




VENEZIA
RISTORANTE ITALIANO

CICCHETTI

Cicchetti ("Chee-Keh-Tee"), is a selection featuring authentic Italian small dishes, like a classic Venetian bacaro. At these casual and convivial spots, locals gather to enjoy glasses of wine alongside savory small bites, or cicchetti, Venice's version of tapas. Cicchetti works best by ordering several plates to share, we recommend 2 to 3 plates per person.

1 select - 185 / 3 select - 495 / 5 select - 750

MEAT & SEAFOOD

-  **Red Snapper Crudo**, Oregano, Preserved Lemon, Herb Yogurt
-  **Seared Prawns**, Zucchini, Balsamic
- Beef Carpaccio**, Balsamic Reduction, Arugula, Parmesan Cheese
- Caesar Salad**, Baby Cos Lettuce, Anchovies, Quail Egg, Garlic, Croutons, Parmesan Cheese
-   **Fritto Misto**, Battered Squid, Prawns, Lemon Aioli
- Polpetta**, Beef and Pork Meatballs, Marinara Sauce
-  **Poached Seabass**, Lemon, Fennel
- White Anchovies** and Sage in Tempura, Lemon Aioli
- Cold Cut Selection**, Served With Crispy Bread & Pickles

VEGETARIAN

- Marinated Olives**, Lemon Zest, Roasted Garlic, Herbs (Ve)
- Arancini**, Wild Mushroom and Thyme Risotto Balls, Truffle Cream (V)
- Fried Tortellini**, Spinach & Ricotta Cheese, Tomato Ragu (V)
- Eggplant Parmigiana**, Tomatoes, Parmesan Cheese, Basil, Garlic, Onion (V)
- Cheese Selection**, Served With Crispy Bread & Pickles (V)
- Cannelloni** - Ricotta Cheese, Spinach, Tomatoes, Parmesan Cheese (V)

Live life the Venetian way with Buy 1 Get 1 Free Aperol Spritz!
Pair it with Cicchetti for an Enchanting Sunset Experience.
6:00 pm - 7:00 pm

ZUPPE

Zuppe Di Pomodoro

Tomato, Basil, Root Vegetables, Garlic, Onion, Olive Oil, Pesto, Croutons (Ve)

350

Zuppe Frutti Di Mare

Andaman Reef Fish, Shrimps, Clams, Potatoes, Cream, Carrots, Celery in Sourdough Bread

