

# BAAN THALIA

## ITALIAN RESTAURANT

Our food selection is based on locally sourced products from our own hydroponic garden and mushroom house, we are working very closely with royal farming Project and winya farm in Chiang Mai to bring the freshest products to the table

### ANTIPASTI

**Carpaccio Di Manzo (D)(GF)** 680  
With marinated mushrooms, rocket, pecorino cheese and truffle oil dressing

**Bruschetta** 240  
Grilled focaccia bread with diced tomatoes, fresh basil, olive oil and balsamic vinegar

★ **Antipasti (best for sharing) (D)** 740  
Chef's selection of the best Italian appetizers villani Italian salami ventrecina, napoli, parma ham, pickles, roasted bell peppers, bruschetta, mozzarella, marinated olives, pickled pearl onions, gherkins and fresh figs from Chiang Mai

**Melanzane Alla Parmigiana (D)** 340  
Eggplant, tomato sauce, mozzarella and parmesan cheese

### INSALATE

**Insalata Caprese (D)(N)** 510  
Sliced tomato and buffalo mozzarella with extra virgin olive oil, fresh basil and grilled focaccia bread

**Local Burrata Del Casaro (D)(GF)** 560  
Rocket leaves, fresh Figs from Chiang Mai, Villani Parma Ham, organic cherry tomatoes

★ **La Nostra Insalata Di Cesare (D)(S)(GF)** 450  
Prepared at your table on a spinning ice bowl  
Romaine lettuce tossed in classic creamy anchovy dressing  
Garnished with your choice of:

**Roasted chicken** 510

### MINESTRE

★ **Crema Di Pomodoro (S)(GF)** 350  
A table side poured specialty with king crab meat, basil and avocado

**Crema di Funghi (D)(GF)** 270  
Mushroom soup with truffle foam and garlic chips

**Zuppa di Verdure (N)(GF)** 240  
Vegetable soup with basil pesto

**Zuppa di Aragosta (S)(D)** 320  
Lobster bisque with brandy flamed lobster meat

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### PIATTO PRINCIPALE

<b>Padella Di Branzino In Padella (S)(D)(GF)</b>	670
Pan roasted fillets of sea bass in herbs, with lemon and caper sauce, roasted potatoes and vegetable stew	
★ <b>Salmone Norvegese In Padella (S)(D)(GF)</b>	690
Pan fried Norwegian salmon green asparagus, lemon butter sauce and saffron risotto	
<b>Gamberoni alla Baan Thalia (S)(D)(GF)</b>	790
Grilled prawns with a Sicilian sauce and polenta cake	
★ <b>Pesce E Frutti Di Mare serve 2 (S)(D)(GF)</b>	1,950
Grilled slipper lobster, blue river prawns, pan-fried barracuda filet, squid, olive oil, roasted cherry tomatoes, garlic and black olives	
<b>Pollo "Saltimbocca"</b>	510
Chicken fillet sautéed with sage and parma ham, sauce of marsala wine	
<b>Carré di Agnello</b>	1,350
Australian lamb cutlets with rosemary potatoes, baby carrot and spinach	
<b>Filetto di Maiale Arrosto Avvolto in Pancetta (D)</b>	620
Roast pork tenderloin in pancetta wrap with grilled asparagus, potato cake and creamy mushroom herb sauce	
<b>Filetto Di Manzo "Baan Thalia"</b>	1,250
180 gram Australian grain fed Angus beef fillet, pan-fried Foie gras, on vegetable potato cake, balsamic shallots and rosemary sauce	
<b>Controfiletto Di Manzo (D)(GF)</b>	1,890
350 gram Ribeye Australian Angus grain fed over 200 days, roast potatoes and gorgonzola sauce	
We have a wide range of salt for you to taste, please ask our salt guru which suits the best with your seafood or meat	
<b>RISOTTI</b>	
<b>Risotto Allo Zafferano (D) (GF)</b>	550
Green asparagus and roasted pumpkin and gorgonzola	
★ <b>Risotto Tom Yum Goong (S) (GF)</b>	650
Thai spice-infused risotto with shrimp	
<b>Risotto ai Frutti di Mare (S) (D)</b>	620
Fresh local seafood, squid, seabass and shrimps with Mediterranean style risotto	

