

biscotti

'ANTIPASTI E INSALATE' - APPETIZERS AND SALADS

Italian Cheese Selection Jam, Honey, Dried Fruits	890
Soft Shell Crab Salad  Green Leaves, Potato, Fennel & Herb Dressing	620
Tuna Tartare GF Avocado, Tomato, Citrus Confit Cream	595
Sea Scallops GF Cream of Buffalo Mozzarella, Cherry Tomato Confit, Olives Pate	820
Eggplant Parmigiana V Mozzarella, Tomato, Basil	490
Fritto Misto Calamari, Prawns, Fish Fillet, Zucchini, Carrots, Aioli Sauce	790
Burrata  V Baked Tomatoes, Grilled Ciabatta Bread, Basil Dressing	680
Rocket Salad V GF Artichoke, Sun-Dried and Cherry Tomatoes, Taggiasche Olives, Parmesan	590
Organic Salad V GF Ten-Year-Old Balsamic Vinegar	450
Selection of Traditional Italian Cold Cuts (For 2 Person)	1,550

'ZUPPE' - SOUPS

Seafood Soup Shellfish Broth, Scallops, Prawns, Mussels, Fish Fillet	640
Porcini and Wild Mushroom Soup  V GF Aromatic Herbs	510

SIGNATURE FOCACCIA

Biscotti's Signature Focaccia Mascarpone  V Truffle Oil	650
Biscotti's Signature Focaccia Mascarpone Parma Ham, Rocket leaves, Shaved Alba White Truffle	1,230

PIZZA GOURMET

Bianca Brie Cheese, Chiodini Mushrooms, Speck Ham, Alba White Truffle	1,090
Diavola Spicy Salami, Taggiasche Olives, Mozzarella	580
Mortadella e Pistacchi Mortadella, Pistachio, Buffalo Mozzarella, Lemon Zest	670
Gamberi e Rucola Prawns, Rocket Leaves, Shaved Pecorino Cheese	630
Burrata and Parma Ham  Rocket Leaves, Shaved Parmesan	890
Margherita V Tomato Coulis, Buffalo Mozzarella, Basil	470

ITALIAN CHEESE SELECTION

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

Alba White Truffle , 1 gr.	890
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RISOTTO

Risotto Alba White Truffle  V GF Porcini Mushrooms, 16-Month Grana Padano	1,360 / 1,590
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PASTA

Rock Lobster Spaghetti  Shellfish Bisque, Cherry Tomatoes, Italian Parsley	750
Penne Lamb Ragout, Green Beans, Red Wine Gel	560 / 680
Linguine Prawns Scallops, Tomato Coulis, Cherry Tomatoes, Italian Parsley	730
Spaghettini V Garlic Oil, Bell pepper Sauce, Seasonal Garden Vegetables	550

HOMEMADE PASTA AND RAVIOLI


Ravioli Ossobuco Black Truffle Sauce, Shaved Alba White Truffle	1,200 / 1,350
Home Made Lasagna  Traditional Bolognese Style	650
Tagliolini Crab, Boston Lobster, Lobster Bisque, Italian Parsley	1,150
Fettuccine  V Wild Mushrooms, Asparagus, Shaved Alba White Truffle, Parmesan	1,390

'PESCI E CARNI' - FISH AND MEAT

Tasmanian Salmon GF Pink Peppercorn Brandy Sauce, Pistachio Powder, Asparagus, Mashed Purple Potatoes	1,250
Seared Chilean Sea Bass  GF Sautéed Mushroom Sauce, Green Peas Puree, Baby Carrots	1,350
Duck Breast Sous Vide GF Pumpkin Puree, Caramelized Shallots, Romanesco, Berries Red Wine Sauce	990
Braised Wagyu Beef Cheek Polenta, Porcini Mushrooms	1,100
Charcoal Grilled Australian Lamb Chops GF Aromatic Shallot Sauce, Roasted Baby Potatoes, Onion, Red Radish	1,750
Angus Beef Tenderloin "Rossini Style"  GF Foie Gras, Mashed Potatoes, Sautéed Spinach, Red Wine Sauce, Shaved Alba White Truffle	2,590

Prices are in Thai Baht plus 10% service charge and 7% 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 | **GF** Gluten Free |  Chef Recommend