

Hand Cut Ham

Iberico Pata Negra Ham 24/36 Month 100 gr. : 990.-

Appetizers



From Delicious Appetizers Warm and Cold Season / Imported Special Ingredients / (2 persons)	930
Spanish Ham Served with Honey Melon alone	520
Italian Sausages with Sautéed Baby Broccoli	430
Imported Italian Cold Cut <i>Salami all'Italiana</i>	670 / 980 <i>Large</i>
Slices of Raw Prime Beef Served in Classic Style with Peas	450
Italian Mussels, with Lemon and Garlic <i>or</i> Tomato Sauce <i>Salsa Bianca or al Pomodoro</i>	540
Beef Tenderloin in Port Wine with Caramelized Figs <i>Su Insalatina di Stagione e Fichi</i>	695
and Green Zucchini with Dipping Sauce	410
and Italian Imported Buffalo Mozzarella Tower	420

Millefoglie di Melanzane e Bufala alla Parmigiana

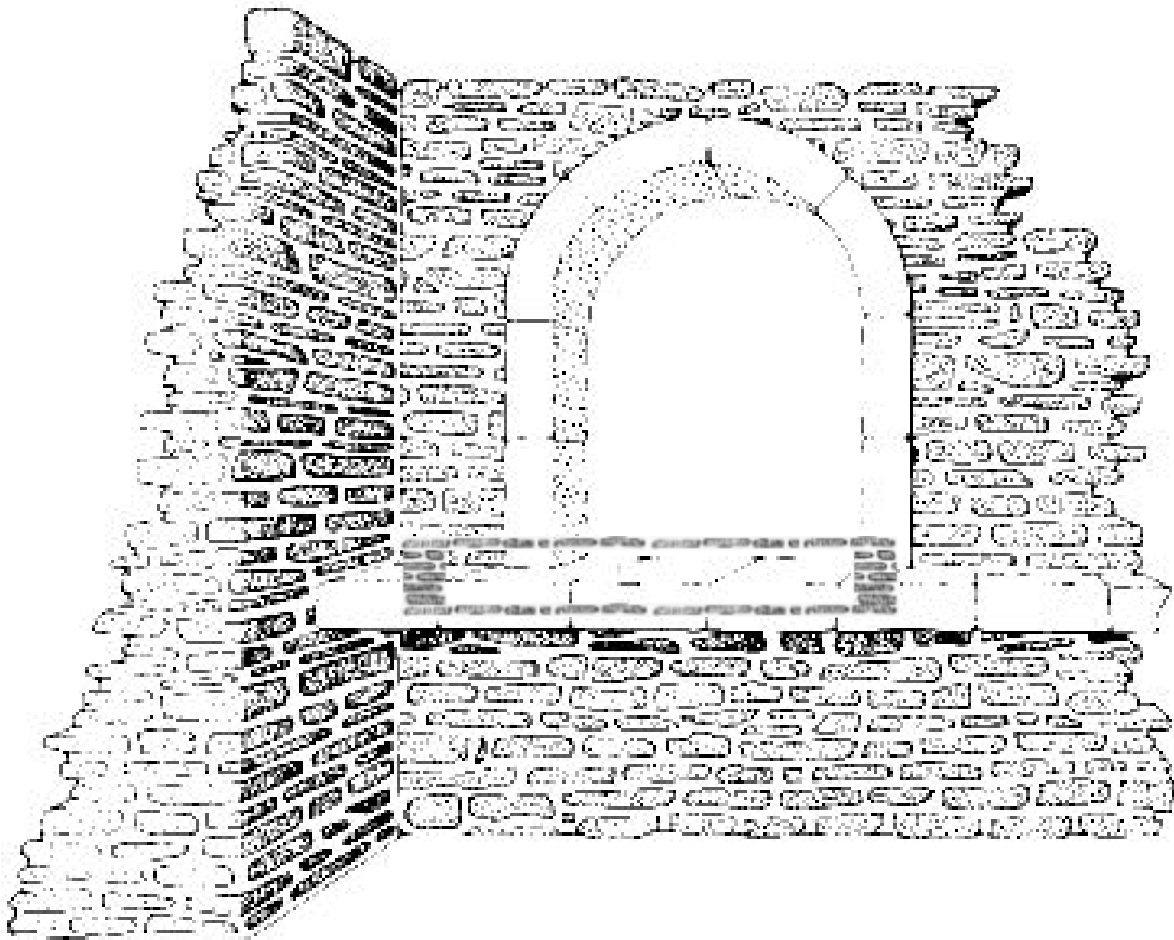
Minestre Soup

10. Farmer Mixed Vegetables Soup <i>Minestrone di Verdure</i>	295
11. Traditional Italian Mushroom Cream Soup with Croutons <i>Crema di Funghi Vellutata</i>	295
12. Cream Pumpkin Soup <i>Crema di Zucca</i>	295
13. Lobster Bisque with Seafood Ravioli <i>Zuppa d'Aragosta con Ravioli di Pesce</i>	420
14. Rich Italian Style, Seafood Soup with Shells and Fish <i>Zuppa di Pesce</i>	480

Prices are Subject to 10% Service Charge and Vat ราคายังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม

Salads

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| 15. Tartar of Fresh Imported Tuna, Salmon and avocado
<i>Tartara di Tonno, Salmone e avocado</i> | 460 |
| 16. Salad of Baby Spinach with Sautéed Wild Mushrooms, crispy Italian Bacon in Chardonnay Vinegar Dressing
<i>Insalata di Spinaci e Funghi al Lardo</i> | 430 |
| 17. Arugula Leaves, Grilled Italian Sausage, Tomatoes and Parmesan Flakes in Balsamic Vinegar Dressing
<i>Ruola e Salsiccia</i> | 430 |
