

Gianni's Lunch Treat

Appetizers

Carpaccio

Citrus Marinated King Fish, Lemon Gel, Crispy Celery

Portobello's

Grilled Portobello Mushrooms with Rucola

Piadina

Grilled Thin Pastry, Sautéed Spinach, Cheese

Caprese

Mozzarella, Tomato, Anchovies

Zuppa

Leek & Potato Soup, Mushrooms Duxelle

Main Courses

Spaghetti

Spaghetti with Meatballs in a Rich Tomato Sauce - 590

Rigatoni

Sicilian Rigatoni Pasta with Eggplant, Tomato & Ricotta - 590

Ravioli

Ricotta & Spinach Filled Ravioli, Butter & Sage Sauce - 590

Pollo

Stuffed Chicken Roll, Stewed Sweet Peppers & Light Gravy - 590

Fritto

Deep-Fried Fish Filets, Squids & Prawns - 690

Cotechino

Steamed Pork "Cotechino", Stewed Lentils, Mashed Potato - 690

Manzo

Slow Cooked Wagyu Beef Cheek, Season's Vegetables, Red Wine Sauce - 890

Dessert (+ 120 Baht)

Profiteroles

Vanilla Ice-Cream Filled Puffs, Chocolate Sauce

Granita

Coffee Granita with Whipped Cream

Meringa

Fresh Strawberry Meringue

Plus 10% service charge and government tax.

Weekend Lunch Menu'



Gamberi

Red Prawn Carpaccio, Horseradish Mayo, Fine Herbs

OR

Bresaola

Cured Beef Rolls, Rucola, Bell Peppers, Walnuts & Parmesan



Zuppa

Leek & Potato Cream Soup



Spaghetti

Basil Pesto Spaghetti, Clams, Aromatic Crumbles

OR

Risotto

Saffron Scented Risotto, Sausage Polpette, Parmesan Cream

OR

Branzino

Grilled Filet of Barramundi, Season's Vegetables, Pizzaiola Salsa

OR

Milanese

Golden Fried Breaded Veal Piccata, Tomato & Rocket Coulis, Burrata



Formaggio

Selection of Italian Cheese

OR

Ciocolato

Dark Chocolate Mousse, Amarena Cherries



Your Choice of Tea or Coffee

Petit Fours

1,190 Baht ++

Plus 10% service charge and government tax.

Appetizers

Insalata di Rucola

Salad of Rucola, Shaved Parmesan, Semi-Dry Tomatoes & Balsamic Dressing 490.-

Moleche Fritte

Crispy Fried Soft-Shell Crab, Garden Leaf's & Cucumber Sauce 490.-

Carpaccio

Thin Sliced Beef Filet, Mesclun & Aged Parmesan Flakes 590.-

Mozzarella di Bufala

Imported I.G.T. Buffalo Mozzarella with Tomatoes & Rucola 590.-

Vitello Tonnato

Thinly Sliced Veal Topped with Tuna Sauce, Dry Capers & Sweet Peppers 690.-

Prosciutto di Parma

24 Months Aged "Galloni" Parma Ham Served with Imported Melon 790.-

Fegato d'Anatra

Pan-Seared Duck Liver, Fragrant Raspberry Sauce & Rucola Leaf's 990.-

Battuta di Gamberi

Tartar of Red Prawn with Fine Herbs Served with Plankton Mayo 990.-

Soups

Minestrone

Hearty Vegetable Soup 290.-

Bisque

Lobster Bisque with Brandy 390.-

Zucca

Pumpkin Soup & Truffle Foam 290.-

Cappuccino

Black Truffle Cappuccino 390.-

Pasta

Spaghetti

Your Choice of Spaghetti Tomato, Bolognese, Carbonara, Matriciana Sauce 590.-

Ravioli

Ricotta & Spinach Ravioli Sprinkled with Parmesan & Sage Flavored Butter 590.-

Maltagliati

Large Fettuccine with Tuscany Sausage & Cherry Tomatoes Sauce 590.-

Lasagne

Baked Lasagna Layered with Bolognese, Béchamel & Parmesan Cheese 590.-

Strozzapreti

Hand-Twisted Fresh Pasta Tossed in a Lamb Ragout 690.-

Spaghetti Neri

Black Home-Made Spaghetti Tossed with Clams, Prawn & Green Asparagus 690.-

Plus 10% service charge and government tax.

