

CICCHETTI

Cicchetti ("Chee-Keh-Tee"), is a selection featuring authentic Italian small dishes, like a classic Venetian bacaro. At these casual and convivial spots, locals gather to enjoy glasses of wine alongside savory small bites, or cicchetti, Venice's version of tapas. Cicchetti works best by ordering several plates to share, we recommend 2 to 3 plates per person.

1 select - 185 / 3 select - 495 / 5 select - 750

MEAT & SEAFOOD

 Red Snapper Crudo, Oregano, Preserved Lemon, Herb Yogurt
Seared Prawns, Zucchini, Balsamic
Beef Carpaccio, Balsamic Reduction, Arugula, Parmesan Cheese
Caesar Salad, Baby Cos Lettuce, Anchovies, Quail Egg, Garlic, Croutons, Parmesan Cheese
Fritto Misto, Battered Squid, Prawns, Lemon Aioli
Polpette, Beef and Pork Meatballs, Marinara Sauce
Poached Seabass, Lemon, Fennel
White Anchovies and Sage in Tempura, Lemon Aioli
Cold Cut Selection, Served With Crispy Bread & Pickles

VEGETARIAN

Marinated Olives, Lemon Zest, Roasted Garlic, Herbs (Ve) Arancini, Wild Mushroom and Thyme Risotto Balls, Truffle Cream (V) Eggplant Parmigiana, Tomatoes, Parmesan Cheese, Basil, Garlic, Onion (V) Cheese Selection, Served With Crispy Bread & Pickles (V) Cannelloni - Ricotta Cheese, Spinach, Tomatoes, Parmesan Cheese (V)

Live life the Venetian way with Buy 1 Get 1 Free Aperol Spritz! Pair it with Cicchetti for an Enchanting Sunset Experience. 6:00 pm - 7:00 pm

ZUPPE

Zuppe Di Pomodoro Tomato, Basil, Root Vegetables, Garlic, Onion, Olive Oil, Pesto, Croutons (Ve)

350

🖉 Zuppe Frutti Di Mare

Andaman Reef Fish, Shrimps, Clams, Potatoes, Cream, Carrots, Celery in Sourdough Bread

450

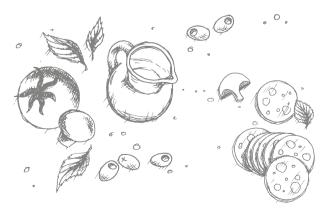
CROSTINI 290 Per Plate

MEAT & SEAFOOD

Goats Cheese, Parma Ham, Figs **White Anchovies**, Pesto, Sun Dried Tomato, Olives, Artichoke, Roasted Garlic

VEGETARIAN

Brie, Chilli Jam, Fresh Apple (V)Whipped Ricotta, Sofitel Honey, Pistachios, Walnuts (V)Bocconcini, Tomatoes, Arugula, Balsamic (V)

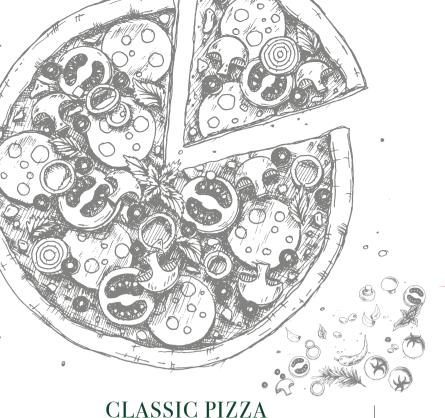


SIDE ORDERS

Cheese Foccacia	190
House Salad	190
Garlic Bread	190
Caprese Salad	250
Arugula & Aged Balsamic Salad	250
Pan Fried Butter Gnocchi	250
Italian Fries (Rosemary, Thyme, Parmesan)	250

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Signature Dish, = Signature Dish, = Sustainable Locally Sourced Seafood, V = Vegetarian, Ve = Vegan
Please let us know if you have any allergies or dietary requirements.
All prices are in Thai Baht and subject to 17% government tax and service charge.