450

CROSTINI

290 Per Plate

MEAT & SEAFOOD

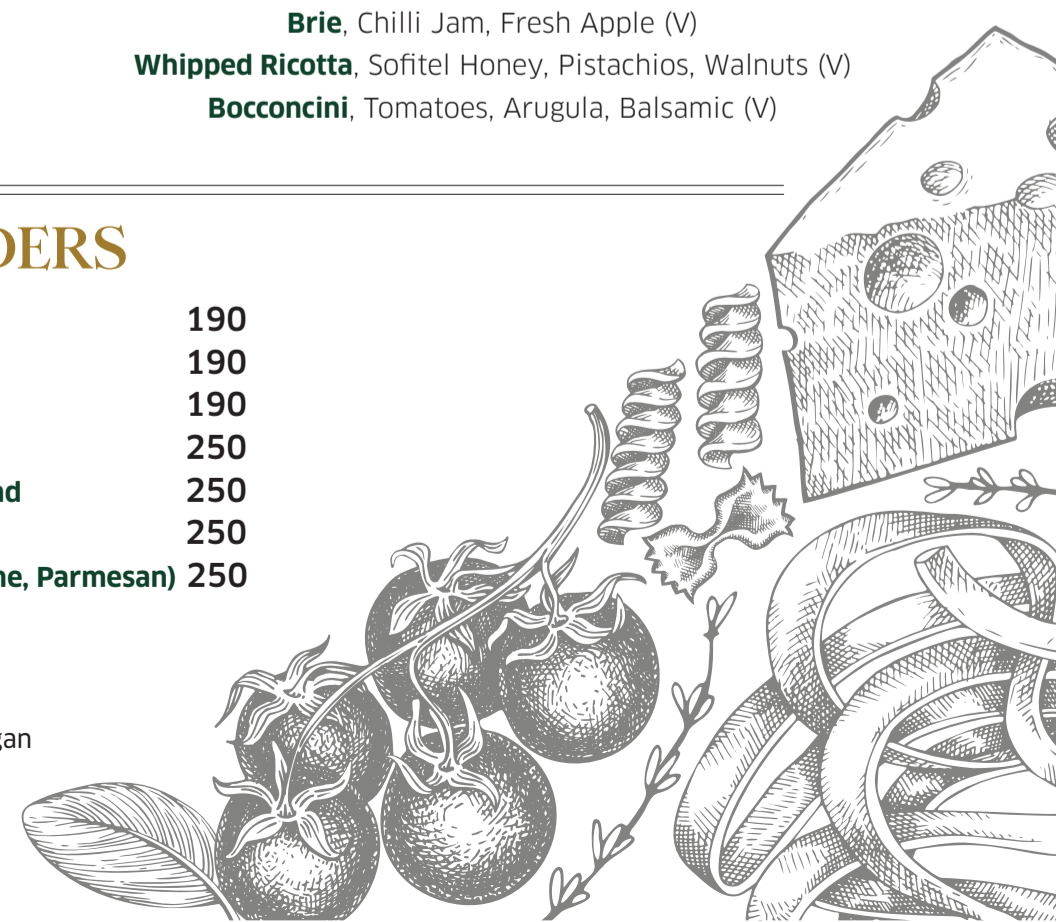
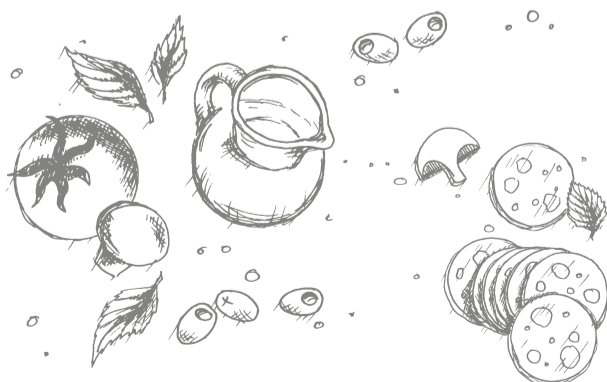
- Goats Cheese**, Parma Ham, Figs
- White Anchovies**, Pesto, Sun Dried Tomato, Olives, Artichoke, Roasted Garlic



VEGETARIAN

- Brie**, Chilli Jam, Fresh Apple (V)
- Whipped Ricotta**, Sofitel Honey, Pistachios, Walnuts (V)
- Bocconcini**, Tomatoes, Arugula, Balsamic (V)

SIDE ORDERS

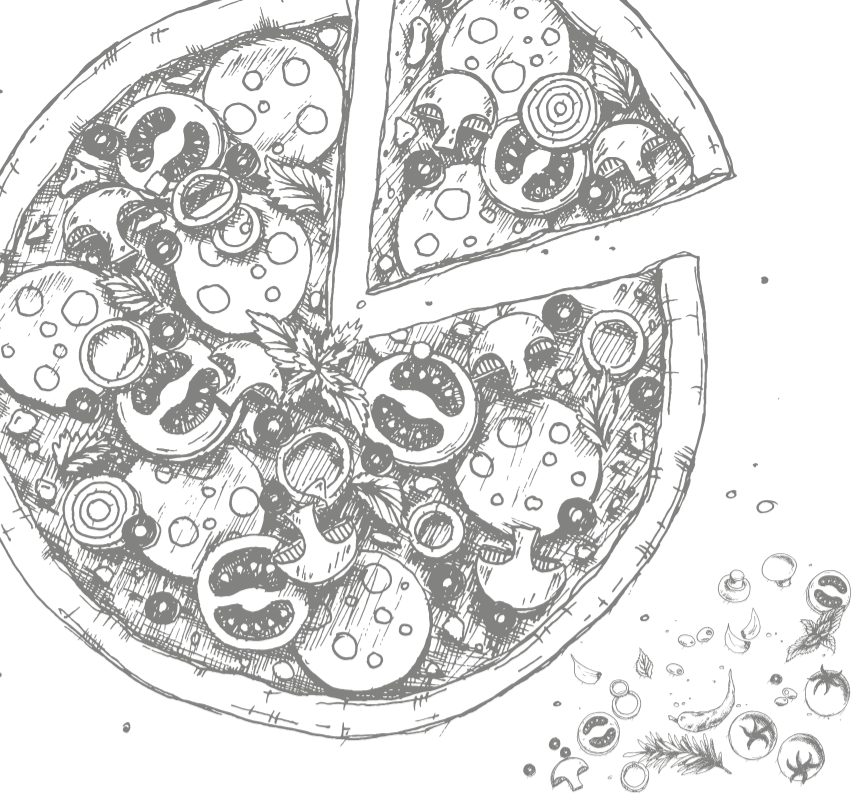
Cheese Focaccia	190
House Salad	190
Garlic Bread	190
Caprese Salad	250
Arugula & Aged Balsamic Salad	250
Pan Fried Butter Gnocchi	250
Italian Fries (Rosemary, Thyme, Parmesan)	250



 = Signature Dish,  = Sustainable Locally Sourced Seafood, V = Vegetarian, Ve = Vegan

Please let us know if you have any allergies or dietary requirements.

