



Brio is a rustic designed **Italian ristorante & pizzeria** that focuses on traditional Italian food with a modern touch. A **Comforting Selection of home made pasta, traditional wood fired pizza and home made desserts** is passionately prepared and served by our Italian and Thai team and feature imported **Italian delicacies** combined with a range of **local produce from the Thai Royal project**, garnished with fresh herbs from the resorts hydroponic garden.

RISTORANTE & PIZZERIA

Opening Time: 12.00 noon – 10.00 pm
Location: Ground floor, North building

ANTIPASTI & INSALATE / APPETIZERS & SALADS

Antipasto di salumi misti from our delicatessen 520
Selection of Italian cold cuts with pickled vegetables and olives

Calamari Fritti con Pannelle e salsa arrabbiata 390
Deep fried calamari with Chickpea Pannelle stick and arrabbiata sauce

Melanzane alla Parmigiana 320
Oven baked eggplant with mozzarella and tomato

Caprese di Burrata
420
Burrata mozzarella, tricolor tomato and fresh basil

Insalata di rucola, pecorino romano e pere 320
Of arugula salad with pear, pecorino cheese, honey and balsamic vinegar

Insalata di indivia rossa, salsa al gorgonzola e noci 390
Red endives salad, gorgonzola sauce and walnuts

Insalata di lattuga alla moda di Cesare 320
Romaine lettuce with toasted crostini, Parmigiano Reggiano, crispy pancetta and anchovy dressing

ZUPPE / SOUP

Minestrone Brio's style 220
Italian vegetable soup with Trofie pasta

Zuppa di funghi 220
Mix mushroom soup

Crema di patate e porri 220
Potato and leek soup

Prices are subject to 10% service charge and 7% government tax.

PASTA E RISOTTO / FIRST COURSE

We are serving in two different size:

	<i>Starter</i>	<i>Family style</i>
Ravioli di ricotta e spinaci al burro e salvia Homemade ricotta and spinach ravioli with Parmigiano Reggiano and sage	420	790
Lasagne "alla Bolognese" Homemade Oven-baked pasta layered with Bolognese and béchamel sauce	420	790
Risotto ai funghi con fonduta di Taleggio Mix mushroom risotto and Taleggio cheese fondue	520	990
Rigatoni al ragu' di cinghiale Rigatoni pasta with wild boar ragu'	520	990
Fusilloni giganti all'amatriciana Fusilloni pasta with spicy tomato and Italian bacon	450	890
Calamarata pasta con broccoli e vongole Tube shape pasta with green broccoli and clams	490	950
Fregola sarda con asparagi Verdi, pomodoro fresco e gamberi Fregola pasta, green asparagus, fresh tomato and shrimp	490	950

Fettucine alla salciccia nel parmigiano e tartufo nero estivo
Fettucine pasta served with Italian sausage and summer black truffle.
(Prepared table side from the parmesan wheel)

690 1,290

Spaghetti al nero di seppia ai frutti di mare
Black ink spaghetti with seafood tomato sauce
(Baked in foil parchment)

690 1,290

Bucatini cacio e pepe
Bucatini pasta with black pepper and pecorino sauce.
(Prepared table side from the parmesan wheel)

520 990

CARNE E PESCE / MAIN COURSE

Polpette al sugo con polenta morbida Meatball with tomato sauce and creamy polenta	590	Filetto di manzo alla griglia con verdure grigliate e gemolada 120 days Black Angus beef tenderloin, with mix grill vegetables and gremolada	1,290
Petto di pollo alla Milanese con pomodorini, mozzarella e pesto di basilico Chicken breast Milanese style with cherry tomato, mozzarella cheese and basil pesto	570	Rana pescatrice con pastinaca arrostita, salsa verde Monk fish with roasted parsnip and green sauce	1,290
Pancetta di mailale arrostita con fave, menta e carciofi Slow cook Pork belly with fava beans, mint and marinate artichokes.	790	Trancio di branzino, con caponata di verdure alla siciliana Roasted seabass filled, with sauté vegetable Caponata	590
Sogliola alla Mugnaia Lemon Sole with lemon, capper, parsley and butter sauce. Served on table side.	1,290		

PIZZA / CALZONI

Bianca ai 4 formaggi (without tomato sauce)	440
Fresh mozzarella cheese, taleggio, gorgonzola and parmesan cheese	
Capricciosa	380
Tomato, mozzarella, mushrooms, ham, artichokes and olives	
Campagnola	360
Tomato, mozzarella, bell pepper, mushroom and oven roasted pumpkin	
Napoletana	340
Tomato, mozzarella, anchoivies, capers, olives	
Speck & porcini	490
Tomato, mozzarella, smoked scamorza cheese and speck	
Romagnola	490
Tomato, mozzarella, stracchino cheese and mortadella	

Pugliese	490
Tomato, mozzarella, burrata, nduja and spinach	
Livornese	590
Tomato, mozzarella and mix seafood	
Salciccia e friarielli	420
Tomato, mozzarella, Italian sausage and friarielli vegetable	
Prosciutto crudo e rucola	440
Tomato, mozzarella, parma ham, rocket, parmesan shaved	
Piemontese	790
Mozzarella, artichoke and truffle cream	
Margherita	320
Tomato, mozzarella and basil	

I DOLCI / BRIO`S DESSERTS

Tiramisu	220
Modern approach on an Italian favorite	
Millefoglie con la crema pasticcera e salsa alle fragole	220
Millefoglie cake with custard cream and strawberry sauce	
Pistacchio panna cotta e lamponi	220
Pistachio Panna cotta with raspberry	
Tortino al cioccolato caldo con gelato al caramello salato	290
Chocolate fondant with salted caramel ice cream.	
Affogato al caffè	220
Vanilla ice cream with espresso coffee	
Sgroppino	320
Lemon sorbet with sparking Prosecco	

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