

"The trouble with eating Italian food is that 5 or 6 days later you're hungry again." George Miller, Writer and Director

(V) Vegetarian | (GF) Gluten Free | (P) Contains Pork

Chef's Set Menu

980 per person or 1,800 with matching wines

Primo

Reconstructed Buffalo Mozzarella Caprese Style

with Tomato and Basil Infused Extra Virgin Olive Oil (V) (GF)

Bandol, "By Ott", Domaine d'Ott, 2015 Cinsault, Grenache & Syrah, Provence, France

or

Seared Scallops on Pea Cream with Asparagus

Côtes du Rhône, "Parallèle 45", Domaine Jaboulet, 2015 Grenache Blanc, Marsanne & Viognier, Rhône Valley, France

Secondo

Oven Baked Bacon Wrapped Chicken Breast on Potato Rosti

and Wild Mushroom Sauce (GF)

Petit Chablis, William Fèvre, 2014 Chardonnay, Burgundy, France

or

Beef Lasagna with Bolognese Sauce, Béchamel and Parmesan Cheese (or Vegetarian)

Chianti, Barone Ricasoli, 2013 Sangiovese, Tuscany, Italy

Dolce

Tiramisu

or

Limoncello Cake

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Antipasti e Insalate ~ Starters and Salads

Warm Andaman Seafood Salad with Crunchy Bread and Tomatoes,	490
Dressed in Lemon & Lime Olive Oil	
Reconstructed Buffalo Mozzarella Caprese Style with Tomato and Basil Infused Extra Virgin Olive Oil (V) (GF)	390
Thyme Marinated Australian Wagyu Beef Tenderloin Carpaccio with	500
Light Mustard Sauce and Salad	
Eggplant Parmigiana Parcel with Spicy Tomato Sauce and Yoghurt Cream (V)	250
Seared Scallops on Pea Cream with Asparagus	350
Italian Affettati and Cheese Board with Pickles	680
Grilled Vegetables and Panzanella Salad (V)	200
Pan Seared Rougie Foie Gras, White Balsamic Pearls, Sweet Corn, Wild Rocket,	850
Yuzu and Raspberry Essence	

Zuppe ~ Soups

Pasta e Fagioli Soup with Olive and Thyme Croutons (V)	270
Italian Seafood Stew with Clams, Shrimps and Fish (GF)	490



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Pasta

Select your pasta (* handmade in house)

Penne (Gragnano), Spaghetti (Gragnano), Pappardelle*, Fettuccine* and Gnocchi*
(Gluten Free pasta is available upon request – Penne or Spaghetti – select with GFA sauce)

Match it with your favorite sauce

Hokkaido Scallop, Colossal Crab Meat, Garlic, Red Chili	520
Parmesan Reggiano, Italian Parsley and Galatea Extra Virgin Olive Oil	
Red Pesto made with Sundried Tomatoes (V) (GFA)	390
Champignon, Shitake Mushroom and Parmesan Cream (V)	390
Spinach and Homemade Ricotta Cheese (V) (GFA)	390
Lemon, Garlic and Shrimps (GFA)	390
Shredded Chicken and Asparagus (GFA)	390
Blue Crab Meat and Broccoli Cream (GFA)	390
Parma Ham and Fresh Tomato Concasse (GFA) (P)	390
Handmade Lasagna	
Beef with Bolognese Sauce, Béchamel and Parmesan Cheese	390

Vegetarian with Zucchin	ni, Tomatoes, Capsicum	and Eggplant (V)	390

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Secondi Piatti ~ Main Courses

Dal Mare ~ from the Sea

Pan Fried Patagonian Tooth Fish with Piquilos Pepper, Grilled Scallion	1150
and Noilly Saffron Dill Sauce	
Baked White Snapper with Crustacean Cream and Sautéed Spinach	500
Gratinated Tiger Prawns with Parsley and Lemon Zest in Spicy Tomato Sauce	700
Dalla Terra ~ from the Land	
Slow Cooked Osso Buco (48 hours) with Carnaroli Saffron Rice	650
Australian Wagyu Beef Tenderloin with Gorgonzola Cream and Vegetables (GF)	1480
Oven Baked Bacon Wrapped Chicken Breast on Potato Rosti	450
and Wild Mushroom Sauce (GF) (P)	
Slow Cooked Iberico Pork Rack with Aquerello Pecorino Romano Risotto,	1350
Green Peas, Shitake Mushrooms and Porcini Mushroom Jus (P)	
Selezione di Contorni ~ Sides	200
Grilled Asparagus with Prosciutto (P) Salted French Fries (V) (GF) Butter Spinach (V) (GF)

Grilled Asparagus with Prosciutto (P) | Salted French Fries (V) (GF) | Butter Spinach (V) (GF) Sautéed Mushrooms (V) (GF) | Soft Blue Cheese Polenta (V) | Roasted Potatoes (V) (GF) Lemon String Beans with Black Olives (V) (GF) | Mixed Leaf Salad (V) (GF) Grilled Vegetables (V) (GF) | Garlic Mash Potato (V) (GF)



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Risotto

One-year aged Acquerello Rice from Vercelli ~ Renowned as the best Risotto Rice in the	world.
Risotto Clams with Spinach Cream and Olive Dust	490
Risotto Shrimp with Basil Pesto	390
Risotto Slow Cooked Beef (for 24 hours)	490
Le Pizze Dal Forno — Pizza from the Traditional Oven	
Margherita — Fresh Mozzarella, Tomatoes and Italian Basil (V)	390
Hawaiian — Butcher Ham and Local Pineapple (P)	390
4 Stagioni – 4 Corners of White Ham, Artichokes, Mushrooms and Black Olives (P)	490
Salame — Milano Salami and Capsicum (P)	390
Ciliegie – Cherry Tomatoes, Handmade Ricotta Cheese, Garlic and Pesto (V)	390
4 Formaggi – Gorgonzola, Mozzarella, Taleggio and Fontal (V)	490
Diavola – Pork Spicy Salami and Black Olives (P)	490
Frutti di Mare — Calamari, Shrimps and Mussels	390
Goat Cheese — Fresh Mozzarella, Apple, Goat Cheese, Arugola, and Mixed Nuts (V)	390
4 Nations – 4 Corners of Chicken with Tikka, Thai Spicy, Teriyaki and Gorgonzola	490
Tom Yum Goong — Fresh Mozzarella, Shrimps, Tom Yum Sauce, Mushroom	490
and Cherry Tomatoes	

Dessert Fatti in Casa — Handmade Desserts

Limoncello Cake	240
Almond Cappuccino Cake	240
Tiramisu	260
Panna Cotta	240
Valrhona Chocolaté Lava Cake	220
Formaggio — Premium Italian Cheese	400
A selection of 4-5 Italian Cheeses from the Venezia Cheese Trolley	
Served with Fresh Bread, Dried Fruits and Condiments	1
Coffee	
Espresso	95
Americano, Cappuccino, Latte, Flat White	115
Liquor Coffee	
Italian with Amaretto	300
Irish Coffee with Jamieson Irish Whiskey or Baileys Irish Liquor	300
Port	1

1

illy

Tio Pepe

J.J.

290

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