



ANTIPASTI

ANTIPASTO LA SCALA (D,P,N) 1,190

PERFECT FOR START AND SHARING CHEF'S
SELECTED PREMIUM COLD CUT,
CHEESE PRESERVE AND HOMEMADE
PICKLED VEGETABLE

TONNO ALLA PIZZAIOLA (D,S) 590

YELLOWFIN TUNA WITH TOMATO CONFIT,
CAPERS AND CREAMY STRACCIATELLA
FINISHED WITH BASIL

VITELLO TONNATO (D,S) 680

FRESH TUNA FOAM, BEEF JUS,
CAPPERS AND SNOW PEAS

BURRATA PRIMAVERA (D,N) 790

BASIL AND ALMOND PESTO, FRIED AND FRESH
ZUCCHINI WITH LEMON DRESSING

INSALATA DI FINOCCHI E ARANCIA (VEG,N) 490

FENNEL AND FRISÉE SALAD WITH ORANGE
SEGMENTS, AVOCADO AND KALAMATA OLIVES
FINISHED WITH CITRUS DRESSING

FRITTO DI MARE (E,G,S) 590

GOLDEN FRIED SEAFOOD PLATTER,
SOFT SHELL CRAB, PRAWN, CALAMARI,
LEMON MAYONNAISE

ZUPPA DEL GIORNO (D,V,) 450

CHEF'S DAILY SOUP

PRIMI

SPAGHETTI AI FRUTTI DI MARE (G,D,S,A) 780

BLACK SPAGHETTI DI GRAGNANO
CALAMARI RAGU, FRESH SEAFOOD

TAGLIATELLE ALL'ASTICE (G,D,C,A) 1,800

HOMEMADE TAGLIATELLA PASTA,
LIVE BOSTON LOBSTER,
CREAMY CRUSTACEOUS SAUCE

RAVIOLI DI RICOTTA E SPINACI 680

E GAMBERO CRUDO (G,D,C)
HOMEMADE PASTA FILLED WITH RICOTTA
AND SPINACH, MARINATED RAW SHRIMPS
AND A SAUCE OF BUTTER AND SAGE

RISOTTO AL POMODORO (D,VEG) 590

CARNAROLI RICE COOKED IN A TOMATO WATER,
TOMATO CONFIT, BURNED TOMATO GEL AND
BASIL OIL

RISOTTO ASPARAGI E TALEGGIO (D) 750

CARNAROLI RICE, FOIES GRAS,
TALEGGIO CHEESE, ASPARAGUS

LA LASAGNA (D,G,) 680

OVEN BAKED LASAGNA, BOLOGNESE RAGU,
PARMESAN CREAM AND BEEF JUS

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.



SECONDI

MERLUZZO AL FORNO (A) SNOWFISH COD, FINGERLING POTATO, SICILIAN CHERRY TOMATO SALAD	1,290
FILETTO DI SALMONE AL LIMONE (D,F) SALMON FILLET SERVED WITH LEMON CREAM, SPICY BROCCOLINI AND ASPARAGUS	1,150
COSTATA DI MAIALE KUROBUTA ALLA MILANESE (G,D,E) CRISPY PORK MILANESE SERVED WITH POTATO SALAD AND ZESTY LEMON MAYONNAISE	1,050
FILETTO AI FUNGHI / 200 G. (D,F) GRILLED TENDERLOIN SERVED WITH ROASTED KING MUSHROOMS, SPICY ONIONS AND HIS JUS	1,390
GAMBERONI ALLA BRACE (C,D) BBQ-GRILLED RIVER PRAWN WITH SMOKY CHARRED CARROT SAUCE AND BABY BBQ CARROTS	1,050
AGNELLO AL FORNO (D) GRILLED LAMB, BBQ MIXED VEGETABLE AND HIS JUS	1,690

