


Antipasti

-  **Melanzane Panate** 470
Breaded eggplant with Parmesan cream sauce and tomato compote
- ★  **Burrata con pomodori da Sorrento ai tre gusti** 520
Fresh Burrata, organic tomato, smoked tomato, caviar of tomato and fresh garden leaves
-  **Aragosta con verdure stagionali, gelatina al pomodoro e agrum** 520
Lobster with seasonal vegetables, tomato jelly and citrus
- Baccala' mantecato con cecie e salsa di olive nere** 520
Creamed salt cod with chickpeas, cherry tomatoes and olive sauce
- Polpo cotto lentamente con gazpacho di pomodoro, patate marinati, spuma di sedano e cetriolo confit** 480
Slow-cooked octopus, tomato gazpacho, marinated potato, green celery foam and cucumber confit
- Ravioli con foie gras, cremoso di parmigiano e tartufo nero** 480
Foie gras ravioli, Parmesan cream and black truffle
- ★ **Carpaccio di manzo, tartufo nero con cremoso di Parmigiano, sedano e cipolla di tropea** 480
Beef carpaccio with black truffle, Parmesan cream, celery and red onion
- Vitello Tonnato** 450
Slow-cooked Vercelli veal, tuna mayonnaise and onion textures

Insalate

-  **Insalata di verdure grigliate** 400
Grilled vegetables with arugula and pesto sauce
-  **Insalata di barbabietola rossa con ricotta** 370
Red beetroot salad, ricotta cheese and quinoa
- Insalata di tonno, cipolla e focaccia con alghe** 420
Tuna salad served with Tropea onions, farm leaves and seaweed focaccia bread
-  **Insalata Cesare** 400
Caesar salad, romaine lettuce, Parmesan cheese, croutons and crispy bacon

Primi Piatti



PASTA AND RISOTTO

-  **Risotto ai funghi** 540
Risotto with mushrooms and crispy Parmesan
-  **Lasagne al forno** 490
Vegetable Bolognese, homemade pasta, Parmesan and béchamel sauce
-  **Penne Arrabbiata** 500
Fresh tomato sauce, chili and Parmesan
-  **Pappardelle Ai Tapenade** 540
Black olive tapenade with Ricotta cheese
- ★  **Ravioli con burrata affumicata, pomodoro e burrata liquida** 620
Ravioli with smoked buffalo mozzarella, tomato compote and Burrata cream
-  **Fettuccine ai funghi** 550
Fettuccine with sautéed Porcini mushrooms, garlic, thyme and parsley
- Gnocchi di zucca con bottarga e frutto della passione** 590
Pumpkin gnocchi with bottarga, passion fruit and crispy celery
-  **Linguine all'aragosta** 550
Linguine served with lobster, cherry tomatoes, chili and parsley
- Spaghetti marinara** 550
Spaghetti, mixed seafood, anchovy, tomato sauce and parsley
- Risotto funghi e manzo cotta** 530
Mushroom risotto with slow-cooked beef cheek
- Lasagne di manzo** 620
Beef lasagna, homemade pasta, Parmesan cheese and béchamel sauce
- ★ **Pappardelle con ragu di agnello e porcini** 590
Pappardelle with lamb and porcini mushroom ragout
-  **Penne con salsiccia napoletana e pomodoriniciliegino** 590
Penne, Neapolitan pork sausage, Ciliegino tomatoes and black olives

Pizza

-  **Zucchine, pepperoncino dolce, olive** 490
Zucchini, bell peppers and black olives
-  **Margherita** 430
Tomato sauce, Mozzarella, basil, oregano
-  **Quattro Formaggi** 480
Gorgonzola, Taleggio, Parmigiano, Mascarpone
-  **Burrata and Arugula** 610
Fresh Burrata, arugula, cherry tomatoes
- Biancaneve** 590
Mozzarella, onions, mixed seafood, tonnato, Parmigiano
- ★  **Scamorza & Parma Ham** 550
Parma Ham with smoked Scamorza, Ricotta, basil
-  **Quattro Stagioni** 490
Tomato sauce, Mozzarella, roasted ham, artichoke, black olives, mushroom
-  **Diavola** 490
Tomato, Mozzarella, spicy salami
-  **Burrata & Prosciutto** 610
Fresh Burrata, Prosciutto, arugula, cherry tomatoes
- Your Style Pizza** 430
Toppings of your choice at THB 30
 -  Artichoke
 -  Black Olives
 -  Taleggio
 -  Gorgonzola
 -  Capsicum
 -  Mushrooms
 -  Rocket
 -  Roasted Ham
 -  Spicy Salami
 -  Italian Sausage
 -  Parma Ham

