



Appetizers

MAKE YOUR OWN BRUSCHETTA.....	300 B
Grilled bread topped with: parma ham, smoked salmon, salami, grilled tomatoes & mushrooms	
ANTIPASTO DELLA CASA.....	690 B
Special selection of Italian cold cuts, olives & artichokes	
BEEF CARPACCIO.....	380 B
Thinly sliced Beef served with parmesan, olive oil and rocket leaves	
ITALIAN SAUSAGE.....	380 B
Grilled Italian sausage served with rocket salad	
BURRATA (V).....	480 B
Burrata cheese with sweet tomato, balsamic, olive oil & rocket	
VEGETABLES ALLA MARGHERITA (V).....	280 B
Grilled zucchini, carrots, bell peppers, eggplant & asparagus topped with parmesan cheese	
SAUTEED MUSHROOMS (V).....	320 B
Sautéed mushroom with garlic, rocket & Italian herbs	
EGGPLANT PARMIGIANA (V).....	320 B
Baked deep-fried sliced eggplant layered with parmesan cheese, basil & topped with tomato sauce	
GARLIC PRAWNS.....	380 B
Sautéed prawns with garlic, olive oil & chilli peppers	
MUSSELS WHITE WINE OR ARRABIATA SAUCE.....	450 B
Mussels cooked in white wine sauce or spicy tomato sauce & garlic	
CLAMS IN WHITE WINE.....	480 B
Imported Clams cooked in white wine sauce	
CALAMARI FRITTI.....	360 B
Deep fried Calamari in a golden batter	

Soups

MINISTRONE (V).....	280 B
Traditional vegetable soup	
MUSHROOM (V).....	280 B
Creamy mushroom soup topped with Italian herbs	
TOMATO (V).....	280 B
Homestyle Tomato soup topped with Italian basil	
LOBSTER BISQUE.....	340 B
Homestyle creamy lobster soup	
SEAFOOD.....	320 B
Homestyle Seafood soup	

Salads



MIX(V).....	280 B
Lettuce, radishes, cucumber, tomatoes & onion topped with Italian dressing	
CEASAR.....	280 B
Lettuce & croutons dressed with parmesan cheese, lemon juice, olive oil, egg, garlic & black pepper	
GREEK (V).....	320 B
Cucumber, tomato, capsicum, onion, black olives & feta cheese topped with oregano, olive oil & balsamic	
PRAWNS & AVOCADO.....	420 B
Prawns, celery, rocket, tomatoes, avocado, & onion served with lemon wedges	
RUCOLA (V).....	320 B
Rocket, cherry tomatoes, pine nuts & shaved parmesan	



Pastas

"THE GODFATHER" (Our House Speciality).....	690 B
Involtini (rolled veal), Italian sausage and pork rib, slow cooked in tomato sauce for 2 hrs served with Penne pasta	
BEEF BOLOGNESE.....	320 B
LAMB RAGU.....	380 B
Minced lamb stewed in tomato sauce	
MARINARA.....	420 B
A blend of fresh mixed seafood in a tomato sauce	
NERO DI SEPPIA.....	360 B
CRAB MEAT.....	380 B
MUSSELS OR CLAMS WHITE WINE.....	480 B
CARBONARA (with cream).....	320 B
FIorentina (V).....	340 B
Light creamy sauce cooked with mushrooms, garlic, cheese & spinach	
POMODORO (V).....	280 B
ARRABIATA (V).....	300 B
AGLIO OLIO E PEPERONCINO (V).....	280 B
PESTO (V).....	320 B
Basil, olive oil & parmesan cheese topped with pine nuts	
FOUR CHEESE (V).....	380 B
SICILIANA (V).....	340 B
Eggplant, tomato sauce & garlic topped with fresh ricotta	

Choice of Pastas:

Spaghetti, Fusilli, Angel Hair, Linguini, Fettuccine, Penne & Rigatoni

Gluten Free Pastas : Spaghetti & Penne

Extra topping charge (per 100 gram): Vegetarian 50B Non-Vegetarian 80B

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Homemade Pastas



BEEF LASAGNA.....	360 B
CANNELLONI AL MANZO.....	380 B
Traditional Italian rolled pasta filled with meat sauce	
TORTELLINI SPINACI (V).....	350 B
Navel shaped pasta filled with Ricotta & Spinach	
RAVIOLI ALLA NAPOLETANA (V).....	350 B
Filled with ricotta & spinach topped with a pomodoro sauce	
GNOCCHI QUATTRO FORMAGGI(V).....	360 B
Gorgonzola, parmesan, provolone & mozzarella cheese sauce	

