

biscotti

'Antipasti e Insalate' - Appetizers and Salads

Soft Shell Crab Salad, Green Leaves, Potato, Fennel & Herb Dressing 🍷	580
Slow Cooked Octopus, Chick Peas Puree, Shellfish Mayonnaise, Lemon Zest GF	720
Tuna Tartare, Avocado, Tomato, Citrus Confit Cream GF	545
Sea Scallops, Cream of Bufalo Mozzarella, Cherry Tomatoes Confit, Olives Pate GF	820
Eggplant Parmigiana, Mozzarella, Tomato, Basil (V)	450
Beef Carpaccio, Rosemary Oil, Rocket Leaves, Parmigiano cheese Shaved Champignons GF	595
Italian Caprese, Tomato, Mozzarella di Bufala, Taggiasche Olives, Basil (V) GF	660
Burrata, Baked Tomatoes, Grilled Ciabatta Bread, Basil dressing (V) 🍷	680
Rocket Salad, Artichoke, Sun-dried and Cherry Tomatoes (V) GF Taggiasche Olives, Parmesan	540
Organic Salad, Ten-Year-Old Balsamic Vinegar (V) GF	350/420
Traditional Italian Cold Cuts Selection (For 2 Person)	1500
Coppa Piacentina, Salame Cacciatorino, Parma Ham, Culatello, Sun-dried Tomatoes Italian Cheese selection. Jam, Nuts	800

'Zuppe' - Soups

Ligurian Seafood Soup, Shellfish Broth, Sea Bass, Scallops, Prawns Live Black Mussels, Bread Croutons	640
Porcini & Wild Mushroom Soup, Aromatic Herbs (V) GF	510
Pumpkin Soup, Gorgonzola and Rosemary Espuma, Crispy Pancetta	430

Signature Focaccia

Biscotti's Signature Focaccia Mascarpone, Truffle Oil (V) 🍷	590
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Pizza

'Bianca', Brie cheese, Chiodini Mushrooms, Speck ham, Black Truffle	640
'Diavola', Spicy Salami, Taggiasche Olives, Mozzarella	490
'Unica', Roasted Capsicum, Olives, Coppa Ham, Rocket Leaves, Pecorino Cheese	550
'Seafood', Mussels, Clams, Scallops, Prawns, Calamari	550
'Burrata and Parma Ham', Rocket Leaves, Shaved Parmesan 🍷	850
'Margherita', Tomato Coulis, Buffalo Mozzarella, Basil (V)	480

Seasonal Italian Truffle

Truffles are rare seasonal mushrooms grown underground beneath the trees, Certain truffles are available at different times of the year. This season, we feature Black Winter Truffle Experience and enjoy the flavors and aromas of fresh truffle Shaved on top of your a la carte selection.

Black Winter Truffle, 1 gr.	190
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Risotto "Acquerello" Carnaroli Extra, Vercelli

Risotto Black Truffle, Porcini, 16-Month Grana Padano (V) 🍷 GF	980/1290
Risotto with Boston Lobster and its Bisque GF	920
Risotto with Green Peas, Pancetta, Seared Foie Gras and Parmesan Cheese GF	810

Pasta "Garofalo" Gragnano Napoli

Linguine Vongole, Live Clams, Grey Mullet Bottarga	640
Rock Lobster Spaghetti, Shellfish Bisque, Cherry Tomatoes, Italian Parsley	610/750
Spaghetti Seafood with Tomato Coulis, Olive Oil, Cherry Tomatoes	640
Penne, Lamb Ragout, Green Beans, Red Wine Gel	530/640
Black Ink Angel Hair, King Crab, Prawns, Sundried Tomato Basil and Burrata drizzle	810
Caserecce, Green Asparagus, Porcini Mushrooms, Shaved Black Truffle (V) 🍷	590

Homemade Pasta and Ravioli

Ossobuco Ravioli, Black Truffle Sauce, Shaved Black Truffle	1050
Home made Lasagna, Traditional Bolognese Style 🍷	590
Tagliolini with Trapanese Pesto, Italian Sausage, Aged Ricotta Cheese	580
Fettuccine, Parma Ham, Mushrooms, Truffle Essence, Parmesan	670

'Pesci e Carni' - Fish and Meat

Sockeye Wild Salmon, Bronte's Pistachio Pesto, Sicilian Cherry Tomatoes Purple Potatoes 🍷 GF	1200
Mediterranean Sea Bream, Vegetable "Caponata", Black Carrots Saffron Sauce GF	1150
Seared Chilean Sea Bass, Sautéed Mushrooms Sauce, Garden Peas, Shallots GF	1350
Tagliata di Bue alla Toscana, Premium Australian Ribeye Beef, Rocket Leaves Shaved Parmesan Cheese, Cherry Tomatoes with Basil Pesto, Balsamic Reduction GF	1500
Braised Wagyu Beef Cheek, Mashed Potatoes, Porcini Mushrooms, Kenya beans GF	990
Charcoal Grilled Australian Lamb Chops, Aromatic Shallots Sauce Roasted Baby Potatoes, Onion, Red Radish GF	1600
Grilled Angus Tenderloin "Rossini Style", Foie Gras, Sautéed Spinach Red Wine Sauce, Shaved Black Truffle 🍷 GF	1990

Prices are in Thai Baht and exclusive of 10% service charge and applicable government tax.

We only use Halal meat in our menus | Truffles are not included in any promotional program. Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

(V) Vegetarian Dishes | 🍷 Biscotti's Favorites / **GF** Gluten Free