



## GLI ANTIPASTI | THE STARTER

**ANTIPASTO "LA SCALA" (G,D,P,N)** 1,050  
PERFECT FOR START AND SHARING  
CHEF'S SELECTED PREMIUM COLD CUT  
CHEESE | FRUIT PRESERVE  
HOME PICKLED VEGETABLE MARINATED OLIVE  
MUSHROOMS AND MORE

**LE OSTRICHE (S)** 1,850  
FRESHLY SHUCKED ½ DOZEN GILLARDEAU OYSTER  
TABASCO | LEMON | MIGNONETTE

**IL TONNO MARINATO (D)** 520  
FRESH CHOPPED YELLOWFIN TUNA  
BUTTERMILK DRESSING | CHIVE OIL  
KALAMATA OLIVE | PICKLED CAPER  
FRISÉE LETTUCE

**VITELLO TONNATO (D,N)** 600  
ROAST VEAL LOIN | TONNATA SAUCE  
PICKLED SHALLOT | CAPERS BERRY

**BURRATINA IN INSALATA (V,D,N)** 600  
APULIAN BURRATA CHEESE  
ZUCCHINI SCAPECE | PINE NUT

**INSALATA DI FINOCCHI  
E ARANCIA (VEG,N)** 450  
AVOCADO | FENNEL | ORANGE & GRAPEFRUIT SEGMENT  
TOASTED HAZELNUT | CITRUS DRESSING

**BROCCOLINI SU HUMMUS  
DI CAVOLO RICCIO (D,V,N)** 450  
BROCCOLINI | KALE HUMMUS  
GOAT CHEESE FETA | PISTACHIO | EVO- OIL

**IL FRITTO DI MARE (G,S)** 540  
GOLDEN FRIED SEAFOOD PLATTER  
SOFT-SHELL CRAB | PRAWN | CALAMARI  
WHITE COD | SWEET ANCHOVY MAYO  
BURNT LEMON

**ZUPPA DEL GIORNO (D,V,N)** 380  
CHEF'S DAILY SOUP

## LE PASTE E I RISOTTI | PASTA AND RISOTTI

**SPAGHETTI NERI AI FRUTTI DI MARE (G,D,S,A)** 690  
BLACK SPAGHETTI DI GRAGNANO  
FRESH SEAFOOD | CHERRY TOMATOES | CHILLI

**TAGLIATELLE ALL' ARAGOSTA (G,D,S,A)** 1,800  
TAGLIATELLE PASTA | LIVE BOSTON LOBSTER  
CREAMY CRUSTACEAN SAUCE  
CHERRY TOMATO SALSA

**PENNE CON SALSICCIA, CREMA ALLO  
ZAFFERANO E TARTUFO (A,D,G,P)** 680  
PENNE PASTA | PORK SALSICCIA  
SAFFRON CREAM | BLACK TRUFFLE

**FUSILLI ALLA GENOVESE,  
PATATE E FAGIOLINI (D,G,N,V)** 550  
FUSILLI DI GRAGNANO | BASIL AND SPINACH PESTO  
POTATOES | SPRING BEANS

**LASAGNA AL RAGÙ BOLOGNESE (G,D,A,P)** 500  
OVEN-BAKED LASAGNA PASTA  
PARMESAN BÉCHAMEL | PARMESAN CHIPS

**RISOTTO AI GAMBERI,  
ZUCCHINE E BOTTARGA (S,D,A)** 650  
VIALONE NANO RICE | FRESH PRANWS  
ZUCCHINE | BOTTARGA

**RISOTTO ASPARAGI, TALEGGIO  
E FEGATO GRASSO D'ANATRA (D,A)** 650  
VIALONE NANO RICE | FOIE GRAS  
TALEGGIO CHEESE | ASPARAGUS

S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol

THE ABOVE-MENTIONED RATE IS IN LOCAL CURRENCY THB. SUBJECT TO PREVAILING GOVERNMENTS TAX | SERVICE CHARGE.  
PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENT | FOOD ALLERGIE | FOOD INTOLERANCE.



