



## WHITE ASPARAGUS MENU

- ASPARAGI BIANCHI E PARMIGIANO REGGIANO 36 MESI**   **1100**  
Char-Grilled White Asparagus, Extra Virgin Olive Oil, 36-Month-Aged Parmigiano Reggiano
- RISOTTO AGLI ASPARAGI BIANCHI**    **1300**  
“Riserva San Massimo” Heritage Carnaroli Rice, White Asparagus, Lemon and Capers
- ASPARAGI BIANCHI, PATATE E CAVIALE**    **1880**  
Butter-Glazed White Asparagus, Avruga Caviar, Hokkaido Scallops, Egg Yolk Gel and Smoked Ratte Potato Fondue
- SORBETTO**     **550**  
White Asparagus with Macadamia and Yuzu Sorbet

 Vegetarian  Vegan  Gluten Free  Nuts  Pork  Shellfish  Egg  Dairy Product  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.

# CICCHETTI

## SMALL BITES

### BACCALA MANTECATO

Savoury Cannolo, Whipped Toothfish Venice Style, Capers

250 Per Piece

### BRUSCHETTA

Charred Basil Bread, Straciatella, Tomato, Basil

250 Per Piece

### TARTELLETTA

Crispy Tart, Tonnato Sauce, Pickled Artichoke, Prosciutto

250 Per Piece

### CROCCHETTA

Melty-Bomb Croquette with Gorgonzola Cheese and Nduja

250 Per Piece

# ANTIPASTI

## APPETISERS

### POLPO MEDITERANEA

Charred Octopus, Potatoes, Tomatoes, Olives, Frisée, Watercress

880

### CARPACCIO DI MANZO

Cured Wagyu Beef Carpaccio, Shallot Mayonnaise, Pickled Onion, Arugula, Parmesan Cheese, Capers

1100

### CALAMARI BARBECUE

Barbecue Squid, Celery, Olives Sauce

650

### TECIATA DI CONCHIGLIE

Sautéed Clams and Mussels with White Wine, Cherry Tomatoes and Chilli  
Served with Charred Garlic Baguette

1300

### FRITTO MISTO

Deep Fried Squid, King Prawns, Anchovies, Soft-Shell Crab,  
Served with Burnt Lemon and Aioli Sauce

1300

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# TAGLIERI

## COLD CUTS AND CHEESES

### SALUMI (60g)

San Daniele 24 months

Coppa

Finocchiona

Mortadella

Served with Home-Baked Focaccia

900

600

500

500

### TAGLIERE DI SALUMI E FORMAGGI

Selection of Three Salumi and Assorted Italian Cheeses with Homemade Giardiniera, Raspberry Jam, Muscat Raisins and Apulia Taralli

1900

### SELECTION OF THREE SALUMI (40g)

San Daniele 24 month, Coppa, Finocchiona, Mortadella

# INSALATE

## SALADS

### RUCOLA PERE E PARMIGGIANO

Arugula Salad, William Pears, Aged Balsamic Dressing, 36-Months Parmesan, Roasted Pistachio, Fresh Figs

650

### INSALATA MISTA

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

480

### INSALATA DI POMODORI E BURRATA

Tomato Variations, Burrata Cheese, Oregano, Basil, Cucumber

500

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# ZUPPE

## SOUPS

### ZUPPA DI FUNGHI

Seasonal Mushroom Soup, Roasted Mushroom, Sour Cream, Porcini Powder

700

### MINISTRONE

Classic Garden Vegetable Soup, Basil Pesto

450

# LE PIZZE

## PIZZA

### REGINA

San Marzano Tomatoes, Mozzarella Fior di Latte, Basil, Buffalo Mozzarella, Oregano

780

### SAN DANIELE

San Marzano Tomatoes, Mozzarella Fior di Latte, San Daniele 24 months, Arugula, Burrata, Sundried Tomatoes

890

### DAL MARE

Mozzarella Fior di Latte, Shrimps, Prawns, Scallops, Black Olives Crumble, Ricotta

1050

### DIAVOLA

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

830

### FOCACCINO TARTUFATO

Homemade Crunchy Focaccino filled with Mortadella, Truffle Ricotta, Rocket Salad, Pecorino Romano

750

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# PASTA E RISOTTI

## PASTA AND RISOTTO

### RIGATONI ALLA CARBONARA

Rigatoni, Egg Yolk, Pecorino Romano Cheese, Black Pepper, Guanciale

780

### FUSILLI AL PESTO

Fusilli, Basil Pesto, Stracciatella, Pine Nuts, Raw Red Shrimps

990

### TAGLIOLINI ALL'ASTICE

Tagliolini, Coral Sauce, Boston Lobster, Tomatotoes Ragout

1700

### LINGUINE VONGOLE

Linguine, Garlic, Chilli, White Wine, Clams, Parsley

980

### SPAGHETTONE QUADRATO AL POMODORO

Spaghettoni, Tomatoes Sauce, Basil

650

### PAPPARDELLE ALLA BOLOGNESE

Pappardelle, Bolognese Sauce, Rosemary, Parmesan Cheese

900

### CASONCELLI AI GAMBERI

Homemade Ravioli with Prawns, Zucchini, Arrabbiata Sauce

1600

### RISOTTO AI FUNGHI

“Riserva San Massimo” Rice Selection, Seasonal Roasted Mushroom

650

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# SECONDI

## MAIN COURSES

### AGNELLO E CAVOLFIORE

Lamb Loin, Cauliflower Toffee, Green Peppercorn Sauce, Radicchio

1800

### BRANZINO ALLA MEDITERANEA

Wood-Fire Seabass Fillet, Tomatoes, Olives, Capers

1790

### TAGLIATA DI MANZO

Australian Wagyu Beef Striploin M 8-9, King Oyster Mushroom, Green Asparagus, Carrots, Beef Jus

2300

### COSTOLETTA ALLA MILANESE (TO SHARE)

Traditional Milanese-Style Veal Chop, Bastardo del Grappa Fondue, Cherry Tomatoes, Arugula, Valpolicella Red Wine Jus

3900

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# I DOLCI

## DESSERTS

### PANNA COTTA

Vanilla and Thyme Panna Cotta, Strawberries, Pine Nut, Passion Fruit and Basil Sorbet

450

### TIRAMISU

Ladyfingers, Mascarpone Cream, Espresso

450

### MILLEFOGLIE CROCCANTE

Crunchy Millefeuille, Vanilla Custard, Raspberries

450

### INSALATA DI FRUTTA

Seasonal Fruit Salad, Lemon Sorbet

350

### TORTINO MORBIDO AL CIOCCOLATO

Warm Chocolate Mousse, Pistachio and Fior di Latte Ice Cream

450

### GELATO E SORBETTO

Assortment of Homemade Gelato and Sorbets

420

### GELATO

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

### SORBETTO

Lemon, Strawberry

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TERRAZZA