

ANTIPASTI & INSALATE

• Cicchetti Veneziani (P)

390++

Traditional Selection of Venetian Appetizers with

- Seared Red Mullet Bruschetta
- Bresaola Stuffed Taleggio Tortellini
- Soft Polenta with Chorizo Cream
- Prawns Stuffed Lettuce Zeppole

• Degustazione di Affettati (P) (GF)

390++

Freshly Sliced Culatello, San Daniele, Serrano and Jamon Iberico, Pata Negra Ham Accompanied by Infused Cantaloupe Melon, Freshly Sliced Mango, Toasted Almonds and Aged Balsamic Marinated Strawberries

• DOP Bufala & Burrata Campana, Organic Liguria Olive Oil (V)

460++

Delicious Artisanal Burrata & Buffalo Mozzarella with Seasonal Tomato and Liguria Extra Virgin Olive Oil



• Crudo Di Tonno 24 Carati

360++

Tuna Carpaccio, Pickled Vegetable and Lemon Citronette

• Vitello Tonnato alla Piemontese

320++

Cold Smoked and Sous vide Veal Tenderloin finely sliced, served with Traditional Tuna Mayo and Caper Berry Salad



PASTE & RISOTTI

• Lingune all Aragosta

650++

Andaman Spiny Lobster on a Light Tomato and Saffron Sauce



• Bucatini Ricci & Bottarga

360++

Garlic and Chili Bucatini with Fresh Sea Urchin, Lemon Mascarpone and Bottarga Dust

• Risotto Grana & Balsamic (V)

380++

Vialone Nano Rice with 24 month aged Parmesan and Balsamic



• Spaghetti Rummo Vongole & Cozze

380++

Artisanal Rummo Spaghetti with Sautéed Mussels, Clams, Garlic-Chili and Chardonnay Wine



• La Lasagna Bolognese

350++

Traditional Bolognese Sauce and Cheesy Besciamella Baked Pasta

• Tortellini Erbe Di Campo (V)

350++

Homemade Ricotta Cheese and Fresh Herb Tortellini with slow Simmered Tomato Napoletana Sauce and Buffalo Mozzarella

ZUPPE

- **Pappa al Pomodoro (V)** **210++**

Traditional Tuscan Style Tomatoes Soup Served With Garlic Bruschetta and Taleggio Cheese Froth

SECONDI DI CARNE & SECONDI DI PESCE

- **Milanese Di Vitello** **850++**

Breaded Veal Chop Milanese, Sardinian Style Pecorino and Egg Ravioli with Sautéed Spinach

- **Guazetto Di Pesce** **590++**

Assorted Andaman Seafood and Fish Fillet "Guazetto" Stew Saffron Tomato Broth and Frisella Crostini

- **Branzino Al Cartoccio** **590++**

Lemon Zest and Pine Nut Crusted Sea Bass Fillet Papillote served with Smoked White Asparagus and Feta



Branzino Al Cartoccio

PIZZE

- **Pizza Reggina** **280++**

Traditional Buffalo Mozzarella Margherita Pizza

- **Pizza Piccante** **350++**

Spicy Tomatoes sauce, Smoked Salami, Fresh Arugula

- **Bianca Culatello e Spinaci (P)** **420++**

Taleggio Cream, Fresh Baby Spinach and Finely sliced Culatello Ham



- **Bianca al Salmon** **350++**

Taleggio and Fior di Latte Mozzarella Pizza with Baby Spinach and Smoked Salmon



- **Pizza Cabonara (P)** **350++**

Crispy Guanciale Ham, Pecorino Cheese, Egg Sunny Side Up and Freshly Ground Black Pepper



- **Gamberi & Zucchine** **350++**

Andaman Shrimps, Marinated Cherry Tomatoes, Diced Zucchini and Buffalo Mozzarella

COMBO

- **Degustation Menu 4 courses of your choice** **1,050++**

Antipasti, Paste, Secondi and Dolci (degustation menu, size portion)

- **Choose a Pizza and a Dessert** **650++**

- **Wine Pairing** (120ml per glass),
2 glasses **700++**
4 glasses **1,350++**

DOLCI

- **Affogato al Caffè** **260++**

Espresso Napolitano and Double Vanilla Gelato with Valrhona Chocolate Flakes

- **Cannoli Siciliani** **260++**

Candied Citrus Ricotta Stuffed Sicilian Style in a Crispy Dough

- **Tiramisu** **290++**

Amaretto, Mascarpone Cream and Savoirdi Biscuits Traditional Venetian Dessert

- **Semifreddo al Torroncino** **260++**

Chilled Dark Chocolate and Italian Nougat Semifreddo

- **Artisan Cheese Palette** **350++**

Acacia Honey, oven-dried Grapes, Celery Stalks with Fig and Olive Crisps



All prices are in Thai Baht and subject to 10% service charge and 7% government tax

