



BUON APPETITO






RISTORANTE & PIZZERIA

Brio is rustic designed ristorante @ pizzeria that focused on traditional Italian food with a modern touch. A comforting selection of antipasti from the deli, homemade pasta and traditional wood-fired pizzas are passionately prepared and served.

G floor, North Building,
Anantara Riverside Bangkok Resort

Opening Time : 12.00 noon - 10.00 pm
0 2476 0022 Ext. 1421

 facebook.com/Brioitalianrestaurant  Instagram: brio_italian_restaurant  Tripadvisor: Brio, Bangkok

COLD CUT

Mixed Anti Pasti

Italian charcuteries, Italian cheese, marinated artichokes, Kalamata olives, capers, homemade sun dried tomatoes, bruschetta, focaccia

380 for a plate for one 720 for a plate for two

APPETIZER / STARTER

Bruschetta

Olive oil roasted crostini, tomato salsa

350

Deep Fried Crispy Calamari

Deep fried crispy calamari, arrabiata sauce, arugula salad, parmesan shaves, lemon wedge

420

Eggplant Parmigiana

Oven baked eggplant with mozzarella, tomato sauce and fresh basil

380

Salmon Tartar

Salmon tartar, avocado, crispy shallots

420

Seared Scallop

Seared scallop, sautéed spinach tomato salsa, pine nut

850

SALAD

Caesar Salad

Romaine lettuce with toasted crostini, parmigiano reggiano, crispy bacon and Caesar dressing

420

Parma Burrata

Parma ham, tomatoes salad, extra virgin olive oil, casa mia black pepper




420

Avocado Salad

Wild arugula salad with cherry tomatoes, avocado, pine nut and lemon olive oil dressing

390




SOUP

- Brio Minestrone**  240
Traditional Italian vegetable soup
- Mushroom Cappuccino**  240
Creamy mushroom soup, truffle oil, tartufata crostini
- Classic Seafood Bouillabaisse**  350
Seafood soup, mussel, prawn, sea bass, mushroom, saffron mayonnaise crostini

PASTA

- Ricotta Ravioli**  440
Homemade ricotta and spinach ravioli with sage, and parmesan shaves
- Fettuccine Seafood**  720
Homemade fettuccine with seafood, tomato sauce and fresh burrata
- Beef Lasagna** 440
Homemade oven - baked pasta layered with Bolognese and béchamel sauce
- Penne Australian Black Angus Tenderloin** 820
Penne pasta, cherry tomatoes, beef tenderloin stripes, truffle jus, parmesan shaves
- Ricatoni Italian Bacon** 470
Ricatoni pasta, with pancetta bacon, light spicy tomato sauce, parmesan shaves
- Tagliatelle Chicken** 480
Homemade tagliatelle with baby chicken breast, mushrooms, shallots and light creamy gorgonzola sauce
- Fettuccine Pesto**   470
Homemade fettuccine, sundried tomatoes, pine nuts, basil pesto, cream, parmesan shaves
- Gnocchi Tuna** 540
Homemade gnocchi, zucchini sauce, tuna tartare and black olive
- Pasta of the Day** 470

RISOTTO

- Risotto Mushrooms**  540
Parmesan risotto with mixed mushrooms and Taleggio cheese fondue
- Saffron Risotto**   640
Saffron risotto with spicy Italian salami, fennel, mussel and squid

PIZZA

Margherita 	320
<i>Tomato, mozzarella, basil</i>	
Ham & Artichoke 	380
<i>Tomato, mozzarella, mushrooms, ham, artichokes and olives</i>	
Mortadella & Stracchino Cheese 	490
<i>Tomato, mozzarella, stracchino cheese and mortadella</i>	
Speck & Porcini 	490
<i>Tomato, mozzarella, smoked scamorza cheese and speck</i>	
Burrata & Spinach 	490
<i>Tomato, mozzarella, burrata, nduja and spinach</i>	
Seafood	590
<i>Tomato, mozzarella and seafood</i>	
Italian Sausage 	420
<i>Tomato, mozzarella, Italian sausage</i>	
Artichoke & Truffle 	790
<i>Mozzarella artichoke and truffle cream</i>	
Thai Green Curry Pizza	380
<i>Green curry coconut sauce, chicken, red onion, cherry tomatoes</i>	

