



Cicchetti

RUSTIC BREAD BASKET 190THB ^{(G,E)*}

warm breads consisting of rosemary focaccia, grape skin focaccia, and grissini

OLIVE MARINATE E AFFUMICATE IN CASA CON ERBE 120 THB *

marinated and smoked olives in house

PROSCIUTTO SAN DANIELE CON L'OSSO TAGLIATO A MANO 390 THB ^(P,G)

san danielle ham sliced by hand with toasted focaccia – 36 months

PARMIGIANO REGGIANO 24 MESI 290 THB ^{(D)*}

aged parmigiano reggiano – 24 months; comes with shallot jam and pickled vegetables

APERITIVO COMBO 590 THB

san danielle ham + smoked olives + parmigiano reggiano

PEPERONE FARCITO AL TONNO CON SALSA AL PREZZEMOLO 290 THB ^(SE,D,E)

roasted bell peppers filled with tuna meat, italian parsley sauce (2 peppers)

POLPETTE AL SUGO CON PECORINO ROMANO 320 THB ^(B,D,E,G)

homemade meatballs with spicy tomato sauce and pecorino cheese (6 meatballs)

ARANCINI FUNGHI SELVATICI E TARTUFO 390 THB ^{(D,G)*}

risotto rice, cheese, mushrooms, and black truffles (3 pieces)

PARMIGIANA DI MELANZANE CON FONDUTA DI POMODORINI 290THB ^{(D,E,N)*}

traditional eggplant parmigiana with tomato fondue

CARPACCIO DI BUE CON PIOPPINI, CETRIOLI IN AGRODOLCE, SCAGLIE DI PARMIGIANO E OLIO TARTUFATO 450 THB ^(D,B)

beef carpaccio with shimeji mushrooms, pickles, shaved parmesan cheese, truffle oil

Le Bruschette, with Sour dough

BRUSCHETTE CON FEGATINI DI POLLO 290 THB ^(D,G)

bruschette with chicken liver pate (3 pieces)

HOMEMADE RICOTTA SPIANATA ROMANA 290 THB ^(D,P,G)

housemade ricotta cheese, spicy salami, fresh parsley leaves (3 pieces)

CLASSICHE CON POMODORINI E MOZZARELLA 290 THB ^{(G,D)*}

fresh cherry tomatoes, buffalo mozzarella, evoo, italian basil (3 pieces)



Pizzas, pasta and soup

the pizzas are proofed for 48 hours with a fresh yeast while the pasta is all handmade with organic eggs

ZUPPA AI FUNGHI SELVATICI CON BRUSCHETTA AL PROVOLONE 350THB ^{(G,D)*}
wild mushroom soup, bruschetta with provolone cheese, black truffles

RAVIOLI RIPIENI DI SPINACI E RICOTTA CON SALSA AL POMODORO PICANTE,
PESTO E PINOLI 390THB ^{(G,D,N)*}
homemade ravioli filled with spinach and ricotta, spicy tomato sauce, pesto

FETTUCCHINE AL RAGOUT DI MANZO , CREMA DI FORMAGGIO 420THB ^(G,D,B)
homemade fettuccine with beef ragout and cream cheese

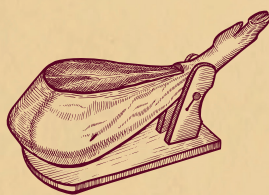
MARGHERITA 390 THB ^{(G,D)*}
tomato sauce, buffalo mozzarella cheese, italian basil

BURRATA 450 THB ^{(G,D)*}
burrata, mozzarella, tomato sauce, chili, cherry tomatoes, rocket salad

TARTUFATA 490THB ^{(G,D)*}
mascarpone cream, mozzarella, porcini mushroom, black truffles, truffle oil

24 MONTH PARMA HAM 470THB ^(P, G,D)
tomato sauce, mozzarella, cherry tomatoes, 24 month parma ham, rocket leaves and parmesan

VEGETARIANA 390 THB ^{(D,G)*}
mozzarella, tomato sauce, grilled vegetables



Jooper Mi Brassa

POLIPO WITH CAPONATA E SALSA PICANTE 620THB ^(SF)
charred octopus, caponata, spicy tomato sauce

COSTOLETTE DI AGNELLO IN CROSTA DI MOSTARDA,
SPINACI SALTATI E PATATE AL FORNO 720THB ^(G,#)
lamb rack, mustard & herb crust, roasted potatoes, sautéed spinach, wild mushroom marsala sauce

D = Dairy E = Egg N = Nuts P = Pork B = Beef G = Gluten SS = Soy Sauce SF = Seafood # = Contains Alcohol *Vegetarian **Vegan
gluten free penne and spaghetti are available

All prices are in THB and subject to 10% service charge and 7% government charge



Dessert

MS JIGGER TIRAMISU 320 THB (#,D,E,N)*
lady fingers, coffee, mascarpone, baileys irish cream, hazelnut cocoa spread, chocolate shavings

PROSPINO AL LIMONCELLO 410 THB (#,G,N,E,D)*
lemon sorbet with limoncello, layered with almond sponge

BOMBOLINI 320 THB (D,E,G)*
warm, italian fried doughnut, lemon curd dip, scoop of vanilla bean gelato

GELATO TRIO 250 THB (D)
Choose 3 from: vanilla, chocolate, pistachio (N), rum raisin (#) and raspberry

Bevande

Water

SAN PELLEGRINO (500ML) 180 THB

AQUA PANNA (500ML) 150 THB

Beer

MENABREA BIONDA – LAGER 220 THB

BIRRA ROMA AMBRATA – MARZEN 290 THB

BALLADIN ISAAC – WHEAT BEER 330 THB

BALLADIN NAZIONALE – ITALIAN ALE 330 THB

BALLADIN ROCK AND ROLL – APA 330 THB



Cafe

COSTA RICA, SUMATRA, HONDURAS, PAPOUASIE OR DECAFEINE
ESPRESSO (SHORT OR LONG), AMERICANO 110 THB

MACCHIATO, CAPPUCINO, LATTE 120 THB

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Assorted Teas 90 THB

Soft Drinks

SAN PELLEGRINO FLAVORED SODAS 95 THB

limonata
aranciata
pompelmo
aranciata rossa
melograno e arancia
chinotto

EAST IMPERIAL 85 THB

superior thai ginger ale
old world tonic
grapefruit soda

CLASSIC SODA 65 THB

Coke
Coke Zero
Sprite
Schweppes Manao



Bespoke Mocktails 210 THB

(Pick a classification and your server will do the rest)

SOUR

SWEET

FRUITY

HERBAL

FRESH

BITTER