All prices are in Thai Baht and subject to 17% government tax and service charge.



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PIZZA


CLASSIC PIZZA

Margherita - Tomato Base, Buffalo Mozzarella (V)
490

Diavola - Tomato Base, Shredded Mozzarella,
Spicy Salami, Chilli Flakes
550

Prosciutto Funghi - Tomato Base, Shredded
Mozzarella, Mushroom, Prosciutto
550

GOURMET PIZZA

 **Tom Yum Pizza** - Tom Yum Sauce, Prawns,
Coriander, Tomatoes
550

 **Satay Gai** - Satay Chicken, Red Onion,
Peanuts, Coriander
550

Venezia Giardino - Tomato Base, Eggplant,
Mushrooms, Zucchini, Artichokes, Onion,
Oregano, Goats Cheese (V)
550

BIANCO

Carbonara - Bacon, Ham, Parmesan Cheese,
Caramelized Onions
490

Roast Chicken - Wood Fire Roasted Chicken Thigh,
Mushrooms, Parmesan, Truffle Oil, Fresh Spinach
550

4 Cheese - Mozzarella, Blue Cheese, Brie,
Gouda, Honey, Walnuts,
Grapes, Balsamic (V)
550

RISOTTO



Tom Yum

Served with Phuket Lobster
890

Risotto ai Funghi

Creamy Wild Mushrooms & Truffle Oil (V)
Or
Tomato & Wild Mushrooms (Ve)
690



Basil Pesto

Grilled Andaman Sea Bass
690

PASTA

Upgrade to family size for additional 250

Gnocchi - Pesto, Oven Dried Tomatoes, Walnuts (V) 450

Squid Ink Spaghetti - Grilled Prawns, Crushed Tomatoes, Basil, Garlic 550

Jumbo Rigatoni - Italian Sausage, Grilled Mushrooms, Cream 490

 **Aragosta Linguine** - Lobster, Tomatoes, Garlic, Parsley 550

Tagliatelle con Verdura - Crushed Tomatoes, Basil, Garlic (Ve) 450

Carbonara Spaghetti - Pancetta, Parmesan Cheese, Egg Yolk, Garlic 450

Fettuccini - Braised Lamb Shank, Goat's Cheese, Baked Tomatoes 550

Pappardelle - Beef Cheeks, Mushroom Ragu, Burrata 550

Spaghetti Bolognese - Slow Cooked Beef Ragu, Tomatoes, Basil 490

Spaghetti Aglio Olio - Fresh Chilli, Garlic, Olive Oil (V) 450

MEAT & FISH

Wagyu Rib Eye (280g) - Mashed Potato, Wholegrain Mustard, Caramelized Onions, Garlic, Watercress 1,290

Sous Vide Lamb Shank - Mashed Potato, Green Olives, Thyme, Lemon 890

 **Grilled Sea Bass** - Fried Potatoes, Fennel, Butter Poached Garlic, Sauce Vierge 850

 **Grilled King Prawns** - Fresh Chilli, Mango, Fresh Coconut Salsa 790

Grilled Australian Beef Tenderloin Tagliata (220g) - Truffle Mashed Potato, Onion, Garlic, Arugula, Balsamic, Red Wine, Parmesan Cheese 1,090

Pan-Fried Salmon - Zucchini, Red and Yellow Capsicum, Tomatoes, Basil Pesto Oil, White Wine, Arugula 890

Dear Half Board & All Inclusive Guests,

Enjoy our full A La Carte Menu, by selecting one starter from Zuppe, Crostini or two dishes from Cicchetti followed by one main course from Pizza, Risotto or Pasta.

Please do be aware of our supplement charges for Meat & Fish dishes.

THB 500 : Wagyu Rib Eye, Grilled Australian Beef Tenderloin Tagliata

THB 300 : Sous Vide Lamb Shank, Grilled Sea Bass, Pan Fried Salmon

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