# Volti Terrace Menu

Available daily from 11:30am to 6pm.

## ANTIPASTI

**Arugula Salad** (D,V,SD) **350**
Semi Dried Tomato, Tangerine, Artichoke, Parmesan, Aged Balsamic

**Heirloom Tomato Salad** (VG) **390**
Crushed Garlic, Basil, Honey Figs, Avocado

**Insalata Cesare** (PK,D,G,SF,MO,E)
Baby Cos, Crispy Bacon, Parmesan, Anchovies Dressing
Your Choice of: Classic, Chicken 520
Prawns 670

**Burratina alla Caprese** (D,V) **560**
Tomato, Yellow Mango, Roasted Olive, Italian Basil
Add Thinly Sliced Prosciutto (PK) 180 per 50gr

**Bruschetta al Pomodoro** (G,D,V) **390**
Organic Tomato, Stracciatella Cheese, Kalamata Olives, Extra Virgin Olive

**Fritto Misto all' Italiana** (G,SF,MO,G,E) **590**
Calamari, Prawns, Seabass, Soft Shell Crab, Artichokes, Sweet Anchovy Mayo, Nam Jim Jaew

**Melon and Prosciutto** (PK,SD) **490**
Herb Infused Melon, Parmesan Cheese, Pomegranate

**Salumi e Formaggi** (G,D,PK,A,SD)
Served with Focaccia, Pickled Vegetable, Mustard Fruit
2 Selection of Cold Cuts or Cheeses 590
4 Selection of Cold Cuts or Cheeses 880

**Crema al Pomodoro** (VG) **220/160**
Tomato Soup served Chilled or Hot, Fresh Avocado, Italian Basil

## PANINI

Served with Side Salad and Regular or Tuscan Fries

**Volti Cheeseburger** (G,D,E,SD) **650**
Provolone Cheese, Onion Jam, Lettuce, Pickels, Crispy Beef Bacon
Choice of Beef or Chicken Thigh

**Plant-Based Burger** (G,D,E,TN,V) **610**
Bun, Spicy Cheese, Sautéed Mushrooms, Lettuce

**Panino Mozzarella** (G,D,TN,V) **560**
Tomato Salad, Basil Pesto
Add Thinly Sliced Salami Milano (PK) 160 per 50gr
Add Thinly Sliced Speck Ham (PK) 200 per 50gr
Add Thinly Sliced Prosciutto (PK) 180 per 50gr

**BLT Panuozzo** (G,D,PK) **560**
Avocado, Crisp Pork Bacon, Lettuce, Organic Tomato

**Croc Mortadella** (G,D,PK,M,TN) **620**
Sourdough Bread, Mortadella Ham, Aragula, Tomato, Pistachio, Mustard

## PASTA

**Creste di Gallo al Pesto** (G,D,V,TN) **580/420**
Semi-dried Tomato, Roasted Shallot, Basil Pesto, Pinenut

**Spaghetti AOP** (D,G,V) **420**
Galic, EVO, Dry chili

**Linguini ai Frutti Di Mare** (G,A,SF,MO) **850**
Mixed Seafood, Cherry Tomato Salsa, Olive Oil, Chili, Lemon Zest

**Rigatoni ai Funghi** (G,D,A,E,V) **580/340**
Creamy Wild Mushroom, Truffle Paste
Add Thinly Sliced Prosciutto (PK) 180 per 50gr
Add Burratina (D,V) 290 per piece

**Mafalde alla Bolognese** (G,D,A,C) **580**
Slow-cooked Angus Beef Stew, Grana Padano Cheese, Tomato Salsa

**Paccheri all' Arrabbiata** (G,D,V) **480**
Spicy Pomodoro Sauce, Taggiasca Olive, Italian Parsley

## PIZZA

**Pizza Margherita** (D,G,V) **450/320**
San Marzano Tomato, Fior di Latte Mozzarella, Italian Basil
Add Burratina (D,V) 290 per piece

**Pizza Mortadella & Pistacchio** (G,D,PK,TN) **620**
White Base Fior di Latte Mozzarella, Mortadella Ham, Stracciatella, Pistachio

**Pizza Boquerone** (G,SF,D) **490**
San Marzano Tomato, Fresh Goat Cheese, Cured Anchovies, Roasted Capsicum, Arugula

**Pizza Cotto e Funghi** (G,D,PK) **620/410**
San Marzano Tomato, Fior di Latte Mozzarella, Pork Cooked Ham
Choice of Mushrooms or Pineapple Carpaccio

**Pizza Frutti Di Mare** (G,SF,F,MO,A) **890**
San Marzano Tomato, Prawn, Fish, Clam, Squid,Taggiasca Olive, Basil

**Pizza Quattro Formaggi** (G,D,V) **520**
White Base Fior di Latte Mozzarella, Gorgonzola, Taleggio, Stracchino, Poach Pear, Acacia Honey