| 18. BURRATA CHEESE - Burrata is a Fresh Italian Cheese, Made from Mozzarella and Cream Served with Young Arugula Leaves and Cherry Tomato
<i>BURRATA "Mozzarella Cheese" with Ruola e Pomodorini</i> | 430 |
| 19. Mixed Young Salad with Sea Crab, Avocado and green Asparagus, Seasoned with Vinaigrette and Balsamic Dressing | 460 |



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| 27. Spaghetti Sautéed in White Wine with Baby Clams, Mussels, Scallops, Anchovies, Garlic and Chilli
<i>Spaghetti Cassopipa</i> | 460 |
| 28. Spaghetti with Prawns and Asparagus
<i>Spaghetti con gamberoni e asparagi</i> | 495 |

Pasta

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| 29. Penne Pasta with vegetarian ragout | 400 |
| <i>Penne al ragu' vegetariano</i> | |
| 30. Taglierini Sautéed with Porcini Mushrooms and Truffle Cream Sauce | 450 |
| <i>Taglierini ai Porcini e Crema di Tartufo</i> | |
| 31. Black Ink Tagliolini with Main Lobster, Brandy and Cherry Tomato | 500 |
| <i>Tagliolini Neri con Bisque all'Aragosta</i> | |
| 32. Crepes stuffed with prawns gratinated with bisque sauce | 495 |
| <i>Crespelle ai gamberoni</i> | |
| 33. Home Made Ravioli, Stuffed with Spinach and Ricotta Cheese served with Meat <i>or</i> Tomato Sauce <i>or</i> Butter and Sage | 420 |
| <i>Tortelli di Ricotta e Spinaci</i> | |
| 34. Egg Tagliatelle Pasta with Porcini Mushrooms and Italian Sausage | 460 |
| <i>Tagliatelle Porcini e Salsiccia</i> | |
| 35. Meat and Foie Gras Home Made Ravioli in Truffle and Sage Sauce | 510 |
| <i>Ravioli di Magro e Fegato d'Oca con salsa al Tartufo</i> | |
| 36. Tagliatelle Pasta with Italian Sausage, Saffron Cream and Black Truffle Sauce | 470 |
| <i>Tagliatelle alla Norcina</i> | |
| 37. Traditional Oven Baked Lasagna (Hand Made) with Meat Bolognese and Béchamel | 400 |
| <i>Lasagna alla Bolognese</i> | |

