

The Italian



MOZZARELLA BAR

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| Burrata di Andria con pomodorini e basilico G V | 350 |
| Imported burrata, colorful cherry tomatoes, basil | |
| Burrata al tartufo rucola e tartufi G V | 380 |
| Truffled burrata, rocket, shaved truffle | |
| Burrata di Andria con cipolline al balsamico G V | 350 |
| Imported burrata, balsamic cured onions | |
| Mozzarella alla caprese classica G V | 310 |
| Caprese salad - imported mozzarella, tomatoes, basil | |
| Prosciutto di parma e mozzarella G P | 620 |
| Imported buffalo mozzarella, Parma ham | |

SCHIACCIATE TUSCAN STUFFED FLAT BREAD

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| Mascarpone e tartufo V | 350 |
| Mascarpone cheese, black truffle | |
| Salmon affumicato, mascarpone e rucola | 330 |
| Smoked salmon, mascarpone cheese, rocket | |

FRUTTI DI MARE E PESCI SEAFOOD AND FISH

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| Cacciucco alla livornese L S | 620 |
| Tuscan style lightly spicy seafood soup | |
| Bianco di snow fish in guazzetto L S | 1,290 |
| Poached snow fish with aromatic tomato "guazzetto" Cerignola olives and zucchini | |
| Gran fritto misto G S | 590 |
| Prawns, calamari, bay scallops, whitebait soft shell crab, zucchini, tartar sauce | |
| Branzino alla crema di basilico L S | 950 |
| pomodorini e cozze | |
| Imported sea bass, basil cream candied cherry tomatoes, mussels | |

ANTIPASTI / APPETISERS

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| Insalata Cesare Cardini G S P | 290 |
| Caesar salad - Romaine lettuce, croutons crispy bacon, parmesan cheese | |
| Calamari alla griglia G S | 390 |
| Grilled calamari, Panzanella salad | |
| Cappesante dorate L S | 590 |
| Pan seared diver scallops, brown rice, raisin Lipari caper sauce | |
| Insalata di frutti di mare L S | 530 |
| Sicilian style seafood salad with celery, parsley lemon dressing and a touch of chillies | |
| Carpaccio del Trentino L | 530 |
| Beef carpaccio "Trentino style", lemon dressing wild rocket, parmesan cheese | |
| Polpette della nonna G L P | 320 |
| Grandma's meatballs, tomato sauce, mashed potatoes | |
| Insalata di rucola e Parmigiano L V | 270 |
| Wild rocket salad, parmesan cheese cherry tomatoes, balsamic vinaigrette | |
| Prosciutto di Parma L V | 590 |
| 24 months aged Parma ham, Retato melon | |
| Vitello tonnato G S | 590 |
| Sliced Dutch veal, tuna cream, roasted peppers Piedmont potato salad | |
| Antipasto misto per 2 P | 1390 |
| Sliced Arancini, fried calamari, truffle schiacciata, parma ham, speck, salami di Felino, burrata and cherry tomatoes, marinated olives, marinated white anchovies fried olives | |

ZUPPE E MINESTRE / SOUPS

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| Minestrone alla Genovese L V | 240 |
| 11 vegetable minestrone soup with pesto | |
| Crema di funghi selvatici aromatizzata al tartufo nero L V | 260 |
| Velvety wild mushroom soup, black truffle scent | |

PASTE FATTE IN CASA E RISOTTI / PASTA & RISOTTO

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| Ravioli piemontesi con vellutata di Pomodoro P | 390 |
| Beef and pork filled ravioli, tomato veloute rocket cress | |
| Tagliatelle con salsiccia e funghi G L S | 390 |
| Homemade tagliatelle, wild mushrooms Italian sausage, fresh herbs | |
| Linguine ai frutti di mare G L S | 620 |
| Linguine with prawns, scallops, calamari, mussels clams, tomato sauce | |
| Tagliolini al granchio G L S | 690 |
| aglio e olio | |
| Tagliolini with crab, olive oil, garlic, chillies | |
| Spaghetti alle vongole G L S | 420 |
| Spaghetti with clams, garlic, white wine, parsley | |
| Paccheri filanti V | 390 |
| Paccheri pasta, tomato sauce, basil parmesan cheese, mozzarella | |
| Risotto con porcini e foie gras L | 780 |
| Carnaroli risotto, porcini mushrooms, Alpine butter parmesan cheese, seared foie gras | |
| Risotto dripping ai frutti di mare L S | 610 |
| Seafood risotto, artistic drippings of basil capsicum, squid ink reduction | |

CARNI / MEATS

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| Orecchia di elefante alla Milanese G L P | 750 |
| Butter fried breaded pork chop Milanese style cherry tomatoes, roasted potatoes, rocket salad | |
| Ossobuco alla Milanese G L | 690 |
| Milanese style veal ossobuco with white wine vegetables and saffron risotto | |
| Lombatello di manzo Wagyu alla griglia, puree di patate e legumi glassati L | 890 |
| Grilled Australian wagyu hanging tenderloin mushrooms, roasted potatoes | |
| Abbacchio a scottadito G L | 1,150 |
| Charcoal grilled lamb chops, gratinated eggplant mashed potatoes, thyme jus | |
| Galletto alla griglia G L | 470 |
| Charcoal grilled baby chicken, porcini mushrooms fregola, summer truffle sauce | |

CONTORNI / SIDES

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| Spinacino all'aglio L V | 90 |
| Sauteed spinach, garlic, extra virgin olive oil | |
| Pure di patate al tartufo L V | 90 |
| Truffled mashed potatoes | |
| Patate arrosto L V | 90 |
| Roasted potatoes | |
| Patate fritte alle erbe Toscane V | 90 |
| Tuscan fries seasoned with sea salt and Tuscan herbs | |

👨‍🍳 Chef recommended
 🌿 Spa Cenvaree Recommended
 🔥 Mild
 🔥🔥 Spicy
 🔥🔥🔥 Very Spicy
G Contains Gluten
L Contains Lactose
S Contains Seafood, Crustacean or Molluscs
P Contains Pork
N Contains Nuts
V Vegetarian

All prices are quoted in Thai Baht and subject to 10% Service Charge and 7% Government Tax.