

## Secondi di Pesce – Fish

- Ballotine of Lemon Sole with Morel Mushrooms** 🌿 🍷 2,600  
Morel Mushrooms, Stuffed Jumbo Morels, Parsley and Potato Purée, Tangy Roasted Fish Jus
- Chilean Sea Bass** 🌿 🐟 1,650  
Stuffed Cabbage, Guanciale, “Mugnaia” Sauce, Black Garlic Emulsion
- Whole Atlantic Lobster** 🌿 🍷 🍤 3,000  
*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

## Secondi di Carne – Meat

- 12 Hours Slow-Cooked A5 Wagyu Beef Checks** 🍷 1,300  
“Acquerello” Saffron Risotto, Gremolata, Barolo Sauce
- Okan Marbling 5 Wagyu Beef Tenderloin** 🍷 2,800  
Roasted Wagyu Beef A5 Tenderloin, Honey Glazed Carrots, Parsnip and Apple Purée  
Buckwheat, Black Winter Truffle Sauce
- Organic Chicken Breast “Red Label”** 🌿 🍷 1,200  
Slow Cooked Organic Chicken Breast from Klong Phai Farm, Black Truffles,  
Sautéed Swiss Chard, Brown Butter, Lemon and Sage Chicken Sauce
- New Zealand Lamb “Lumina”** 🍷 🍤 1,600  
Grilled Lamb Chops, Braised Onion, Hazelnut and Lamb, Seared Artichokes, Plums and Lamb Jus
- Rack of Veal “A la Milanese”** 1,450  
Served with Roquette, Confit Tomato, Parmesan Shavings and Lemon
- Wagyu Rib Eye MBS 4 “A la Grilla” (250g)** 🍷 2,900  
Served with Truffle and Asparagus Salad, Mashed Potatoes, Truffle Jus
- “Fiorentina” Wagyu Beef T-Bone MBS 5 (1,200g)** 🍷 6,990  
Served with Eggplant Caponata, Mashed Potato, Red Wine Jus

🌿 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.

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## DEGUSTATION MENU

5 Courses Degustation Menu  
3,300 ++

5 Wines Pairing Experience  
1,590 ++

### CAPELANTE

#### Hokkaido Sea Scallops

Guanciale, Celeriac Purée, Crispy Leeks, Carrot Dressing  
*Ferrari, “Maximum”, Blanc de Blancs, Brut, Trento DOC, NV.*

### AGNOLOTTI

#### Beef Agnolotti

Filled with Braised Beef Shank, Spinach and Parmesan, Pecorino Sauce, Roasting Jus  
*Pinot Grigio, Zorzettig, Friuli-Venezia Giulia DOC, 2021*

### SOGLIOLA

#### Ballotine of Lemon Sole with Morel Mushrooms

Morel Mushroom Farced, Stuffed Jumbo Morels, Parsley and Potato Purée,  
Tangy Roasted Fish Jus  
*Nebbiolo, “La Malora”, Vite Colte, Langhe DOC, Piedmont, 2020*

### FILETTO

#### Okan Marbling 5 Wagyu Beef Tenderloin

Roasted Wagyu Beef A5 Tenderloin, Honey Glazed Carrots, Parsnip and Apple Purée,  
Buckwheat, Black Winter Truffle Sauce  
*Amarone della Valpolicella, Villa Loren, Amarone DOCG, Veneto, 2019*

### DOLCE

#### Signature Amalfi Lemon

Ivory White Chocolate Mousse, Confit Amalfi Lemons, Limoncello Sorbet  
*Bottega, Limoncello di Sorrento*

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## Antipasti e Insalate – Appetizers and Salads

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

## Zuppe – Soups

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

## Da Condiuidere – Sharing Dishes

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

## Biscotti's Focaccia

<b>Focaccia Mascarpone</b> 🌿	<b>720</b>
Mascarpone and Mozzarella Cheese, Truffle Oil, Fresh Chive	
<b>Focaccia al Prosciutto di Parma</b> 🍷	<b>820</b>
Parma Ham, Mascarpone and Mozzarella Cheese, Truffle Oil, Roquette Salad	

 Vegetarian
  Vegan
  Contains Nuts
  Spicy
  Pork
  Seafood
  Alcohol
  Healthy
  Fat Free
  Dairy Free
  Gluten Free
  Sustainable
  Organic

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## Biscotti's Pizza

<b>Bianca</b> 🍷	<b>790</b>
Brie Cheese, Champignon Mushrooms, Speck Ham, Shaved Black Truffle	
<b>Diavola</b> 🍷	<b>650</b>
Spicy Salami, Taggiasche Olives, Mozzarella Fior di Latte	
<b>Boscaiola</b> 🍷	<b>650</b>
Italian Sausage, Wild Mushrooms, Provolone Cheese	
<b>Burrata Cheese and Parma Ham</b> 🍷	<b>890</b>
Roquette Leaves, Shaved Parmesan	
<b>Margherita</b> 🌿	<b>500</b>
Tomatoes Coulis, Buffalo Mozzarella, Basil	

## Paste Secca e Risotti – Dried Pasta and Risotto

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

## Paste Casareccio – Homemade Pastas and Ravioli

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

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## DESSERT

<b>Signature Amalfi Lemon</b> 	420
Ivory White Chocolate Mousse, Confit Amalfi Lemons, Limoncello Sorbet	
<b>Biscotti Tiramisu</b>  	380
Amaretto Almond Liquor, Savoiardi Biscuits, Mascarpone, Espresso, Cacao Powder	
<b>Millefoglie al Caramello</b>	320
Dulce Caramel Millefeuilles, Fresh Berries, Raspberry-Rose Sorbet	
<b>Pistachio and Peach “Caprese” Cake</b> 	310
Like a tart with Candied Pistachio and White Peach Sorbet	
<b>Mandarin Cannolo</b> 	300
Orange Ricotta, Mandarin Compote, Hazelnut Ice Cream Yoghurt Lemon Ice Cream	

## ICE CREAM

<b>Gelati per Scoop</b>	130
Cappuccino, Hazelnut, Chocolate, Salted Caramel, Pistachio, Vanilla, Amaretto (A), Yoghurt	



Contains Nuts



Alcohol

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## SORBET

<b>Sorbetti per Scoop</b>	130
Limoncello (A), Raspberry, Pear, Apricot, Peach, Lychee, Lemon	

## COFFEE

<b>Freshly Brewed Illy Coffee</b>	
Single Espresso, Americano, Black Coffee, Macchiato	190
Double Espresso, Latte, Cappuccino, Mocha	220
<b>Decaffeinated Coffee</b>	220
<b>Tea Selection (Dilmah Exceptional)</b>	220
Jasmine, English Breakfast, Earl Grey, Darjeeling Ceylon Green Tea, Herbal Tea, Peppermint, Chamomile	

## GRAPPA & Liqueurs

<b>Bottega Limoncello</b>	290
<b>Disaronno Amaretto</b>	320
<b>Tignanello Grappa di Marchesi Antinori</b>	380

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