

Secondi di Pesce – Fish

- Ballotine of Lemon Sole with Morel Mushrooms** 🌿 🍷 2,600
Morel Mushrooms, Stuffed Jumbo Morels, Parsley and Potato Purée, Tangy Roasted Fish Jus
- Chilean Sea Bass** 🌿 🐟 1,650
Stuffed Cabbage, Guanciale, “Mugnaia” Sauce, Black Garlic Emulsion

Secondi di Carne – Meat

- 12 Hours Slow-Cooked A5 Wagyu Beef Cheeks** 🍷 1,300
“Acquerello” Saffron Risotto, Gremolata, Barolo Sauce
- Okan Marbling 5 Wagyu Beef Tenderloin** 🍷 2,800
Roasted Wagyu Beef A5 Tenderloin, Honey Glazed Carrots, Parsnip and Apple Purée
Buckwheat, Black Winter Truffle Sauce
- Organic Chicken Breast “Red Label”** 🌿 🍷 1,200
Slow Cooked Organic Chicken Breast from Klong Phai Farm, Black Truffles,
Sautéed Swiss Chard, Brown Butter, Lemon and Sage Chicken Sauce
- New Zealand Lamb “Lumina”** 🍷 🐏 1,600
Grilled Lamb Chops, Braised Onion, Hazelnut and Lamb, Seared Artichokes, Plums and Lamb Jus
- Rack of Veal “A la Milanese”** 1,450
Served with Roquette, Confit Tomato, Parmesan Shavings and Lemon
- Wagyu Rib Eye MBS 4 “A la Grilla” (250g)** 🍷 2,900
Served with Truffle and Asparagus Salad, Mashed Potato, Truffle Jus
- “Fiorentina” Wagyu Beef T-Bone MBS 5 (1,200g)** 🍷 6,990
Served with Eggplant Caponata, Mashed Potato, Red Wine Jus

🌿 Vegetarian 🍷 Vegan 🥜 Contains Nuts 🌶️ Spicy 🐟 Pork 🐠 Seafood 🍷 Alcohol
🍏 Healthy 🚫 Fat Free 🥛 Dairy Free 🌾 Gluten Free 🌱 Sustainable 🌿 Organic

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

biscotti
BANGKOK

DEGUSTATION MENU

5 Courses Degustation Menu
3,300 ++

5 Wines Pairing Experience
1,590 ++

CAPELANTE

Hokkaido Sea Scallops

Guanciale, Celeriac Purée, Crispy Leeks, Carrot Dressing
Ferrari, “Maximum”, Blanc de Blancs, Brut, Trento DOC, NV.

AGNOLOTTI

Beef Agnolotti

Filled with Braised Beef Shank, Spinach and Parmesan, Pecorino Sauce, Roasting Jus
Pinot Grigio, Zorzettig, Friuli-Venezia Giulia DOC, 2021

SOGLIOLA

Ballotine of Lemon Sole with Morel Mushrooms

Morel Mushroom Farced, Stuffed Jumbo Morels, Parsley and Potato Purée,
Tangy Roasted Fish Jus
Nebbiolo, “La Malora”, Vite Colte, Langhe DOC, Piedmont, 2020

FILETTO

Okan Marbling 5 Wagyu Beef Tenderloin

Roasted Wagyu Beef A5 Tenderloin, Honey Glazed Carrots, Parsnip and Apple Purée,
Buckwheat, Black Winter Truffle Sauce
Amarone della Valpolicella, Villa Loren, Amarone DOCG, Veneto, 2019

DOLCE

Signature Amalfi Lemon

Ivory White Chocolate Mousse, Confit Amalfi Lemons, Limoncello Sorbet
Bottega, Limoncello di Sorrento

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Antipasti e Insalate – Appetizers and Salads