PIZZA

GOURMET PIZZA

🖉 **Tom Yum Pizza** – Tom Yum Sauce, Prawns, Coriander, Tomatoes 550

Satay Gai - Satay Chicken, Red Onion, Peanuts. Coriander 550

Venezia Giardino - Tomato Base, Eggplant, Mushrooms, Zucchini, Artichokes, Onion, Oregano, Goats Cheese (V) 550

BIANCO

Carbonara - Bacon, Ham, Parmesan Cheese, Caramelized Onions 490

Roast Chicken - Wood Fire Roasted Chicken Thigh, Mushrooms, Parmesan, Truffle Oil, Fresh Spinach 550

4 Cheese - Mozzarella, Blue Cheese, Brie, Gouda, Honey, Walnuts, Grapes, Balsamic (V) 550

Tom Yum Served with Phuket Lobster 890

Margherita - Tomato Base, Buffalo Mozzarella (V)

490

Diavola - Tomato Base, Shredded Mozzarella, Spicy Salami, Chilli Flakes

550

Proscuitto Funghi - Tomato Base, Shredded Mozzarella, Mushroom, Proscuitto

550

RISOTTO Risotto ai Funghi Creamy Wild Mushrooms & Truffle Oil (V) Or Tomato & Wild Mushrooms (Ve)

C Basil Pesto Grilled Andaman Sea Bass 690

> 130 1,090

> > 890

PASTA

690

Upgrade to family size for additional 250

Gnocchi – Pesto, Oven Dried Tomatoes, Walnuts (V)	450
Squid Ink Spaghetti – Grilled Prawns, Crushed Tomatoes, Basil, Garlic	550
Jumbo Rigatoni – Italian Sausage, Grilled Mushrooms, Cream	490
Aragosta Linguine – Lobster, Tomatoes, Garlic, Parsley	550
Tagliatelle con Verdura – Crushed Tomatoes, Basil, Garlic (Ve)	450
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Carbonara Spaghetti – Pancetta, Parmesan Cheese, Egg Yolk, Garlic	450
Fettuccini – Braised Lamb Shank, Goat's Cheese, Baked Tomatoes	550
Pappardelle – Beef Cheeks, Mushroom Ragu, Burrata	550
Spaghetti Bolognaise – Slow Cooked Beef Ragu, Tomatoes, Basil	490
Spaghetti Aglio Olio – Fresh Chilli, Garlic, Olive Oil (V)	450

MEAT & FISH

Wagyu Rib Eye (280g) – Mashed Potato, Wholegrain Mustard, Caramelized Onions, Garlic, Watercress	1,290
Sous Vide Lamb Shank – Mashed Potato, Green Olives, Thyme, Lemon	890
Grilled Sea Bass – Fried Potatoes, Fennel, Butter Poached Garlic, Sauce Vierge	850
Revilled King Browney - Every Chilli Manage French Construct Color	700

Grilled King Prawns - Fresh Chilli, Mango, Fresh Coconut Saisa

Grilled Australian Beef Tenderloin Tagliata (220g) - Truffle Mashed Potato, Onion, Garlic, Arugula, Balsamic, Red Wine, Parmesan Cheese Pan-Fried Salmon - Zucchini, Red and Yellow Capsicum, Tomatoes, Basil Pesto Oil, White Wine, Arugula



Enjoy our full A La Carte Menu, by selecting one starter from Zuppe, Crostini or two dishes from Cicchetti followed by one main course from Pizza, Risotto or Pasta. Please do be aware of our supplement charges for Meat & Fish dishes. THB 500 : Wagyu Rib Eye, Grilled Australian Beef Tenderloin Tagliata THB 300 : Sous Vide Lamb Shank, Grilled Sea Bass, Pan Fried Salmon

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