

ANTIPASTO ALL'ITALIANA

Selection of 4 Cold Cuts, Italian Jams and Pickles, served with Warm Focaccia (P) **430**

Selection of 4 Cheese, Italian Jams and Pickles, served with Warm Focaccia **720**

Mix of all 4 Cold Cuts and 4 Cheese (P) **1,080**

ANTIPASTI

Burrata (V)(GF)  **590**


Heirloom Tomato Salad | Basil Pesto (N)

Beef Tartare  **810**

Quail Eggs | Honey Mustard | Black Truffle

Tuscan Panzanella Salad (V)  **460**

Roman Lettuce | Bell Pepper | Black Olives | Cucumber | Tomato | Lemon Dressing | Bread Croutons

Parmigiana (V)  **580**

Eggplant | Tomato Sauce | Mozzarella | Basil

Hokkaido Scallops (A)(SF)  **780**

Cauliflower | Sambuca liquor | Balsamic Vinegar | Green Sauce

Octopus Salad (SF)(GF)  **980**

Black Olives Leccino from Abruzzo | Celery | Potato | Dried Cherry Tomato

Foie Gras **1,030**

Caramelized Onion | Cherry from Italy | Mango Purée | Bread Brioche

Carpaccio (GF) **980**

Black Angus Beef Tenderloin | Rocket | Cherry Tomato | Lemon | Parmigiano Reggiano

Vitello Tonnato (SF)(GF) **780**

Slow Cooked Veal | Tuna | Anchovy | Capers | Mayonnaise

Insalata di Astice (SF) **1,990**

500gr Boston Lobster | Cucumber | Black Olives | Cherry Tomato | Onion | Basil | Lemon Dressing

SOUP

Pappa al Pomodoro (V)  **380**


Tuscan Style Tomato and Bread Soup

Truffle and Mushrooms (V)  **580**

Porcini from Italy | Champignons | Morels | Black Truffle

Astice (SF)  **1,180**

Lobster | Garlic and Basil Bread Croutons

Dietary Notes: (GF) Gluten Free, (N) Nuts, (V) Vegetarian, (A) Contains Alcohol, (P) Contains Pork,
(SF) Contains Seafood  Chef Recommends

 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.

PASTA “I CLASSICI ITALIANI”

Spaghettoni “Pastificio Mancini” A.O.P. (V) 🌿 🍴 680
Garlic | Olive Oil | Spicy Chilli

Trofie “Pastificio Morelli” (V) 🌿 580
Homemade Original Basil Pesto | Potatoes | French Beans

Pici Toscani “Pastificio Morelli” 🍴 680
Thick Eggless Spaghetti | Wagyu Beef Ragù

Orecchiette “Pasta di Camerino” (V) 560
Italian Turnip Tops | Garlic | Chilli | Toasted Breadcrumbs

Pappardelle All’ Astice (SF) 1,998
Homemade Pasta | 500gr Boston Lobster

Anellini Pecorara (V) Chef’s Bruno Hometown Specialty 🌿 🍴 680
Homemade Eggless Pasta Rings | Mix Vegetables | Fresh Ricotta

Tortelloni (V) 🌿 520
Homemade Eggless Pasta | Fresh Ricotta | Spinach | Tomato Sauce

Gnocchi 🌿 🍴 580
Homemade Potato Gnocchi | Roasted Duck Ragù | Pecorino Toscano

Carbonara (P) “The Original” 🍴 740
Spaghettoni “Pastificio Mancini” | Pork Guanciale | Eggs | Roman Pecorino

Lasagna Bolognese 680
Homemade Bolognese Beef Sauce | Mozzarella | Tomato Sauce

Tagliolini (SF) 580
Homemade Pasta | Lemon and Basil | Grilled Hokkaido Scallops

Tagliatelle (V) 780
Italian Porcini Mushrooms | Black Truffle

RISOTTO

“Acquerello Aged Rice from Turin, Best Rice in Italy”

Ai Funghi (V) 🌿 880
Italian Porcini | Morels | Black Truffle

All’ Astice (SF) 2,180
500gr Boston Lobster | Lemon

Alla Milanese 🍴 980
Saffron | 24 Karat Edible Gold Leaf | Bone Marrow

FROM THE GRILL

BEEF

T-Bone Fiorentina Wagyu Black Opal 1.5kg  **7,880** (Serves 2-3)

Rib Eye Wagyu Black Opal 300gr **2,780**

Rib Eye Black Angus Southern Grain 300gr **1,880**

Tenderloin Black Angus Southern Grain 300gr **1,780**

Suggested for rare, medium, medium rare

Tenderloin Wagyu Black Opal 300gr **2,800**

Suggested for medium rare, medium, medium well

Striploin Wagyu Black Opal 300gr **2,380**

Tenderloin Black Angus Rossini 200gr  **1,680**

Foie Gras | Spinach | Black Truffle

Suggested for rare, medium, medium rare

Wagyu Beef Cheek Braised in Barbera Wine **880**

PORK, LAMB, CHICKEN

Porchetta, Chef's Hometown Specialty 250gr   **980**

Roasted Pork Belly

Arrosticini Chef's Hometown Specialty 5 pcs  **680**

Handmade Lamb Skewers, Chef's Hometown Specialty

Herbs-Fed Boneless Chicken Diavola 750gr **720**

All grilled items come with 4 complimentary sauces: Mustard, Truffle, Red Wine and Mushroom

SEAFOOD & FISH

Poached Boston Lobster 500gr **2,180**



Black Truffle Mayonnaise | Lobster Bisque Risotto

Grilled Swordfish 300gr **1,480**

Green and Sour Sauce | Pomelo and Orange Salad

Seabass Fillet "in Cartoccio" 300gr  **680**

Cherry Tomato | Capers | Black Olives | Oregano

Grilled Mix Seafood Platter 1.5kg   **4,980** (Serves 2-3)

Lobster | Tuna | Squid | Seabass | Mussels | Octopus | Scallops | Prawns

VEGETARIAN SIDE DISHES

Homemade Potato Fries  **180**

Garlic | Smoked Paprika

Red Beet Salad (N)  **160**

Almonds | Onion | Basil Pesto


Heirloom Tomato Salad **180**

Mix Green Leaf Salad  **160**

Cime di Rapa Spicy **210**

Mashed Truffle Potato  **190**

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