Italian Style Rice Dishes, Made by Italy Imported Carnaroli Rice

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| 38. Risotto Porcini Mushrooms Finished with Grana Padano Cheese | 495 |
| <i>Risotto ai Porcini</i> | |
| 39. Risotto Rice with Rich Sauce of Mixed Seafood | 495 |
| <i>Risotto alla Pescatora</i> | |
| 40. Classical Rice Dish with Saffron and Imported Italian Fresh Sausages | 480 |
| <i>Risotto alla Monzese</i> | |
| 41. Black Risotto (Italian Style Rice) with Sauté Scallops, Asparagus, Lobster Bisque and Topped with Crispy Leek | 510 |

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Volcanic Stone Grill

42. **The Grand Mixed Grilled** 990
(Lamb, Beef, Pork, Italian Sausage and Grilled Mixed Vegetables)
Gran Misto di Carni
43. **Grilled Angus Fillet of Beef** 940
Filetto alla Brace
44. **Grilled Australian Black Angus Rib Eye 4/5** (100 gr.: 490)
Contro Filetto di Manzo alla Griglia
45. **“Wagyu” Tomahawk Steak 4/5** (100 gr.: 460)
is a Serious Steak for The Serious Steak Lover Weighing an Average 1.5 kg.
46. **Grilled Australian Lamb Cutlets** 920
Costolette d’Abbacchio alla Scottadito

Meat Main Courses

47. **Grilled Italian Imported “Vallespluga Baby Chicken”** 495
Alla “Diavola and paprika”
Polletto alla griglia alla Diavola e paprika
48. **Traditional Veal Osso Buco Served with a Vegetable Gremolata and Saffron Risotto** 800
Osso Buco di Vitello
49. **Angus Beef Tenderloin with black truffle crust** 970
Filetto si manzo in crosta di tartufo nero
50. **Breaded Baby Veal Cutlet, Served with Arugula Leaves** 920
Cotoletta alla Milanese
51. **Angus Beef Filet Mignon, Wrapped in Italian Bacon and Topped with Chanterelle Mushrooms** 910
Filettini di Manzo al Lardo di Colonnata
52. **Veal Escalope Pan Fried topped with parma ham with truffle cream sauce** 890
Scaloppa di Vitello al prosciutto crudo e salsa al tartufo nero
53. **Whole Lamb Rack Oven Roasted herbs flavoured (2 pers.)** 1810
Costata d’Agnello Arrosto (2 pers.)
54. **Slow cooked Duck breast with truffle mashed potato and apple sauce** 690
Petto di anatra con pure’ al tartufo e salsa alla mela