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### PASTA

**Spaghetti or Penne (N) (D)** 480  
Arrabbiata, Pesto or Napolitano sauce

**Bucatini Alla Carbonara (D)** 480  
Pancetta, pecorino and parmesan cheese, crushed garlic, egg yolk and black pepper

**Rigatoni (D)** 520  
Beef tenderloin ragout in red wine sauce with rosemary

### PASTA FATTA IN CASA

**Lasagne (D)** 530  
Traditional homemade beef lasagna

**Ravioli Ripieni Di Aragosta E Funghi (S) (D)**  
620 In saffron cream sauce filled with lobster and mushrooms

**Gnocchi (D) (GF)** 510  
Potato gnocchi, roasted cherry tomatoes, fresh basil, gorgonzola and parmesan cheese

### PIZZA

**Margherita con burrata (D)** 520  
Tomato sauce with local burrata del casaro and basil oil

**Vegetariana (D)** 490  
Tomato sauce with zucchini, bell peppers, baby spinach and mozzarella

**Funghi Misti (D)** 420  
Tomato sauce with mixed mushroom and cheese

★ **Baan Thalia (D) (C)** 550  
Tomato sauce, mozzarella, spinach, mushrooms from our own mushroom house, ham, gorgonzola, garlic and chili

**Diavola (D) (C)** 520  
Villani Salami Venticina with fennel seeds, chili, roasted onion, bell pepper, mozzarella cheese, tomato sauce and basil

**Pancetta Affumicata Ed Ananas (D)** 510  
Smoked bacon and pineapple

**Prosciutto di Parma (D)** 540  
Tomato stew, mozzarella, Italian villain Parma ham, black olives and rocket leaves

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### DESSERT

<b>Panna Cotta (D)</b> Vanilla bean and cinnamon panna cotta with blueberry sauce	250
<b>Chocolate Lava (D)</b> Warm liquid centered dark chocolate cake with vanilla ice cream	340
<b>Tiramisu (D)</b> Baan Thalia version	280
<b>Crème Brûlée (D)</b> Lightly scented with chili	240
<b>Gelati per scoop (D)</b> Chocolate and vanilla	75
<b>Sorbetti per scoop</b> Passion fruit, strawberry and young coconut	75
★ <b>Table side desserts (D)</b>	
<b>The trilogy of crème brûlée</b> Classic vanilla beans, sweet chocolate, tropical passionfruit coconut torched at your table	280
<b>The melting chocolate ball (D) (N)</b> Chocolate ball with vanilla ice cream, raspberry, roasted macadamia nuts and caramel cream	390
<b>Formaggi Al Tagliere serve 2 (D)</b> Selection of taleggio, asiago gorgonzola and pecorino Romano, fresh Chiang Mai figs, grapes, cressini sticks and focaccia bread	650

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### FOR THE YOUNG ONE

<b>Soup</b> Cream of fresh tomato soup	70
<b>Golden French fries</b>	70
<b>Pizza with salami</b>	120
<b>Fruit salad</b>	120
<b>Spaghetti</b> With your choices of sauce: Fresh tomato, bolognese meat or cream with ham	90
<b>Crumbed boneless fish finger (D)</b> With tartar sauce and French fries	120
<b>Mini prime grilled cheese burger (D)</b> With French fries	120
<b>Chicken tomato stew (D)</b> With broccoli and steamed jasmine rice	120
<b>Ice cream cup (D)</b> Vanilla, chocolate, salted caramel, Thai tea, strawberry, mango, passion	120
<b>Juice</b> Orange, pineapple, apple	60

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