Zuppe

-  **Minestrone di verdure** 300
Classic Italian vegetable soup with pesto sauce
-  **Crema al tartufo** 330
Truffle spiked cream of champignon mushroom soup




Piatti Speciali

- ★  **Tagliatelle con tartufo fatto al tavolo** 690
Flambéed tagliatelle with truffle in Grana Padano cheese wheel

Secondi

- Baccala' scottato, scarola liquida, capperi, olive** 720
Seared cod, Escarole sauce, capers and olives
- Salmone scottato e glassato, purea di spinaci, cipolloto brasato, rafano rosso marinato** 700
Pan-seared glazed salmon, spinach purée, baby shallots and marinated red radish
- Pescato del giorno cotto "all'Acqua Pazza"** 1,100
Catch of the day, whole fish cooked "Acqua Pazza" style
- Galletto con purea di pastinaca, indivia belga, mille-feuille di patate** 690
Corn-fed chicken with parsnip purée, braised baby endives, potato mille-feuille and jus
-  **Filetto di agnello in crosta di cipolla bruciata, purea di patate dolce, zucchine e pistacchio** 850
Lamb loin crusted with burnt onions, sweet potato purée, baby zucchinis and pistachio
- Guancia di manzo cotta a bassatemperatura, purea di broccoli, polenta frita, pepperoncino dolce** 890
Slow-cooked beef cheek, Neapolitan broccoli, fried polenta, sweet peppers and veal jus
- Filletto di manzo alla Rossini, patate, fegato scottato, e salsa ai spugnole** 1,900
Beef tenderloin "Rossini Style", potatoes, pan-seared foie gras, Savoy cabbage, morel sauce
- ★ **Cotoletta alla Milanese con Insalata di Rucola e Pomodorini** 800
Veal chop Milanese, rocket leaves and cherry tomatoes

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

 Dish contains pork ★ Signature dish  Vegetarian  Nuts

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

Dolci

★ 🍪 **Mousse di mandarino, biscotto alla vaniglia, sorbetto all' arancia** 300
Mandarin mousse, vanilla biscuit, orange sorbet

★ **Pastiera Napoletana, con, Ricotta e crema pasticcera** 270
Neapolitan cake, grilled corn, Ricotta and custard cream

🍪 **Tiramisu** 280
Mascarpone mousse, espresso soaked ladyfingers, shaved chocolate and café latte ice cream

Baba Napoletano 270
Neapolitan baba, custard cream and mixed berry

Volti fruit platter 250
Seasonal Thai & imported fruits

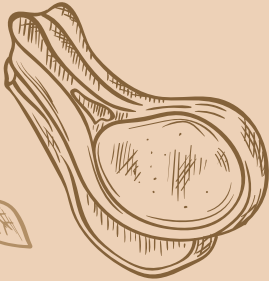
Selezione di gelati e sorbetti
Choice of three scoops Homemade Ice Cream, Sorbets 190
Vanilla ice cream
Strawberry ice cream
Chocolate ice cream
Lemon sorbet
Mixed Passionfruit and Mango sorbet

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Bistecca alla Griglia



Flame-Grilled Australian Angus Cuts

220gm Angus Tenderloin	1,800
220gm Angus Sirloin	1,600
300gm Angus Rib-Eye	1,900
1kg Prime Rib on bone	4,500

Flame-Grilled Australian Wagyu Cuts

200gm Wagyu Tenderloin	2,700
300gm Wagyu Picanha	2,100



CHOOSE YOUR SIDE DISH

Portobello mushrooms with garlic and garden herbs

Puré di Patate – Potato purée

French fries, Parmesan Reggiano, paprika with roasted garlic aioli

Arugula salad with cherry tomatoes and Parmesan

Sautéed spinach with brown butter and nutmeg

CHOOSE YOUR SAUCE

Fresh Peppercorn

Short Rib Jus

Chianti Wine

Porcini Mushroom

Mustard Selection

Additional Side Dishes and Sauces are available for THB170.