



Insalate SALADS

INSALATA SICILIANA  **350**

Watermelon, Chicoree, Pecorino Romano, Pistachio, Fennel

INSALATA DI PRIMAVERA  **550**

CON GAMBERI E SALSA DI VANIGLIA

Spring Salad with Grilled Prawns and Vanilla Dressing

INSALATA DI CARCIOFI,  **390**

**MELANZANE POMODORI
E FORMAGGIO DI CAPRA**

Smoked Eggplant, Artichoke and Tomato Salad with Goat Cheese

INSALATA CAPRESE  **390**

Heirloom Tomato, Bufala Mozzarella and Basil Pesto


Milk Egg Crustaceans Tree Nuts Fish Gluten Free Spicy Alcohol Pork Locally Sourced Vegetarian Vegan

Please inquire with service team if you have any dietary restrictions, allergies or special considerations.
All above prices are in Thai baht and subject to government tax and 10% service charge.



Antipasti APPETIZER

CARPACCIO DI MANZO 450

Sliced Beef Tenderloin, Radicchio, Arugula, Grana Padano

FRITTO MISTO 590

Fried Prawn, Squid, Fish, Vegetable, Calabrian Chili Aioli

BURRATA E PROSCIUTTO 500

Burrata Cheese, Parma Ham, Heirloom Tomato Salad,
Extra Virgin Olive Oil, Pine Nuts, Casa Mia Black Pepper

VITELLO TONNATO 490

Veal, Anchovies, Caperberries, Frisée, Tuna Sauce

**Tablesides Service*

AFFETATI MISTI 650

Italian Cold Cuts and Cheese with Mustard Fruit, Caperberries,
Sundried Tomato and Taggiasche Olives

           
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Zuppe SOUP

CREMA DI ZUCCA CON PORCINI E AMARETTI 430

Creamy Pumpkin Soup with Sautéed Porcini Mushrooms Drizzled with Amaretti Cookies and Truffle Oil

MINISTRONE DI VERDURE 290

Organic Vegetable Soup, Basil

FREGOLA IN BRODO DI PESCE 680

Seashell Broth, Assorted Seafood, Fregola, Parsley

           
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Pasta

PASTAS (GLUTEN FREE PASTA ON REQUEST)

GNOCCHI PESTO    **460**

Homemade Gnocchi, Pesto Sauce, Grana Padano

TAGLIATELLE BOLOGNESE   **590**

Homemade Tagliatelle, Beef Ragout, Parmigiano

LINGUINE VONGOLE     **550**

Linguini, Clams, White Wine, Pepperoncino

PACCHERI AL NERO DI SEPPIE CON GRANCHIO    **960**

Squid Ink Paccheri, Fresh Crab, Tarragon, Shellfish Sauce

SPAGHETTI AGLIO, OLIO E PEPERONCINO    **420**

Spaghetti, Garlic, EVO, Chili, Parmigiano, Parsley

CAPELLI D'ANGELO AI FRUTTI DI MARE     **650**

Rock Lobster Tails, Clams, Prawn, Garlic, Sun-Dried Tomatoes, White Wine

PENNE ARRABBIATA    **420**

Tomato Sauce, Garlic, Chilli, Basil

LASAGNA EMILLIANA   **500**

Pasta Sheets, Beef Bolognaise Ragout, Parmigiano, Bechamel Sauce

AGNOLOTTI CON FUNGHI SALVATICI     **590**

**E AGNELLO CON ASPARAGI POMODORINI
E PESTO DI NOCI**

Agnolotti Filled with Lamb and Wild Mushroom
served with Grilled Green Asparagus, Cherry Tomatoes and Walnut Pesto

           

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Pizza

PIZZA (GLUTEN FREE PIZZA ON REQUEST)

