

biscotti		
BANGKOK		
DEGUSTATION MENU		
5 Courses Degustation Menu		5 Wines Pairing Experience
3,300 ++		1,590 ++
CAPESANTE		
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, Zorzzettig, 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		
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.		

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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 Condividere - 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		
 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'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	
Pasta 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	
Pasta Casareccie – Homemade Pastas and Ravioli	
King Crab Tagliolini  	1,250
Tagliolini Pasta, Crab Meat and King Crab, Crab Bisque, Cherry Tomato, 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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