CONTORNI

PATATE AL ROSMARINO (D,V) GARLIC & ROSEMARY ROASTED POTATO	250
FUNGHI TARTUFATI (D,A,V) TRUFFLED SAUTÉ MUSHROOMS	250
MIXED VEGETABLE AT BBQ (VEG) LOCAL VEGETABLE ON BBQ	250
SPICY BROCCOLINI (F) ROASTED BLOCCOLINI WITH ANCHOVY AND CHILLI PEPPER SAUCE	250

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LA PIZZA

SCHIACCIATINA (G,D,P)

CRISPY SCHIACCIATINA PIZZA TOPPED WITH CREAMY MASCAPONE, FRESH ARUGULA PROSCIUTTO CRUDO AND A DRIZZLE OF BALSAMIC VINEGAR

1,090

LA DIAVOLA (G,D,P)

CLASSIC DIAVOLA PIZZA TOPPED WITH SPICY SALAMI, BLACK OLIVES, FRESH MOZZARELLA AND TOMATO SAUCE

990

PIZZA AL TARTUFO (G,D,P)

PIZZA WITH TRUFFLE AND PARMESAN SAUCE, MOZZARELLA, SPECK HAM, FRESH ARUGULA AND SHAVED FRESH TRUFFLE

890

LA GENOVESE (G,D,V,N)

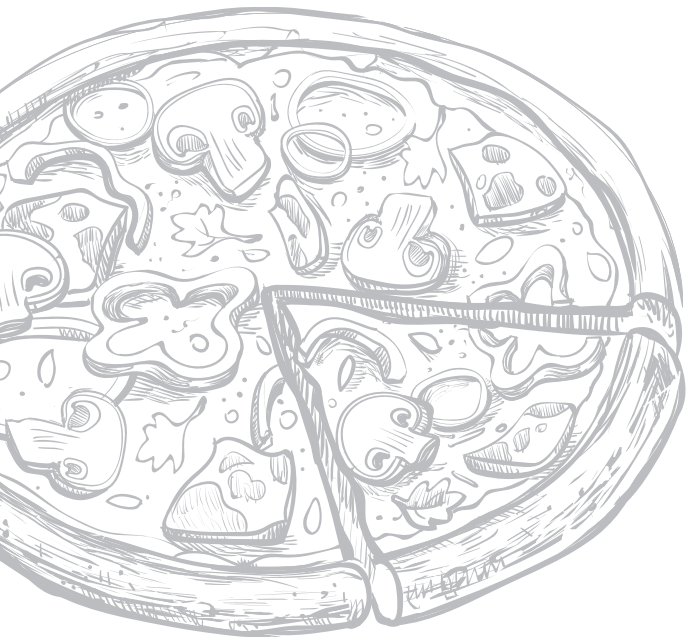
FIOR DI LATTE MOZZARELLA, PESTO SAUCE, GRILLED SEASONAL VEGETABLES

600

LA QUATTRO FORMAGGI (G,D,V)

FIOR DI LATTE MOZZARELLA, GORGONZOLA, PECORINO, PARMIGIANO, PEAR, ACACIA HONEY

780



I DOLCI

TIRAMISU (G,D,A,) CLASSIC TIRAMISÙ MASCARPONE CREAM, ESPRESSO, LADY FINGER	280
TORTA DI MELE (G,D,V,A) APPLE TART SERVED WITH VANILLA ICE CREAM AND RUM RAISIN SAUCE	320
PANNA COTTA ALLA VANIGLIA (D,V) SILKY VANILLA PANNA COTTA WITH STRAWBERRY COULIS AND A SELECTION OF FRESH SEASONAL FRUIT	280
TORTA CAPRESE (N,D) CLASSIC CAPRESE CAKE SERVED WITH VANILLA SAUCE AND A DRIZZLE OF OLIVE OIL	320
IL GELATO (D,V) MILK, PISTACHIO, HAZELNUT	180
SORBETTO (VEG) LEMON, STRAWBERRY AND BASIL, CHOCOLATE	180
MACEDONIA (VEG) MIXED FRESH FRUITS AND LEMON SORBET	290

