

ANTIPASTI E INSALATE – STARTER AND SALAD

P ANTIPASTI E SELEZIONE DI SALUMI Antipasto bar, our home-made preserves and artisan small goods on display	450	BURRATA Cow milk cheese, piadina, Sicilian anchovies, preserved lemon	500
CARPACCIO DI TONNO Tuna carpaccio, orange, fennel	650	P AFFETTATI MISTI Parma ham, fennel salami, spicy salami	630
P PROSCIUTTI MISTI San Daniele, Parma ham, jamón iberico, melon	750	V VERDURE GRIGLIATE E CAPRINO Grilled zucchini, eggplant, bell pepper, asparagus, goat cheese	450
CAPELANTE, CREMA DI ZAFFERANO E ZUCCHINE Grilled scallops, saffron cream, zucchini	490	COZZE ALLA MARINARA Australian mussels, tomato, chilli, garlic, parsley	690
CALAMARI IN PADELLA Pan-fried squid, chick peas, chilli, basil	390	V INSALATA CAPRESE Tomato, buffalo mozzarella, capers, red onions, basil, balsamic vinegar	410

ZUPPE – SOUPS

V MINISTRONE ALLA GENOVESE Traditional vegetable soup, basil pesto	320
ZUPPA DI PESCE Seafood soup	490

PASTA E RISO

RICE AND PASTA

RISOTTO DEL GIORNO Today's risotto	400
V GNOCCHI AL POMODORO E BASILICO Potato dumplings, tomato coulis, basil	400
TORTELLONI D'ANATRA Duck and mushroom tortelloni, intense duck jus, caramelised pear	450
TAGLIOLINI AL NERO CON CAPESANTE E FAVE Black ink tagliolini, scallops, fava beans	450
V MEZZE LUNE ALLA ZUCCA Half-moon ravioli, pumpkin, ricotta cheese, almond	390
P FETTUCINE ALLA CARBONARA Traditional crispy pancetta, egg, Pecorino cheese, black pepper	390
SPAGHETTI ALLA MARINARA Seafood, chilli, olive oil, garlic, parsley	650
V PAPPARDELLE CON FUNGHI PORCINI Home-made pappardelle, porcini mushrooms, fresh herbs	620
TAGLIERINI AL GRANCHIO Crab, chilli, extra virgin olive oil, bottarga	850
P RIGATONI SALSICCIA E PISELLI Rigatoni, pork sausage, green peas, smoked mozzarella	420

V MARGHERITA Tomato sauce, buffalo mozzarella, fresh tomato, oregano, basil	320
P DIAVOLA Tomato sauce, mozzarella, salami, chilli, roasted peppers, oregano	390
P PROSCIUTTO DI PARMA Tomato sauce, mozzarella, Parma ham, rocket, Parmesan cheese	400
PESCATORA Tomato sauce, mozzarella, squid, scallops, prawns	550

LA GRIGLIA – THE GRILL

LA FIORENTINA 400g 150 days grain-fed Australian Angus T-bone, mixed salad	1,450
SCOTTA DITO Victorian Castricum lamb cutlets, goat cheese, rocket, lentils, green sauce	970
SALMONE PATATE E PORRI Grilled salmon, potato, leeks, bell pepper sauce	800
CONTROFILETTO DI MANZO 220g 150 days grain-fed Australian Angus beef rib eye, wild mushroom ragout, onion rings	1,150
POLLASTRINO ALLA DIAVOLA Char grilled baby chicken, tomato gratin	600
FILETTO DI MANZO 200g Grilled fillet of Australian 250 days Jack's Creek Angus beef, roasted potatoes, sautéed spinach	1,650

SECONDI - MAIN COURSES

MERLUZZO AL FORNO Roasted snow fish, cherry tomatoes, basil	990
P ORECCHIA D'ELEFANTE Crumbed pork cutlet "Milanese", spring salad	640
ABBACCHIO ALLA ROMANA Slow roasted Victorian suckling lamb, rosemary, olive oil, Parmesan cheese, ratatouille	750
BARRAMUNDI ARROSTITO Roasted barramundi, caponata, shallots	650
OSSO BUCO ALLA MILANESE Slow cooked veal "Osso Buco", saffron risotto	750

PIZZA

V TRIFOLATA Tomato, mozzarella, wild mixed mushroom, Rosemary, truffle oil	420
SALMONE Tomato sauce, mozzarella, smoked salmon, capers, mascarpone, red onion	390
V VEGETARIANA Tomato sauce, mozzarella, zucchini, eggplant, bell peppers, asparagus, oregano	340
NAPOLETANA Tomato sauce, mozzarella, capers, anchovy	360

CONTORNI - SIDE DISHES

V INSALATA MISTA Seasonal mixed leaves, balsamic dressing	190
V INSALATA DI FINOCCHIO Fennel, orange, beetroot, capers, rocket, Pecorino cheese	190
V SPINACI AL BURRO Sautéed spinach, butter, garlic	190
V RUCOLA E PARMIGIANO Rocket salad, Parmesan shavings	190
V PATATINE FRITTE French fries, rosemary, aioli	190