## I PIATTI PRINCIPALI | MAIN COURSE

**MERLUZZO AL FORNO (A)** 1,150  
SNOWFISH COD | FINGERLING POTATO  
SICILIAN PUTTANESCA SALSA

**FILETTO DI SALMONE, CREMA ALLO ZAFFERANO VERDURINE GRIGLIATE (A,D)** 950  
SALMON FILLET | SAFFRON CREAM  
GRILLED SEASONAL VEGETABLES

**COSTATA DI MAIALE KUROBUTA ALLA MILANESE (D,P)** 950  
KUROBUTA PORK MILANESE  
MUSHROOMS RISOTTO CAKE | TOMATO SALSA

**GUANCIALE DI MANZO STUFATO, POLENTA CONCIA, FUNGHI TARTUFATI (A,D)** 1,050  
STEW BEEF CHEEK | CHEESY BAKED POLENTA  
TRUFFLED MUSHROOMS

## DALLA GRIGLIA | FROM THE GRILL

**220g FILETTO DI WAGYU AUSTRALIANO** 1,300  
AUS WAGYU BEEF TENDERLOIN

**250g COSTATA DI WAGYU AUSTRALIANO** 1,700  
AUS WAGYU BEEF RIB EYE

**350g COSTINE DI AGNELLO AUSTALIANE** 1,550  
AUS LAMB CUTLET

**350g COSTATA DI MAIALE KUROBUTA** 850  
KUROBUTA PORK TOMAHAWK

**400g GAMBERI DI MARE GIGANTI** 950  
JUMBO SEA PRAWN

**300g TRANCIO DI SALMONE** 880  
ATLANTIC SALMON STEAK

**650g ARAGOSTA DI BOSTON** 1,900  
LIVE BOSTON LOBSTER

## SALSE | SAUCES

scelta di una tra le seguenti | choose one from the following

**GRAVY AL ROSMARINO E AGLIO**  
GARLIC & ROSEMARY GRAVY (D,A)

**PEPE NERO**  
BLACK PEPPER (D,A)

**CREMA AL TARTUFO**  
TRUFFLED CREAM (D,A)

**FUNGHI DI BOSCO**  
WILD MUSHROOMS (D,A)

## CONTORNI | SIDES

**PATATE AL ROSMARINO** 250  
GARLIC & ROSEMARY ROASTED POTATO (D,V)

**MAIS DOLCE, OLIO DI N'DUJA** 250  
SWEET CORN | N'DUJA OIL (D,P)

**POLENTA AL TALEGGIO** 250  
CORN POLENTA | TALEGGIO CHEESE (D,V)

**FUNGHI TARTUFATI** 250  
TRUFFLED MUSHROOMS (D,A,V)

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## LA PIZZA | ROMAN STYLE PIZZA

### SCHIACCIATINA (G,D,P) 950

THIN CRISPY PIZZA CRUST  
MASCARPONE CHEESE | PROSCIUTTO DI PARMA  
WILD ROCKET | TOMATO

### LA FRUTTI DI MARE (G,S) 650

SAN MARZANO TOMATO BASE | PRAWN  
WHITE COD | CLAM | SQUID  
CURED TOMATO | TAGGIASCA OLIVE | BASIL

### LA DIAVOLA (G,D,P) 650

FIOR DI LATTE MOZZARELLA  
SAN MARZANO TOMATO | SPICY SALAMI  
KALAMATA OLIVE

### TRUFFLED CONTADINA (G,D,P) 650

FIOR DI LATTE MOZZARELLA  
BLACK TRUFFLE CARPACCIO | SPECK HAM  
PORK SALSICCIA | TRUFFLED MIX MUSHROOM

### LA QUATTRO FORMAGGI (G,D,V) 680

FIOR DI LATTE MOZZARELLA | GORGONZOLA  
TALEGGIO | STRACCHINO | PEAR | ACACIA HONEY

### LA VEGETARIANA AL PESTO (G,D,V,N) 600

FIOR DI LATTE MOZZARELLA | PESTO SAUCE  
GRILLED SEASONAL VEGETABLES

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