



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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