



SABATO ITALIANO SATURDAY LUNCH

THB 2,200++

SELECTION OF ANTIPASTI

CHOICE OF MAIN COURSE

Pasta

FETTUCCHINE TRUFFLE

Fresh fettuccine parmesan cream
and black truffle

SPAGHETTO AL POMODORO

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

RIGATONE CACIO 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

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 ++