Beetroot and Foie Gras Salad 🌿 🥑 🍷	900
Heirloom Beetroots, Foie Gras Terrine, Smoked Eel, Walnuts, Aged Balsamic Vinaigrette	
Burrata Campana 🌿	650
Blood Oranges Textures, “Crescione”, White Anchovies, White Balsamic Vinegar	
Wagyu Beef Carpaccio 🥩	750
Black Truffles, Confit Egg Yolk, Aged Parmesan Foam, Mizuna Leaf, Toasted Buckwheat	
Veal and Tuna “Like a Tonnato” 🌿	750
Slow Cooked Veal Loin, Marinated Tuna, Tonnato Sauce, Parmesan Tuiles, Caper Powder	
Hokkaido Sea Scallops 🌿 🦪	1,150
Pan Seared Hokkaido Sea Scallops, Guanciale, Celeriac Purée, Crispy Leeks, Carrot Dressing	

Zuppe – Soups

Seafood & Shellfish Soup 🌿 🦪 🍷	850
Shellfish Broth, Scallops, Mussels, White Fish, Tiger Prawns, Baby Squids, Crispy Garlic Bruschetta	
Chestnut and Prosecco Velouté 🌿 🥑 🍷 🍷	650
Black Truffles, Chestnut Purée, Parsley Oil, Focaccia Crumble	

Da Condiuidere – Sharing Dishes

Selection of Traditional Italian Cold Cuts 🥩 🥩	Small 750 Large 1,400
Pistachio Mortadella D.O.P, Prosciutto di Parma 18 Months, Salame Nostrano, Coppa Piacentina, Guanciale di Cinta Senese	
Italian Prime Cheese Selection 🌿 🥑	Small 675 Large 1,300
Parmigiano Reggiano 24 Months, Gorgonzola D.O.P, Scamorza “Affumicata”, Pecorino Romano, Taleggio 100 Days D.O.P	

Biscotti's Focaccia

Mascarpone Focaccia 🌿	720
Mascarpone and Mozzarella Cheese, Truffle Oil, Fresh Chive	
Focaccia al Prosciutto di Parma 🥩	820
Parma Ham, Mascarpone and Mozzarella Cheese, Truffle Oil, Roquette Salad	

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  Vegan
  Contains Nuts
  Spicy
  Pork
  Seafood
  Alcohol
  Healthy
  Fat Free
  Dairy Free
  Gluten Free
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Biscotti's Pizza

Bianca 🥩	790
Brie Cheese, Champignon Mushrooms, Speck Ham, Shaved Black Truffle	
Diavola 🥩	650
Spicy Salami, Taggiasche Olives, Mozzarella Fior di Latte	
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	

Paste Secca e Risotti – Dried Pasta and Risotto

Spaghetti allo Scoglio 🌿	900
Shellfish Broth, Mussels, Tiger Prawns, Scallops, Confit Cherry Tomatoes, Lemon Zest	
Linguine alle Vongole 🌿 🍷	850
Clams, “Bottarga” Red Mullet Roe, Garlic, White Wine	
Rigatoni alla Carbonara 🥩	800
Pecorino Cheese, Parmigiano Reggiano 24 Months, Crispy Guanciale di Cinta Senese	
Risotto al Tartufo 🌿 🍷	1,300
“Acquerello” Rice, Ceps Mushrooms, Parmigiano Reggiano 24 Months, Shaved Black Truffles	
Risotto al Vino e Radicchio 🌿 🍷 🍷	800
“Acquerello” Rice, Mulled Wine, Gorgonzola Cheese Fondue, Confit Radicchio Leaves, Walnuts	

Paste Casareccio – Homemade Pastas and Ravioli

King Crab Tagliolini 🌿 🍷	1,250
Tagliolini Pasta, Crab Meat and King Crab, Crab Bisque, Cherry Tomatoes, Parsley Oil, Garlic Foam	
Potato and Scamorza Cheese Tortelli 🌿	900
Sage Butter Emulsion, Leeks Purée, Crispy Leeks	
Beef Agnolotti 🍷	850
Filled with Braised Beef Shank, Spinach and Parmesan, Pecorino Sauce, Roasting Jus	
Fettuccine ai Funghi Porcini 🌿	900
Ceps Mushrooms “Trifolati”, Asparagus, Black Truffles, Parmigiano Reggiano 24 Months	
Pappardelle Bolognese	800
Beef Ragout, Tomato Sauce, Parmigiano Reggiano 24 Months	

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