DOLCI - DESSERTS

PANNA COTTA CON FRUTTI DI BOSCO Vanilla panna cotta, mixed berries	250
OSSESSIONE AL CIOCCOLATO Chocolate, chocolate, chocolate	280
TIRA MI SU Our famous tiramisu, Lavazza coffee, mascarpone, savoiardi, chocolate	220
CANNOLO RIPIENO Oven baked pastry dough, lemon, ricotta cheese filling	220
TORTA DEL GIORNO House-made cakes and pastries on display	220
GELATI DI STAGIONE A selection sorbet and ice-cream	
1 scoop	100
2 scoops	180
3 scoops	270
SELEZIONE DI FORMAGGI A selection of imported cheeses served with date chutney, fresh fruit and biscuits	

- Gorgonzola, Lombardy – soft, cow milk
- Pecorino Romano, Lazio – hard, sheep milk
- Parmigiano Reggiano
- Emilia Romagna – hard, cow milk

2 Cheeses	340
3 Cheeses	420

Please ask your waiter if you have any specific dietary needs

V = Vegetarian dishes

🌿 = Signature dishes

P = Dishes contain pork

SELEZIONE DI VINI WINE BY THE GLASS

			glass
Prosecco			250
Vino Bianco	50cl	25cl	glass
Frascati, <i>Fontana Candida</i> – Lazio Italy	940	470	280
Pinot Grigio, <i>St. Margherita</i> - Veneto Italy	1,180	590	350
Chardonnay, <i>Wyndham Bin 222</i> - NSW Australia	1,100	550	330
Sauvignon Blanc, <i>Tahuna</i> - New Zealand	1,180	590	350
Vino Rosso			
Chianti, <i>Da Vinci</i> - Tuscany Italy	940	470	280
Nero D'Avola, <i>Dinari Del Duca</i> – Sicily Italy	1,180	590	350
Merlot Yellow Label, <i>Wolf Blass</i> - South Australia	1,240	620	370
Element Shiraz Cabernet, <i>Sandfold</i> - West Australia	840	420	250
Cab. Sauvignon, <i>Wyndham Bin 444</i> - NSW Australia	1,100	550	330

BEBITE – SOFT DRINKS

<i>Soft drinks</i>	
Coke, Coke Zero, Diet Coke, Sprite, Fanta Orange	90
Schweppes Tonic Water, Soda Water, Ginger Ale	90
<i>Mineral water</i>	
Minéré	70
San Pellegrino / Acqua Panna 500ml	180
San Pellegrino 750ml	210
Bracca Still / Sparkling 1000ml	160
<i>Fruit juices</i>	
Strawberry, Banana, Mango, Orange, Lemon, Cantaloupe	140
<i>Coffee</i>	
Caffé, Espresso, Macchiato	90
Caffé Latte, Cappuccino	100
Double Espresso, Double Macchiato, Decaffeinated Coffee	120
Chocolate	100
Irish Coffee	240
Caffé corretto	150

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

BEVANDE - COCKTAILS

Negroni	190
<i>Campari, sweet vermouth, gin</i>	
Bloody Mary	190
<i>Vodka, tomato, lemon juice, hot sauce, pepper, salt</i>	
Mojito	190
<i>Rum, lime, mint, brown sugar, soda water</i>	
Mai Tai	190
<i>Rum, dark rum, orange curacao, orange juice, lemon juice, pineapple juice</i>	
Classic Martini	190
<i>Gin or Vodka, dry vermouth</i>	
Frangelico Cream Martini	190
<i>Frangelico liqueur, Kahlua cream</i>	
Sgroppino	190
<i>Vodka, Lemon sherbet, prosecco</i>	
Bondy Crush	190
<i>Gin, Pimm's, mint, ginger ale</i>	

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BEVANDE - DRINKS

<i>Beers and Liqueurs</i>	
Singha, Heineken, Tiger	150
Birra Moretti	220
Corona	270
Corona Light	270
Amaretto, Cointreau, Galliano, Tia Maria	200
Bailey's Cream, Drambuie, D.O.M. Benedictine, Frangelico, Kahlua	220

<i>Whisky and Cognac</i>	
Glenfiddich <i>12 years</i>	200
Ballantine's Finest, Black Label, Chivas Regal	200
Jim Beam, John Jameson, Jack Daniel's	180
JW Red Label	150
Hennessy V.S.O.P., Remy Martin V.S.O.P.	200
Hennessy X.O., Remy Martin X.O.	350

<i>Digestif and Grappa</i>	
Amaro Averna, Limoncello, Sambuca, Tio Pepe	200
Fernet Branca	230
Taylor's Tawny Special Port	210
Grappa La Chardonnay, <i>Nonino</i>	250
Grappa La Malvasia, <i>Nonino</i>	310
Grappa Prosecco, <i>Frattina</i>	190
Grappa Cabernet Barrique, <i>Frattina</i>	230
Grappa Moscato Passito, <i>Duca Castelmonte</i>	330
Grappa, <i>Gaja Ca Marcanda</i>	350

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