

# BAAN DHALIA

ITALIAN RESTAURANT

## ANTIPASTI DI TERRA

appetizers from inland flavours

<b>Mozzarella in Carrozza</b> Rustic melting mozzarella cheese in crust with confit tomato, anchovies and basil	380
<b>Tavolozza di Salumi della casa</b> To die for Charcuterie board with Chef's selections of regional import "Salumi and Prosciutti" with homemade pickles	560 S 750 M 950 L
<b>Bruschette Rustiche</b> Home baked crostini with Mediterranean Herbs served with a variety of toppings:	
<i>Classico al pomodoro</i> - Balsamic marinated plum tomato and fresh basil	250
<i>Ai funghi e tartufo</i> - Sautéed wild mushroom and cream truffled mascarpone cheese	280
<b>La Parmigiana di melanzane V</b> Baked mille-feuille eggplant "Parmigiana" With melting smoked mozzarella, fresh basil and parmesan cheese	480
<b>Carpaccio</b> Chiang Rai black Angus beef carpaccio, wild rocket, shaved parmesan cheese, cherry tomatoes, and Chiang Mai white truffle dressing	560

## BURRATE

creamy fresh cheese "burrata"

<b>Burratina e ciliegine (60 gr) V</b> Creamy burrata cheese with balsamic Marinated cherry tomatoes, wild rocket leaves and fresh basil	560
<b>Burrata e Prosciutto di Parma</b> A classic combination of burrata cheese served with 24 months cured Parma ham and marinated plum tomatoes	680
<b>Insalata Primavera V</b> Fresh mozzarella cheese with seasonal salad, cherry tomatoes and crispy glazed walnut and Italian dressing	420

## ANTIPASTI DI MARE

appetizers from the sea specialties

<b>Tartar di Tonno</b> Classic tuna tartar with avocado, sweet red onion fondant and quail egg	480
<b>Impepata di Cozze</b> Import mussels sautéed in white wine and a lightly spiced lobster bisque sauce Mediterranean fine herbs and peppered	650
<b>Calamari e Rucola</b> Wild rocket, sundried tomato, roasted chili, Garlic, olive oil	430

## INSALATA

healthy salad

<b>Cesare</b> Classic Caesar salad spun tableside with crispy bacon and parmesan crostini With grilled chicken breast With sautéed giant tiger prawns	500 590 650
<b>Salsicce di Rucola</b> Grilled Italian sausage with wild rocket salad, poached balsamic shallots and balsamic dressing	560
<b>Rucola con feta, olive nere e pomodorini</b> Rocket Greens asparagus, avocado, feta Cherry tomatoes and Italian balsamic dressing	400

## ZUPPE

favourite soup

<b>Minestrone di verdure</b> Farmer's poached egg with classic vegetable minestrone soup, basil pesto	380
<b>Crema di Funghi V</b> Wild mushroom' soup with local seasonal truffle cream	390
<b>Cacciucco</b> Mixed seafood soup, light tomato broth	390

### V Vegetarian Dishes

Please let our service team know if you have any dietary requirements or food allergies  
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MINESTRE E RISOTTI TRADIZIONALI  
traditional pasta and risotto

<b>Spaghetti Al Pomodoro V</b> Classic spaghetti with tomato sauce and fresh Italian basil	390
<b>Spaghetti alla Carbonara</b> Spaghetti with cured pork cheek, egg yolk and Parmesan cheese	450
<b>Spaghetti con l'Aglio Olio E Pepperoncino</b> Spaghetti with garlic, extra virgin olive oil and chili	390
<b>Penne Al' Arrabbiata V</b> Penne with spicy tomato sauce, sweet garlic and fresh basil	390
<b>Risotto ai funghi porcini V</b> Risotto with porcini mushroom and truffle cream	470
<b>Tagliatelle con la Nana</b> Egg free homemade pasta with 5 spices braised duck leg ragout	560
<b>Lasagna Emiliana</b> Fresh egg pasta, beef ragout, béchamel sauce, parmesan cheese	490
<b>Spaghetti Al Parmigiano</b> Prepared tableside in a whole parmesan wheel <i>Your choice of sauce</i> Black truffle cream Pesto and Parma ham	1150

LE PIZZE  
gourmet pizza

<b>Classica Margherita V</b> Tomato, mozzarella cheese and fresh basil	430
<b>Marinara V</b> Tomato, garlic, oregano and fresh basil	440
<b>Capricciosa</b> Tomato, mozzarella cheese, artichoke, wild mushroom and cooked ham	450
<b>Parma e rucetta</b> Tomato, mozzarella cheese, wild rocket leaves, 24 months aged Parma ham	490

<b>Quattro Formaggi V</b> White pizza with 4 cheeses. Mozzarella, Local goat cheese, parmesan and gorgonzola	480
<b>Vegetariani V</b> Tomato, mozzarella cheese, grilled zucchini, eggplant and bell peppers	430
<b>Romana</b> Tomato, mozzarella cheese, anchovies and capers	460
<b>Fruitti di Mare</b> Tomato, mozzarella cheese, seabass, prawns, squid, and mussels	490

PIATTI FORTI  
main course

<b>Filetto alla Rossini</b> Seared 180 days grain fed tenderloin alla Rossini style with foie gras and truffle marsala sauce	1250
<b>Ossobuco alla Milanese</b> Braised veal Ossobuco with saffron risotto and black truffle sauce and fine herb gremolata	980
<b>Scottadito d'Agnello</b> Grilled lamb chop with sweet shallot red wine sauce, seasonal grilled vegetables	1200
<b>Suprema di Pollo</b> Sous vide and roasted local chicken breast with morel sauce	690
<b>Branzino alla Pescatore</b> Sea bass fillet with Pescatore sauce, grilled artichoke and plum tomato	740
<b>Controfiletto di Manzo alla Fiorentina</b> Chiang Rai local Black Angus 150 days grain fed striploin with rosemary sauce, grilled vegetables and roasted potatoes wedges	1350
<b>Tagliata di Manzo</b> Chiang Rai local Black Angus 150 days grain fed Rib eye Steak with red wine and shallot sauce, daily roasted vegetables	1450

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