



## SABATO ITALIANO SATURDAY LUNCH

### COLD SECTION

Fresh selection of cold cut and cheese

Conserve selected and homemade

Whole wheat Focaccia homemade

Selection of bread

Pizza margherita

Four cheese pizza and pear

### FISH CORNER

Salmon in passion fruit

Frisée salad and fennel with an emulsion of passion fruit

Tuna tonnato

Raw tuna sliced, capers fried, apers fruit, snow peas, tuna foam and beef jus

Seabass

Lemon dressing, artichoke, arugula, and burned lemon

Shrimps

Sweet water shrimps blanched with bisque emulsion and balsamic vinegar

Oysters

Served with shallot mignonette, tabasco and lemon

### SALAD CORNER

Caesar salad

Romain lettuce, quail egg, Caesar sauce, bread crouton, sliced parmesan

Nizzarda salad

Mixed salad, boiled egg, lemon dressing, cherry tomato, tuna

Caprese salad

Buffalo mozzarella, sliced tomato, oregano, black pepper, salt, olive oil and balsamic reduction

Sicilian salad

Fennel, frisée salad, Kalamata olives and sliced orange

Mixed green salad

Mixed green salad with selection of sauce for salad

Arugula salad

Rocket salad, pickled artichoke, balsamic vinegar, reduction sundried tomato and sliced parmesan

Cucumber salad

Sliced cucumber marinated with lettuce baby, radish, cherry tomato, pomegranate and grape

### SOUP OF THE DAY

#### PASTA

Fettuccine truffle

Fresh fettuccine parmesan cream and black truffle

Spaghetti al Pomodoro

Spaghetti cherry tomato sauce, basil, basil oil and yellow cherry tomato confit

Rigatone cacao e pepe

Rigatoni Cacio e pepe sauce pecorino sliced black pepper

#### RISOTTO

Risotto gorgonzola pere e noci

Risotto, gorgonzola cheese, pear cooked in syrup and roasted walnut

Risotto alla boscaiola

Risotto, roasted sausages and wild mushroom

Risotto di mare

Risotto, calamari ragù, mixed seafood and confit tomato

### FROM THE BARBEQUE

Pork loin

Salsa Verde roasted root vegetable

Beef Tenderloin

Beef jus and root vegetable

### MAIN COURSE

Lamb rack on barbeque

or

Fresh fish of the day al cartoccio

### SIDE DISH

Smash potato

Roasted mixed root

Jus

Lemon sauce

Green sauce

### CORNER DESERT

Homemade cakes

La Caprese

Apple cake

Blueberry crostata

La Scala Tiramisu

Gelato

Milk

Chocolate

Sorbetto

Strawberry

Lemon

Bianco Mangiare

Seasonal fruit plate



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## SABATO ITALIANO SATURDAY LUNCH

THB 2,200++

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### SELECTION OF ANTIPASTI

### CHOICE OF MAIN COURSE

#### Pasta

##### FETTUCCINE TRUFFLE

Fresh fettuccine parmesan cream  
and black truffle

##### SPAGHETTO AL POMODORO

Spaghetti cherry tomato sauce, basil,  
basil oil and yellow cherry tomato confit

##### RIGATONE CACAO E PEPE

Rigatoni Cacio e pepe sauce,  
pecorino sliced, black pepper

#### Risotto

##### RISOTTO GORGONZOLA PERE E NOCI

Risotto, gorgonzola cheese,  
pear cooked in syrup and roasted walnut

##### RISOTTO ALLA BOSCAIOLA

Risotto, roasted sausages  
and wild mushroom

##### RISOTTO DI MARE

Risotto, calamari ragù,  
mixed seafood and confit tomato

### SELECTION OF DESSERT

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## SABATO ITALIANO SPARKLING COCKTAILS

Elevate your meal with signature cocktails designed to complement dining experiences through unique flavors  
and artistic presentation

#### PEACH BELLINI

Peach Liqueur | Peach Puree | Prosecco Follador

390 ++

#### NEGRONI SBAGLIATO

Campari | Cinzano Vermouth Prosecco Follador | Orange Peel

390 ++

#### VENETIAN SPRITZ

Aperol | Prosecco follador | Soda | Orange Peel

390 ++

#### HUGO SPRITZ

Prosecco Follador | Elder flower Syrup | Soda

390 ++

#### LA SCALA LIMONCELLO

Limoncello | Prosecco Follador

390 ++