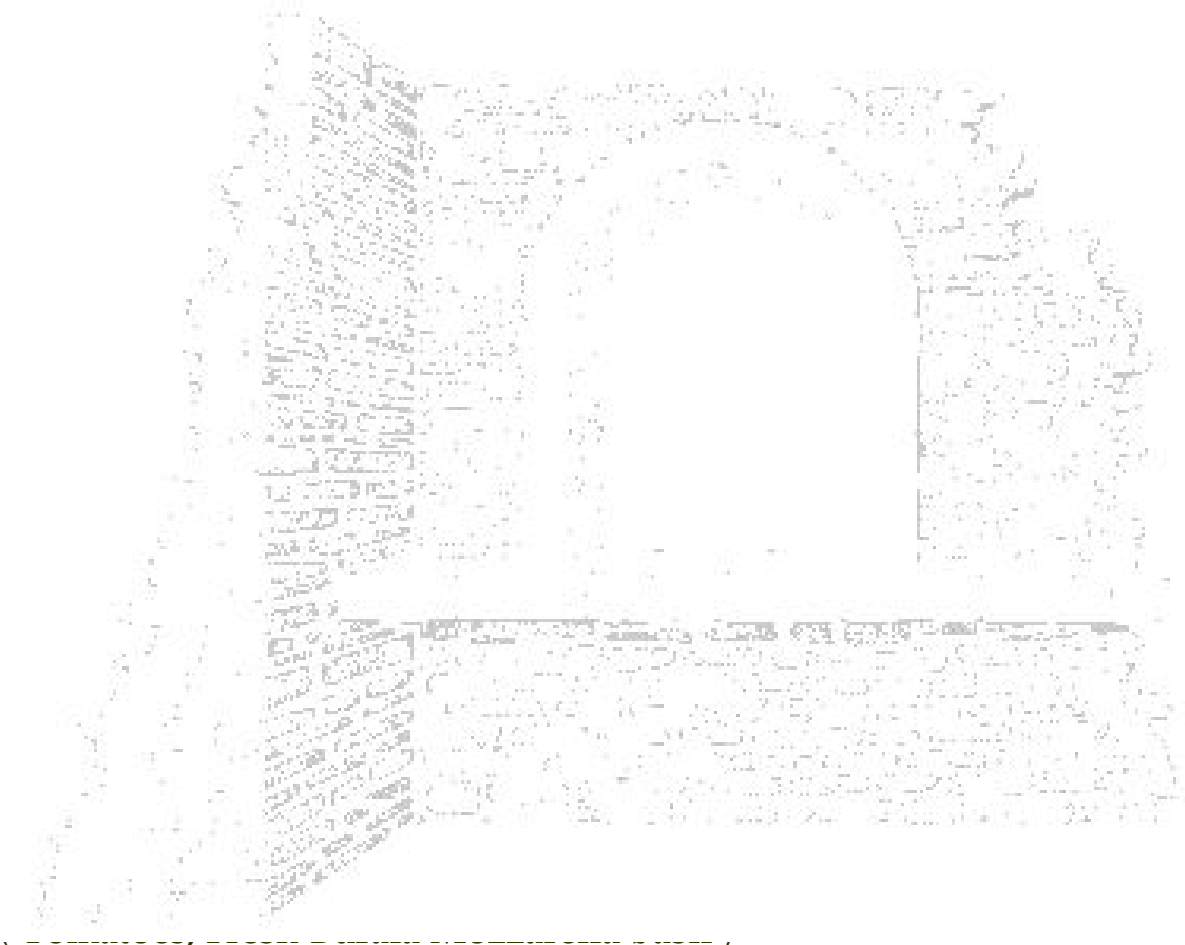
- 55. Braised Lamb Shank (Slow Temperature Roast) in Own Sauce and Vegetables served with Mashed Potatoes** 720
Stinco d'Agnello con Purea di Patate

Fish and Seafood

- 56. Pan Fried King Prawns Flavored with Garlic, Olive Oil and Chilli** 770
Gamberoni all'Aglio, olio e Peperoncino
- 57. Pan roasted Sea Bass Fillet with asparagus ragu'and clams** 630
Filetto di Branzino al ragu di Asparagi e vongole
- 58. Tasmanian Salmon in a Sesame Seed Crust, Bell Peppers, Broccoli, Orange Fondue** 695
Scaloppa di Salmone nel Sesamo, Peperoni, Broccoli e Fonduta all'Arancio
- 59. Roasted Snow Fish in a Garlic Comfit Bread, Baked Tomato, Vegetable Catalana** 880
Trancio di Snow Fish in Crosta d'Aglietto, Pomodori Arrosto, Vegetali Crudi
- 60. Mixed Grilled Rossano's Seafood Plateau of the day Served with Grilled Vegetables** 950
Grigliata Mista di Pesce del Giorno
- 61. Peppered fillet of tuna with rocket and cherry tomato** 690
Trancio di Tonno al pepe con rucola e pomodorini

Weekly Imported Fresh Fish and Seafood

Pizza

62.	<i>Margherita</i> (Tomatoes, Mozzarella)	360
63.	<i>Vegetarian</i> (Tomatoes, Mozzarella, Assorted Mixed Vegetables)	420
6		60
6		20
6		40
6		40
6		50
6		80
7		60
71.	<i>Parma ham</i> (Tomatoes, Mozzarella, Imported Parma Ham)	495
72.	<i>Pizza Porcini</i> (Porcini Mushrooms, Truffle Cream and Mozzarella) - No Tomato Sauce	480

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73. *Pizza Calzone "Folded Pizza"* 440
Tomato sauce , mozzarella ,cooked ham, mushrooms)
74. *Pizza 4 Formaggi bianca* 450
(Mozzarella, Gorgonzola, Taleggio, Stracchino, Asiago)