**Pizza Diavola** (G,D,PK) **540/380**
Fior Di Latte Mozzarella, San Marzano Tomato, Spicy Salami, Kalamata Olive, Chili Flakes

**Pizza Carciofi & 'Nduja** (D,G,PK) **620**
White Base Fior di Latte Mozzarella, Marinated Artichoke, 'Nduja Spicy Pork Sausage

**Pizza Funghi e Tartufo** (G,D,E,V) **580/390**
White Base Fior di Latte Mozzarella, Wild Mushrooms, Truffle Paste, Quail Egg
Add Thinly Sliced Salami Milano (PK) 160 per 50gr
Add Thinly Sliced Speck Ham (PK) 200 per 50gr
Add Thinly Sliced Prosciutto (PK) 180 per 50gr

## COPPA GELATO

**Peach Coppa** (G,D,TN,E,V) **320**
Vanilla & Raspberry Ice Cream, Berry Sauce, Crumble Macarons, Cream

**Macadamia Coppa** (G,D,TN,V,E) **360**
Vanilla & Chocolate Ice Cream, Crunchy Macadamia, Caramel Sauce, Cream

**Strawberry Sundae** (G,D,TN,E,V) **320**
Vanilla & Strawberry Ice Cream, Whipped Cream, Strawberry Compote, Chocolate Sauce, Brownies, Banana

**Espresso Choco Coppa** (G,D,TN,E,V) **320**
Coffee and Chocolate Ice Cream, Tiramisu, Cream, Chocolate Sauce

**Pistachio Coppa** (G,D,TN,E,V) **380**
Chocolate & Pistachio Ice Cream, Fried Kadaif, Chocolate Sauce, Marshmallow, Chantilly

**Ice Cream e Sorbetto** (G,D,TN,S) **95** per scoop

**Fresh Fruit Platter** (VG) **290**

# Beverage

## BEER AND COCKTAILS

**Citrus IPA Spritz 450**
Chatri IPA . Malfy Gin . Lime . Honey syrup . Soda
***Style:*** *Bright, Refreshing, Lightly bitter*

**Spicy Michelada 420**
Peroni Italian Lager . Mezcal . Lime . Chili Vodka . Worcestershire sauce
***Style:*** *Mexican-inspired with modern twist*

**Tropical Beer Punch 360**
Chalawan Pale Ale . White Rum . Pineapple . Lime . Syrup . Grenadine
***Style:*** *Fruity, Soft, Summer vibe*

**Beer & Ginger Smash 340**
Chang beer . White Rum . Lime . Ginger syrup . Fresh ginger
***Style:*** *Spicy & Modern-tropical*

**Berry Sour Ale Fizz 340**
Singha beer . Vodka . Raspberry purée . Lime . Elderflower syrup . Soda
***Style:*** *Fruity & Tart*

## ZERO PROOF NON-ALCOHOLIC SPRITZ

**Citrus Bloom 190**
Orange juice . Lime . Elderflower syrup . Soda
***Style:*** *Bright & Floral*

**Berry Basil Spritz 190**
Strawberry . Honey syrup . Lime . Basil . Ginger ale
***Style:*** *Fruity & Herbal*

**Blue Sky Cooler 190**
Pineapple juice . Blue curaçao syrup . Coconut syrup . Lime . Soda
***Style:*** *Tropical & Modern*

**Peach & Fizz 190**
Peach purée . Lime . Lemongrass syrup . Tonic
***Style:*** *Elegant & Aromatic*

**Yuzu Collins 190**
Peach puree . Lime . Yuzu syrup . Soda
***Style:*** *Minimalist & Modern Japanese*

## BEER

**Peroni Nastro Azzurro,** Italy 320ml **290**
**Singha,** Thailand 320ml **260**
**Heineken,** Netherlands 320ml **260**
**Chang Classic,** Thailand 320ml **250**

## NON – ALCOHOLIC BEER

**Heineken 0.0,** Netherlands 320ml **220**

## MINERAL WATER

**Still**
**Acqua Panna** 500ml **180**
**Acqua Panna** 750ml **250**

**Sparkling**
**San Pellegrino** 500ml **210**
**San Pellegrino** 750ml **260**

Wellness, dish nutritionally balanced meals that are naturally low in refined sugars to help you feel good, refueled, and recharged. Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

**Dietary Notes:** A Alcohol, C Celery, D Dairy, E Eggs, F Fish, G Gluten, L Lupine, M Mustard, MO Molluscs, P Peanuts, PK Pork, S Soybeans, SD Sulfur Dioxide/Sulphites, SE Sesame, SF Seafood, TN Tree Nuts, V Vegetarian, VG Vegan | Prices are in Thai baht and subject to 10% service charge and 7% government tax.