Risottos

RISOTTO MARINARA.....	420 B
Creamy Italian rice mixed with mix seafood in a tomato sauce	
RISOTTO NERO DI SEPPIA.....	380 B
Creamy Italian rice cooked in a squid ink, garlic, white wine & squids	
RISOTTO QUATTRO FORMAGGI (V).....	420 B
Creamy Italian rice mixed with 4 kinds of Italian cheeses	
RISOTTO SAFFRON & MUSHROOMS (V).....	380 B
Creamy Italian rice mixed with mushrooms	
RISOTTO TARTUFO (V).....	450 B
Cream of black truffle sauce cooked with Italian rice & mushrooms	



Pizzas

MARGHERITA (V).....	290 B
Tomato, mozzarella & basil	
TARTUFO (V).....	480 B
Truffle cheese, mushrooms & truffle oil	
QUATTRO FORMAGGI (V).....	380 B
Combination of 4 kinds of Italian Cheeses	
CARCIOFINI (V).....	340 B
Tomato, mozzarella & artichokes	
VEGETARIANA(V).....	340 B
Tomato, mozzarella & assorted grilled vegetables	
BURRATA (V).....	450 B
Tomato, fresh burrata & rocket salad	
MARINARA.....	460 B
Tomato & mixed seafood	
NAPOLETANA.....	300 B
Tomato, mozzarella, basil & anchovies	
PROSCIUTTO COTTO E FUNGHI.....	340 B
Tomato, mozzarella, ham & mushrooms	
DIAVOLA.....	360 B
Tomato, mozzarella, black olives & spicy salami	

QUATTRO STAGIONI.....	420 B
Tomato, mozzarella, Italian Sausage, mushrooms, ham & prawns	
CAPRICCIOSA.....	360 B
Mozzarella, tomato, artichoke, black olives and cooked ham	
ITALIAN SAUSAGE.....	340 B
Tomato, mozzarella, & Italian Sausage	
PROSCIUTTO CRUDO.....	450 B
Tomato, mozzarella & Parma Ham	
SALMONE.....	450 B
Smoked salmon, mascarpone & dill	
DUO PIZZA (House Specialty).....	520 B
Pizza-Calzone topped with Parma Ham, rocket and ricotta cheese with a little surprise of Mushrooms and Truffle paste	

Main Course / On the Grill

CHICKEN PARMIGIANA.....	520 B
Pan Fried Breaded Chicken breast baked with Mozzarella, Herbs, Parmesan & Tomato Sauce	
PORK CHOP WITH ITALIAN HERBS.....	490 B
Grilled Pork Chop served with vegetables & baked potatoes	
VEAL MILANESE.....	760 B
Pan fried breaded Australian Veal	
RACK OF LAMB.....	790 B
(2 succulent racks per portion) Char grilled Australian Rack of lamb served with potatoes & seasoned vegetables	
TENDERLOIN 120 DAYS GRAIN FED.....	1,500 B
(200 grams) Char Grilled Australian Tenderloin served with sauteed potatoes & vegetables	
RIB-EYE 150 DAYS GRAIN FED.....	1,650 B
(300 grams) Char Grilled Australian Rib Eye served with sauteed potatoes & vegetables	
BLACK ANGUS TOMAHAWK 200 DAYS GRAIN FED.....	350 baht per 100 grams
Char Grilled Australian Tomahawk served with sauteed potatoes & vegetables	



Recommended Sauces
Red Wine Pepper & Cream of Mushroom

From the Sea

SNOW FISH.....	720 B
Pan seared served with salad or mixed vegetables	
SALMON FILLET.....	620 B
Grilled served with lightly seasoned grilled vegetables	
SCALLOPS.....	450 B
Pan seared scallops served on a bed of Saffron-lemon sauce, mashed potatoes and sauteed spinach	
LOBSTER LINGUINI.....	350 Baht per 100 grams
Lobster with garlic, cherry tomatoes in a white wine sauce & linguini pasta (served whole)- Ask your waiter for available sizing	

Extra topping charge (per 100 grams): Vegetarian 50B Non-Vegetarian 80B

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Desserts



CHOCOLATE PANNA COTTA...	250 B
TIRAMISU	220 B
CRÈME BRÛLÉE.....	250 B
STRAWBERRY MILLE FEUILLE..	280 B

Gelato

120 Baht (1 scoop)



Vanilla, Hazelnut, Pistachio,
Passion Fruit, Chocolate
Mint, Dark Chocolate &
Rum Raisins

Tartufos

200 baht

Ferrero Rocher
Dark Chocolate

Sorbets

Lemon or Strawberry

120 Baht (1 scoop)

Special

Ice Creams

CASSATA 200 Baht
Traditional Italian ice-cream layered
with vanilla, chocolate and panettone

BLUEBERRY YOGURT 200 baht

CHEESE PLATTER

A selection of premium Italian Cheeses
450 Baht

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