MAIN

Australian Black Angus Tenderloin	1,490
<i>Grilled 200g Angus beef tenderloin (MBS2) with truffle mash potato, asparagus and pepper sauce</i>	
Wagyu Striploin	1,590
<i>Grilled 250g Darling Downs Wagyu (MBS4-5) beef striploin, onion puree, sautéed mushroom and red wine sauce</i>	
Lamb chop	1,590
<i>Grilled Australian lamb chop, carrot-ginger puree, butter leek and rosemary jus</i>	
Pork Tenderloin	890
<i>Roasted pork tenderloin wrapped in eggplant, pork croquette, apple rosemary chutney and red pepper sauce</i>	
Chicken Milanese	720
<i>Pan fried free range chicken breast with bread crumbs, tomato, mozzarella, roasted potato and basil pesto</i>	

FISH

Atlantic Cod Fish	820
<i>Herb-crusted black cod, confit tomatoes, butter homemade gnocchi with smoked ricotta cream sauce</i>	
Norwegian Salmon	750
<i>Pan fried salmon with artichoke puree, asparagus, lime curd and white wine sauce</i>	
Catch of the Day	720
<i>Seared fish "catch of the day", fennel – onion salad, parsley- white wine reduction</i>	
Tiger Prawns	1,050
<i>Sautéed tiger prawns with tomato white wine ragout and saffron risotto</i>	

DESSERT

Classic Tiramisu	240
<i>Mascarpone cream, amaretto, ladyfingers, coffee</i>	
Lime Cream	260
<i>Crème fraiche lime mousse, raspberry coulis, mango salsa</i>	
Cannoli Ricotta	290
<i>Sicilian Cannoli with ricotta filling, strawberry and raspberry fluid gel</i>	
Selection of Gelato Ice Cream	90 per scoop
<i>Chocolate, Vanilla, Raspberry</i>	

BEVERAGE

BEER

Chang <i>Thailand</i>	220
Singha <i>Thailand</i>	220
Peroni Nastro Azzurro <i>Italy</i>	280

COCKTAIL

Bellini Prosecco and peach sorbet	360
Aperol Spritz Prosecco, aperol	360
Negroni Campari, Red vermouth, Malfy Gin	360

GIN 45 ML

Malfy, Italian GIN	290
Bombay Sapphire	310

VODKA 45 ML

Smirnoff	280
Grey Goose	310

WHISKY 45 ML

Jack Daniels	280
Johnnie Walker Black Label	350

RUM 45 ML

Pampero Blanc	280
Bacardi Superior	300

SOFT DRINKS

Fresh Fruit Juice <i>Watermelon, Mango</i>	190
Chilled Fruit Juice <i>Orange, Apple</i>	160
Fizzy <i>Coke, Diet Coke, Sprite Tonic Water, Soda Water</i>	130

WATER

Acqua Panna San Pellegrino 500 ml.	200
Acqua Panna San Pellegrino 1,000 ml.	280

GRAPPA

Grappa Poli Moscato	280
Grappa Poli Sarpa	250
Grappa di Amarone riserva Bottega	320
Grappa La Malvasia di Nonino	450

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

BEVERAGE

CAFFETTERIA LAVAZZA

Americano 150

**Lavazza coffee also available in decaffeinated.*

Tè 140

English breakfast

Earl grey

Darjeeling

Jasmine green tea

Chamomile

Peppermint

Iced tea

DIGESTIVI LIQUORI

Limoncello 250

Sambuca 250

Amaro Averna 280

Frangelico 280