

## Antipasti

<b>Cold cuts</b> .....	Small 400 / Large 700
A selection of artisan cold cuts.	
<b>Appia's famous chicken liver crostini</b> .....	380
Chicken liver pâté, grilled conkey's sourdough, maldon salt	
<b>Minestra di ceci e gamberi</b> .....	380
Chickpea and prawns soup	
<b>Trippa alla romana</b> .....	450
Stewed beef tripe, tomato sauce, pecorino, peperoncino, mint	
<b>Calf's tongue</b> .....	450
Roasted red pepper, creamy polenta, caperberry, veal jus	
<b>A simple zucchini salad</b> .....	320
24-month parmesan, mint, olive oil	
<b>Fire-roasted beets salad</b> .....	400
Beets, leaves, mandarin orange vinaigrette, shallot, goat's cheese	
<b>Butterhead salad</b> .....	450
Guanciale, sweet gorgonzola, roasted tomatoes, pears and balsamic vinaigrette	
<b>Mozzarella in carozza</b> .....	380
Grilled cheese the italian way with anchovy and spicy tomato	
<b>Marinated mushrooms with olive oil and garlic</b> .....	350
<b>A caprese like in puglia</b> .....	450
Marinated tomato. grilled eggplant, toasted bread with basil seeds	
<b>Roasted red peppers</b> .....	150

## Primi

<b>Fresh cavatelli pasta</b> .....	450
Lamb ragu, carrot fondue, roasted tomato and tarragon	
<b>Pias fettucine</b> .....	450
Butchershop ragu and parmesan	
<b>Spaghetti amatriciana</b> .....	450
Tomato, cured pork cheek and pecorino	
<b>Cacio e pepe</b> .....	450
Troccoli fresh pasta, pecorino and pepper	
<b>Ravioli</b> .....	450
With ricotta, spicy tomato and n'duja sauce	
<b>Potato gnocchi</b> .....	450
Pork sparerib and tomato stew	
<b>Carbonara</b> .....	450
Organic egg, crispy guanciale, pecorino (yes, it's salty)	
<b>Papardelle with crab</b> .....	650
Roasted cherry tomatoes, rocket	
<b>Linguine with shellfish</b> .....	650
White wine, chili, garlic and smoked ricotta	

## Secondi

A beautiful piece of dry aged beef  
Check our organic beef cuts on the dry aging fridge to get your piece,  
Simply grilled with a side of vegetables, a must try

<b>Porchetta, like in Rome</b> .....	550 (for one) / 890 (to share)
Roast pork, fennel pollen, apple compote	
<b>Oxtail stew</b> .....	700
Herb gremolata, fregola, a hand-rolled sardinian pasta	
<b>A natural, roasted chicken</b> .....	650 (half) / 1,200 (whole)
<b>Our famous lamb ribs</b> .....	1,190
Crispy lamb ribs, rosemary gremolata (please allow 45 minutes)	
<b>Sgombro e misticanze</b> .....	700
Mackerel fillet grilled over charcoal with fresh mesclun salad	

<b>Honey glazed carrots, toasted walnuts</b> .....	200
<b>Crispy roasted potatoes, rosemary, garlic</b> .....	200
<b>Broccolini, chili and garlic</b> .....	300
<b>Creamy polenta and Gorgonzola</b> .....	250
<b>Sautéed mixed greens</b> .....	250
<b>Eggplant parmigiana</b> .....	450

## Dolci

<b>The 'lemon cappuccino'</b> .....	350
Layers of cream, lemon curd, almond cake	
<b>Pannacotta</b> .....	350
Topped with tropical fruit and served with almond cake	
<b>Pan brioche</b> .....	350
Caramelized bread pudding, hazelnut ice cream	
<b>Paolo's mother's tiramisusame</b> .....	350
As it ever was	
<b>Affogato</b> .....	250
Vanilla ice-cream meets italian espresso	

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please inquire with senior management if you have any dietary restriction, allergies or special considerations

