Secondi di Pesce - Fish

Pan Seared Atlantic Cod — 1,200
Cod “Brandade Fagottino”, Thyme Flavored Potato Foam, Olive Dust, “Puttanesca” Sauce

Roasted Chilean Sea Bass — 1,500
Green Peas Purée, Baby Broccoli and Crispy Rice, Glazed Mushrooms, Manila Clams, Champignon Mushroom Sauce

Secondi di Carne – Meat

12hrs Slow-Cooked A5 Wagyu Beef Cheeks — 1,300
“Acquerello” Saffron Risotto, Gremolata, Barolo sauce

Wagyu A5 Beef Tenderloin “Biscotti Rossini Style” — 2,950
Pan Seared Foie Gras, Balsamic Reduction, Shallots and Port Wine Foam, Spinach Cream, Red Wine Sauce, Summer Truffle

Slow Cooked Organic Chicken Breast — 900
Truffle Cauliflower Purée, Crispy Skin, Roasted Cauliflower Rosettes, Chicken Jus
Served with “Pennette” Pasta in Creamy Mushrooms Sauce

Grilled Pork Chop — 1,000
Toasted Barley “Risottato”, King Oyster Mushrooms, Guanciale, Crispy Pork Skin, “Robert” Sauce

Vegetarian · Contains Nuts · Pork · Seafood · Alcohol · Dairy Free · Gluten Free

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

Antipasti e Insalate - Appetizer and Salads

Biscotti Spring Salad — 590
Mesclun, Pickled Cucumber Gel, Dill and Verbena Flowers, Green Asparagus, Sugar Peas, White Balsamic Dressing

Burrata Campana — 630
Black Grapes Jelly, Smoked Fig, Parma Prosciutto Chips, Homemade Dehydrated Grapes, Aged Balsamic Vinegar DOP

Beef Carpaccio — 750
Summer Truffle, Arugula Salad, Crispy Parmesan, Homemade Truffle and Roquette Mayonnaise, Ceps Mushrooms, Roasted Pine Nuts

Eggplant Parmigiana — 400
Eggplants, Tomato Sauce, Mozzarella, Parmesan Cheese

Poached Maine Lobster — 1,200
Smoked Beetroot Sorbet, Stracciatella Cheese, Oregano, Basil Seeds

Hokkaido Sea Scallops — 1,150
Sour Apple, Roasted Fennel Purée, Romanesco, Parma Prosciutto, Lemon Gel, Roasted Fish Jus

Zuppe - Soup

Seafood & Shellfish Soup — 850
Shellfish Broth, Scallops, Mussels, White Fish, Tiger Prawns, Baby Squids, Crispy Garlic Bruschetta

Topinambours and Black Truffle “Passata” — 700
Summer Truffle, Flavored of Smoked Hay, Charcoaled Potatoes, Sour Cream

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Focaccia & Sharing Dishes

Focaccia Mascarpone — 720
Mascarpone and Mozzarella Cheese, Truffle Oil, Chives

Focaccia Parma Ham — 820
Mascarpone and Mozzarella Cheese, Parma Ham, Roquette Salad

Selection of Traditional Italian Cold Cuts Board — 800
Pistachio Mortadella D.O.P, Spicy Salami "Nduja Artigianale," Salame Nostrano, Prosciutto di Parma 18 Months

Italian Prime Cheese Selection — 750
Gorgonzola D.O.P, Caciocavallo "Stagionato in Grotta", Taleggio 100 days D.O.P,
Parmigiano Reggiano 24 Months, Walnut Bread

Biscotti's Pizza

Bianca — 790
Brie Cheese, Champignon Mushrooms, Parma Ham, Shaved Summer Truffle

Diavola — 650
Spicy Salami, Taggiascha Olives, Mozzarella

Boscaiola — 650
Italian Sausage, Wild Mushrooms, Provolone Cheese

Burrata Cheese and Parma Ham — 890
Roquette Leaves, Shaved Parmesan

Margherita — 500
Tomatoes Coulis, Buffalo Mozzarella, Basil

Quattro Stagioni — 750
Tomato Coulis, Cooked Ham, Artichokes, Olives, Mushrooms, Mozzarella Fior di latte

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Paste Trafilate Al Bronzo E Risotti - Bronze Drawn Pasta and Risotti

Spaghetti allo Scoglio — 850
Shellfish Broth, Mussels, Tiger Prawns, Scallops, Confit Cherry Tomatoes, Lemon Zest

Linguine alle Vongole — 850
Clams, "Bottarga" Red Mullet Roe, Garlic, White Wine

Penne alla Carbonara — 800
Pecorino Cheese, Parmigiano Reggiano 24 Months, Crispy Guanciale di "Colonnata"

Risotto al Tartufo — 1,300
"Acquerello" Rice, Ceps Mushrooms, Parmigiano Reggiano 24 Months, Shaved Summer Truffle, Truffle Paste

Risotto Asparagi e Trota Affumicata — 950
"Acquerello" Rice, Asparagus, Smoked Trout and Roes, Lime, Verbena Flowers

Paste Casarecce - Homemade Pasta

Homemade Lasagna — 650
Beef Ragout, Tomato Sauce, Béchamel, Parmigiano Reggiano 24 Months

Tortelli alla "Caprese" — 750
Stuffed with Fresh Mozzarella and Burrata Cheese, "Pappa al Pomodoro", Basil Oil

Pappardelle Bolognese — 800
Beef Ragout, Tomato Sauce, Parmigiano Reggiano D.O.P 24 Months

Fettuccine ai Funghi Porcini — 900
Ceps Mushrooms "Trifolati", Asparagus, Black Truffle, Parmigiano Reggiano D.O.P 24 Months

Tagliolini al Nero di Seppia — 800
Black Ink Tagliolini, Local Baby Squids, White Wine Sauce

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