, Parma Ham, Roquette Salad, Truffle Oil	<b>790</b>

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