

TERRAZZA

CICCHETTI
SMALL BITES

BRUSCHETTA — 200 Per Piece
Charred Ciabatta, Stracciatella Cheese, Tomato, Basil, Garlic, Pecorino Cheese

TARTELLETTA — 200 Per Piece
Crispy Tart, Tonnata Sauce, Pickled Artichoke, San Daniele Ham

SUPPLÌ — 240 Per Piece
Mushroom and Truffle Rice Croquette, Smoked Scamorza Cheese

BATTUTA DI MANZO — 250 Per Piece
Toasted Rye Bread, Beef Tartare, Egg Yolk, Pickles

ANTIPASTI
APPETISERS

TAGLIERE DI SALUMI E FORMAGGI — 1,900
Mix Cold Cuts & Cheese with Homemade Giardiniera, Raspberry Jam, Raisins & Apulia Taralli

GAMBERONE AI FERRI — 1,080
BBQ Giant River Prawn, Brown Butter Glaze, Black Garlic, Carrots & Salsa Verde

CARPACCIO DI MANZO — 1,100
Cured Wagyu Beef Carpaccio, Shallot Mayonnaise, Pickled Onion, Arugula, Parmesan Cheese, Capers

VITELLO TONNATO — 920
Slow-Cooked Veal Loin, Tonnata Sauce, Capers, Pickled Shimeji & Burnt Onion Powder

Vegetarian Vegan Gluten-Free Nuts Pork Shellfish Egg Dairy Spicy

Please advise us of any dietary requirements and we will be delighted to assist.
Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

IMPEPATA DI COZZE 980
Sautéed Mussels with White Wine, Cherry Tomatoes, Garlic & Chili, served with Charred Wood-Grilled Baguette

FRITTO MISTO 1,300
Deep-Fried Squid, King Prawns, Soft-Shell Crab & Zucchini, Served with Burnt Lemon & Aioli

POLPETTE 680
Italian Beef Meatballs, Pecorino & Cherry Tomato Coulis

PARMIGIANA DI MELANZANE 680
Homemade Baked Eggplant Parmigiana with Tomato, Mozzarella, Parmesan Cheese & Basil

INSALATE
SALADS

RUCOLA PERE E PARMIGGIANO 650
Arugula Salad, William Pears, Aged Balsamic Dressing, 36-Months Parmesan, Roasted Pistachio, Fresh Figs

INSALATA MISTA 480
Mixed Leaves Salad, Chervil, Radish, Grapes, Hazelnut, Acacia Honey and Truffle Dressing

INSALATA DI POMODORI E BURRATA 500
Tomato Variations, Burrata Cheese, Oregano, Basil, Cucumber

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ZUPPE
SOUPS

MINESTRONE — 450
Classic Garden Vegetable Soup

LE PIZZE
PIZZA

REGINA — 780
San Marzano Tomatoes, Mozzarella Fior di Latte, Basil, Oregano

SAN DANIELE — 890
San Marzano Tomatoes, Mozzarella Fior di Latte, San Daniele 24 months, Arugula, Burrata, Sun-Dried Tomatoes

DAL MARE — 1,050
Mozzarella Fior di Latte, Prawns, Scallops, Black Olives Crumble, Ricotta

DIAVOLA — 830
San Marzano Tomatoes, Mozzarella Fior di Latte, Taleggio, Spicy Salami, Chilli, Italian Sausages

FOCACCINO TARTUFATO — 750
Homemade Crunchy Focaccino filled with Mortadella, Truffle Ricotta Cheese, Rocket Salad, Pecorino Romano

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PASTA E RISOTTI
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RIGATONI ALLA CARBONARA — 680
Rigatoni, Egg Yolk, Pecorino Romano Cheese, Black Pepper, Guanciale

LINGUINE ALLA NERANO — 620
Linguine, Zucchini, Provolone del Monaco Cheese & Lemon

FETTUCCINE ALL'ASTICE — 1,980
Fettuccine, Coral Sauce, Boston Lobster, Tomato Ragout

TAGLIOLINI ALLE VONGOLE — 980
Tagliolini, Garlic, Chilli, White Wine, Clams, Parsley

PAPPARDELLE ALLA BOLOGNESE — 880
Pappardelle, Bolognese Sauce, Rosemary, Parmesan Cheese

RAVIOLI — 720
Handmade Cappellacci with Eggplant, Smoked Potato Fondue, Tomatoes & Spring Onion

RISOTTO AI FUNGHI — 650
"Riserva San Massimo" Rice Selection, Seasonal Roasted Mushrooms

CASARECCE ALL'ANATRA — 780
Casarecce, Duck Ragout, Olives, Orange

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SECONDI
MAIN COURSES

BRANZINO ALLA MEDITERRANEA 1,480
Pan-Seared Sea Bass Fillet, Tomatoes, Olives & Capers

TAGLIATA DI MANZO 2,480
Char-Grilled Australian Wagyu Beef M8 Rump Cap with Red Wine Jus

COSTOLETTE D'AGNELLO 1,980
Charred Lamb Rack, Marinated Celtuce & Lamb Jus

SUPREMA DI POLLO 1,280
Roasted Chicken Breast with Lemon Thyme Chicken Jus

COSTOLETTA ALLA MILANESE 2,880
Traditional Milanese-Style Veal Chop, Served with Beef Jus,
Cheese Fondue & Rocket Salad

CONTORNI
SIDE DISHES

PATATE ARROSTO 350
Roasted Potatoes, Parmesan Cheese & Black Truffle

SPINACI 250
Sautéed Spinach with Butter, Garlic & Anchovies

FUNGHI GRATINATI 350
Grilled & Gratinated Portobello Mushroom

PEPERONI 250
Charred Capsicum, Olives & Capers

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I DOLCI
DESSERTS

TIRAMISU — 450
Ladyfingers, Mascarpone Cream, Espresso

INSALATA DI FRUTTA — 350
Seasonal Fruit Salad, Lemon Sorbet

BABÀ NAPOLI-VENEZIA — 450
Traditional Babà Soaked in Blood Orange & Aperol Syrup, Whipped Cream, Citrus & Oriental Tea Sorbet

TORTA DI MELE — 450
Oven-Baked Apple Tart with White Chocolate & Tonka Bean Gelato

MERINGA AL CIOCCOLATO — 450
Italian Meringue with Chocolate & Banana Ice Cream

GELATO — 210
Fior di Latte, Stracciatella, Pistachio, Rum and Raisins, Vanilla, Chocolate, Coffee

SORBETTO — 210
Lemon, Strawberry

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