Risotto

Risotto ai Porcini

Risotto with Porcini Mushrooms, Aged Parmesan & Parsley Air 690.-

Risotto di Mare

Arborio Rice with Plenty of Fresh Seafood & Shellfish 690.-

Seafood's

Barramundi

Grilled Filets of Barramundi, EVO Mashed Potatoes & Pizzaiola Salsa 590.-

Fritto Misto

Deep-Fried Prawns, Squid & Fish Filets Served with Tartar Sauce 690.-

Salmone

Grilled Filet of King Salmon, Sautéed Spinach & Prosecco Wine Sauce 790.-

Grigliatina

Grilled Combination of Fish Filets & Crustaceans with Aromatic Olive Oil 790.-

Sogliola

Pan-Fried Whole Dover Sole Served with a Lemon-Caper Sauce 1,790.-

Branzino al Sale

Whole Mediterranean Sea Bass Baked in Salt (for 2 Persons) 1,990.-

Meats

Polletto

Grilled Baby Chicken, Sautéed Potatoes & Garden Leaves 590.-

Maiale

Pork Belly Cooked Sous Vide, Mashed Potatoes & Mustard Sauce 590.-

Ossobuco

Lamb Shank Braised in Red Wine Matched with Grilled Polenta 790.-

Milanese

Breaded Veal Piccata Topped with Rucola & Fresh Tomatoes 990.-

Guancetta

Slow Cooked Wagyu Beef Cheek, Red Wine Sauce & Mashed Potatoes 1,090.-

Tagliata di Bue

Grilled Beef Tenderloin Carved on Mushrooms Sauce or with Rucola 1,190.-

Scottadito

Grilled Lamb Chops with its Own Gravy Fragrant of Rosemary & Garlic 1,290.-

Fiorentina

Charcoal Grilled Australian Angus T-bone Steak (700g) 1,990.-

Plus 10% service charge and government tax.

Today's Specials

Appetizers

Mozzarella

Bufalo Mozzarella, Rucola Leaf's, Cantabrico's Anchovies 790

Lumache

Stewed Vineyard Snails, Polenta, Parmesan, Parsley 790

Polipo

Grilled Octopus, Burrata, Calabrian Spicy Sausages 890

Bottarga

Salad of Fresh Artichokes, Potato, Cherry Tomatoes, Mullet Bottarga 990

Pasta & Rice

Zuppa

Cream of Leeks & Potato, Mushroom Duxelle, Grilled Scallops 390

Gnocchi

Potato Gnocchi Tossed in a Ragoût of Wild Boar 690

Strozzapreti

Hand-Twisted Pasta with Black Truffle Sauce 790

Ravioli

Burrata Filled Ravioli, Light Crudaiola Salsa 790

Risotto

Saffron Risotto, Sausage Spheres, Parmesan, Gremolata 890

Main Dishes

Branzino

Pan-Roasted Filet of Mediterranean Seabass, Crushed Potato, Clams Sauce 1,190

Tooth Fish

Pan-Roast "Glacier 51" Toothfish, Mousse of Cauliflower, Prosecco Sauce 1,490

Quaglia

Roasted Stuffed Quail, Zucchini-Bel Pepper Rolls, Thyme Gravy 1,190

Manzo

Grilled Wagyu Rib Eye, Season's Vegetables, Black Pepper Sauce (10 oz) 1,490

Dessert

Fragole

Milk Simmered Rice, Fresh Strawberry, Old Balsamic Vinegar 290

Plus 10% service charge and government tax.

Degustation Menu'



Gamberi

Pan-Seared Wild Red Prawns, Stewed White Beans, Basil Infusion

Or

Mozzarella

Bufalo Mozzarella, Rucola Leaf's, Cantabrico's Anchovies



Zuppa

Cream of Leeks & Potato, Mushroom Duxelle, Grilled Scallops



Ravioli

Burrata Filled Ravioli, Light Crudaiola Salsa

Or

Gnocchi

Potato Gnocchi Tossed in a Ragoût of Wild Boar



Cartoccio

Baked Filet of Barramundi "en Papillote" with Tomato, Olive & Capers

Or

Agnello

Breaded Lamb Chops "alla Milanese", Garden Leaf's



Formaggi

Selection of Italian Cheese

Or

Fragole

Milk Simmered Rice , Fresh Strawberry, Old Balsamic Vinegar



Your Choice of Tea or Coffee

Petit Fours

1,990 Baht / Person

(Menu must be taken by every guest at the table)

Plus 10% service charge and government tax.

Cheeses

Assorted Fine Italian Cheeses 590.-

Sweets

Sgroppino

Lemon Sherbet Blended with Vodka 230

Affogato

Vanilla Ice-Cream Drown in Espresso 230

Profiteroles

Vanilla Ice Cream Puff, Chocolate Sauce 230

Semifreddo

Frozen Nougat "Parfait" 230

Crumble di Mele

Apple Crumble with Vanilla Ice-Cream 230

Mousse di Cioccolato

Dark Chocolate Mousse, Amarena Cherries 230

Panna Cotta

Panna Cotta with Passion Fruit Coulis 230

Tiramisù Illy

Mascarpone & Illy Coffee Cake 260

Torta Gianduja

Chocolate & Hazelnut Gianduja Cake 290

Meringa alle Fragole

Meringue, Fresh Strawberry & Cream 290

Crema Bruciata

Classic Crème Brûlée 290

Vin Santo e Cantucci

A Glass of Vin Santo with Cantucci 320

Cuore Caldo di Cioccolato

Hot Chocolate Fondant, Vanilla I/Cream 320

Ice –Creams & Sherbets

Vanilla, Coffee, Dark Chocolate,

Hazelnut, Pistacchio, Tiramisù,

Chocolate-Orange

Lemon, Passion Fruit, Strawberry 120/Scoop

Coffee & Tea

Ice Tea, Ice Coffee Illy 110

Coffee, Espresso Illy 110

Cappuccino Illy 110

Chaidim Organic Teas 110

Irish Coffee 290

Plus 10% service charge and government tax.