

Secondi di Pesce – Fish

- Ballotine of Lemon Sole with Morel Mushrooms** 🌿 🍷
Morel Mushrooms, Stuffed Jumbo Morels, Parsley and Potato Purée, Tangy Roasted Fish Jus **2,600**
- Chilean Sea Bass** 🌿 🐟
Stuffed Cabbage, Guanciale, “Mugnaia” Sauce, Black Garlic Emulsion **1,650**
- Whole Atlantic Lobster** 🌿 🍷 🍤
Presented in two services:
The Tail - Barbecued and served with Zucchini Cannolo, Spirulina Gel and "Bagna Cauda" Sauce
The Claws - Grilled and Glazed with Brown Chicken Sauce served with a Fennel Salad **3,000**

Secondi di Carne – Meat

- 12 Hours Slow-Cooked A5 Wagyu Beef Cheeks** 🍷
“Acquerello” Saffron Risotto, Gremolata, Barolo sauce **1,300**
- Okan Marbling 5 Wagyu Beef Tenderloin** 🍷
Roasted Wagyu Beef A5 Tenderloin, Honey Glazed Carrots, Parsnip and Apple Purée
Buckwheat, Black Winter Truffle Sauce **2,800**
- Organic Chicken Breast “Red Label”** 🌿 🍷 🐔
Slow Cooked Organic Chicken Breast from Klong Phai Farm, Black Truffles,
Sautéed Swiss Chard, Brown Butter, Lemon and Sage Chicken Sauce **1,200**
- New Zealand Lamb “Lumina”** 🍷 🍖
Grilled Lamb Chops, Braised Onion, Hazelnut and Lamb, Seared Artichokes, Plums and Lamb Jus **1,600**

🌿 Vegetarian 🍷 Vegan 🍤 Contains Nuts 🌶️ Spicy 🐟 Pork 🐠 Seafood 🍷 Alcohol
🍏 Healthy 🗑️ Fat Free 🥛 Dairy Free 🌾 Gluten Free 🌱 Sustainable 🌿 Organic

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

Antipasti e Insalate – Appetizers and Salads

- Beetroot and Foie Gras Salad** 🌿 🍷 🍷
Heirloom Beetroots, Foie Gras Terrine, Smoked Eel, Walnuts, Aged Balsamic Vinaigrette **900**
- Burrata Campana** 🌿
Blood Oranges Textures, “Crescione”, White Anchovies, Tomato Basil Granita,
White Balsamic Vinegar **650**
- Wagyu Beef Carpaccio** 🍖
Black Truffles, Confit Egg Yolk, Aged Parmesan Foam, Mizuna Leaf, Toasted Buckwheat **750**
- Veal and Tuna “Like a Tonnato”** 🌿
Slow Cooked Veal Loin, Marinated Tuna, Tonnato Sauce, Parmesan Tuiles, Capers Powder **750**
- Hokkaido Sea Scallops** 🌿 🐟
Pan Seared Hokkaido Sea Scallops, Guanciale Celeriac Purée, Crispy Leeks, Carrot Dressing **1,150**

Zuppe – Soups

- Seafood & Shellfish Soup** 🌿 🍷
Shellfish Broth, Scallops, Mussels, White Fish, Tiger Prawns, Baby Squids, Crispy Garlic Bruschetta **850**
- Chestnut and Prosecco Velouté** 🌿 🍷 🍷 🍷
Black Truffles, Chestnut Purée, Parsley Oil, Focaccia Crumble **650**

Da Condiuidere - Sharing Dishes

- Selection of Traditional Italian Cold Cuts** 🍖 🍖
Pistachio Mortadella D.O.P, Prosciutto di Parma 18 Months, Salame Nostrano,
Coppa Piacentina, Guanciale di Cinta Senese **Small 750 Large 1,400**
- Italian Prime Cheese Selection** 🌿 🍷
Parmigiano Reggiano 24 Months, Gorgonzola D.O.P, Scamorza “Affumicata”,
Pecorino Romano, Taleggio 100 Days D.O.P **Small 675 Large 1,300**

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Paste Secca e Risotti – Dried Pasta and Risotti

Spaghetti allo Scoglio 🌿	900
Shellfish Broth, Mussels, Tiger Prawns, Scallops, Confit Cherry Tomatoes, Lemon Zest	
Linguine alle Vongole 🌿 🍷	850
Clams, “Bottarga” Red Mullet Roe, Garlic, White Wine	
Rigatoni alla Carbonara 🐷	800
Pecorino Cheese, Parmigiano Reggiano 24 Months, Crispy Guanciale di Cinta Senese	
Risotto al Tartufo 🌿 🍄	1,300
“Acquerello” Rice, Ceps Mushrooms, Parmigiano Reggiano 24 Months, Shaved Black Truffles	
Risotto al Vino e Radicchio 🌿 🍷 🍷	850
“Acquerello” Rice, Mulled Wine, Gorgonzola Cheese Fondue, Confit Radicchio Leaves, Walnuts	

Paste Casareccio – Homemade Pastas and Ravioli

King Crab Tagliolini 🌿 🍷	1,250
Tagliolini Pasta, Crab Meat and King Crab, Crab Bisque, Cherry Tomato, Parsley Oil, Garlic Foam	
Potato and Scamorza Cheese Tortelli 🌿	900
Sage Butter Emulsion, Leeks Purée, Crispy Leeks	
Beef Agnolotti 🍷	850
Filled with Braised Beef Shank, Spinach and Parmesan, Pecorino Sauce, Roasting Jus	
Fettuccine ai Funghi Porcini 🌿	900
Ceps Mushrooms “Trifolati”, Asparagus, Black Truffles, Parmigiano Reggiano 24 Months	
Pappardelle Bolognese	800
Beef Ragout, Tomato Sauce, Parmigiano Reggiano 24 Months	

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Biscotti's Pizza

Bianca 🐷	790
Brie Cheese, Champignon Mushrooms, Speck Ham, Shaved Black Truffle	
Diavola 🐷	650
Spicy Salami, Taggiasche Olives, Mozzarella Fior di Latte	
Boscaiola 🐷	650
Italian Sausage, Wild Mushrooms, Provolone Cheese	
Burrata Cheese and Parma Ham 🐷	890
Roquette Leaves, Shaved Parmesan	
Margherita 🌿	500
Tomatoes Coulis, Buffalo Mozzarella, Basil	
Italian Sausages and Roasted Potatoes 🐷	700
Italian Sausage, Roasted Potatoes, Rosemary, Ceps Mushrooms, Mozzarella Cheese	

Biscotti's Focaccia

Mascarpone Focaccia 🌿	720
Mascarpone and Mozzarella Cheese, Truffle Oil, Fresh Chive	
Focaccia al Prosciutto di Parma 🐷	820
Parma Ham, Mascarpone and Mozzarella Cheese, Truffle Oil, Roquette Salad	

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