MARGHERITA  	390
Tomato, Mozzarella, Basil	
QUATTRO FORMAGGI  	520
4-Cheese Pizza, Gorgonzola, Mozzarella, Smoked Cheese, Cream Cheese,	
BRESAOLA 	490
Air Dried Beef, Rocket, Parmegiano, Tomato Sauce, Mozzarella	
BIANCA  	520
Mozzarella, Sautéed Mushroom, Truffle Ricotta, Parsley	
DOUBLE PEPPERONI  	530
Mozzarella, Tomato, Pepperoni	
FRUTTI DI MARE  	530
Tomato, Mozzarella, White Prawn, Calamari, Black Mussel	
CAPRICCIOSA  	530
Tomato, Mozzarella, Mushroom, Basil, Ham, Black Olives, Artichoke	
VITELLO  	560
Marinated Veal, Quail Egg, Mozzarella, Tomato	
ARAGOSTA  	590
Lobster, Baby Spinach, Lemon Caviar, Mozzarella, Tomato	

          

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Risotti RICE

RISOTTO CON ASPARAGI E BURRATA

450

Risotto with Creamy Asparagus and Burrata | **Add on Foie Gras 300**

RISOTTO AL NERO DI SEPPIE CON CAPESANTE

860

Squid Ink Risotto, Scallops, Sweet Pea, Parma Ham, Stracciatella Cheese

           
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Piatti Di Pesce

FISH MAIN COURSE

MERLUZZO ALL'ACQUA PAZZA

1,320

Stewed Cod Fillet, Saffron-Tomato Broth, Squid, Prawns, Clams

FILETO DI SPIGOLA CON PUREA DI POMODORI SECCHI E MELANZANE, PINOLI E PESTO AL BASILICO

950

Roasted Seabass on Sundried Tomato and Eggplant Purée
with Pine Kernel and Basil Pesto

CAPELANTE

990

Scallops with Sautéed Artichokes, Carrot Purée and Balsamico Reduction

           
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Piatti Di Carne

MEAT MAIN COURSE

POLLO ARROSTO CON **CREMA AL TIMO E LIMONE**

790

Grilled Corn-Fed Baby Chicken, Lemon-Thyme Cream Sauce,
Root Vegetables, Italian Spices

BRACIOLA DI MAIALE

950

Kurobuta Pork Chop, Sicillian Caponata, Shallot Confit

FILETTO ROSSINI

1,590

Grilled Black Angus Tenderloin, Spinach, Raviolo with Foie Gras Filling,
Red Wine Sauce

           
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Contorni SIDE DISHES

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|---|------------|
| RUCOLA CON GRANA E LIMONE    | 190 |
| Fresh Rucola with Cheese Shaving and Lemon Dressing | |
| ASPARAGI BURRO E PARMIGIANO    | 190 |
| Sautéed Green Asparagus with Parmigiano Cheese | |
| SPINACI CON UVETTA E PINOLI    | 190 |
| Creamy Spinach with Raisins and Pine Nuts | |
| PUREA DI PATATE    | 190 |
| Mashed Potato | |
| POLENTA AL PARMIGIANO 
SCOTTATA SULLA GRIGLIA | 190 |
| Char Grilled Polenta with Parmigiano | |

           
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Dolci DESSERT

SEMIFREDDO AL CAPPUCCINO 300
CON CRULLER DI RICOTTA ITALIANA
DIMENTICATA

Cappuccino Semifreddo with Forgotten Italian Recipe Cruller

MASCARPONE AL LIMONE 310
Lemon Mascarpone, Citrus Mint Jelly, Pistachio Coconut Caprese

TORTINO AL CIOCCOLATO 350
Warm Single Origin Chocolate 64% Tortino with Vanilla Ice Cream

STRUDEL DI PERE CON SALSA ALLE 320
CASTAGNE E FOGLIE DI MELE
Pear Strudel with Chestnut Cream and Apple Chips

TIRAMISU DELLA CASA 340
Espresso, Kahlua, Savoiardi Biscuit, Mascarpone Cream

           
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