

# THEO MIO

ITALIAN KITCHEN  
BY THEO RANDALL

## STUZZICHINI

Olive Olives, tapenade and crostini	145	Suppli (V) Deep fried tomato and mozzarella risotto balls	165
Bruschetta con Peperonata e Burrata (V) Toasted ciabatta, stewed peppers and burrata	195	Bruschetta con Cipolla Toasted ciabatta, caramelized onion and anchovy	175

## SALUMI E FORMAGGI

Salumi (P) Mixed salumi with balsamic shallots, olives and crackers	475/745	Formaggi (V) Italian cheeses with plum jam, walnuts and crackers	450/725
Prosciutto (P) Prosciutto di Parma with balsamic shallots, olives and crackers	550	Salumi e Formaggi (P) With plum jam, balsamic shallots and crackers	575

## ANTIPASTI

Selezione di Antipasti (P) Burrata, prosciutto di parma, grilled vegetables, suppli and peperonata crostini	595	Insalata di Indivia(V) Endive, gorgonzola, pear, walnuts and mustard dressing	350
Insalata Pugliese (V) Watermelon, tomato, cucumber, mint, basil and salted ricotta	295	Insalata di Caesar (P) With croutons, egg, pancetta and shaved Parmesan	375
Burrata (V) Burrata, tomato salad and basil	450	Wine pairing: Villa Martina, Sauvignon Blanc, Friuli-Venezia, Giulia, Italy	250
Calamari in Padella Pan-fried squid, chickpeas, cumin, chilli and rocket	450	Tartara di Tonno Dressed tuna with cornichon, caper and salad leaves	375
Polpo alla Griglia Grilled octopus, potatoes, rocket, chilli and lemon zest	495	Carpaccio di Manzo Beef fillet, pine nuts, rocket, Parmesan and balsamic	450

## PRIMI

Minestrone (V) Vegetable soup with maltagliata pasta and pesto	325	Spaghetti Carbonara (P) Spaghetti with guanciale, egg yolk and Parmesan	400/600
Ravioli di Zucca (V) Squash and ricotta stuffed ravioli, sage butter	350/525	Pappardelle con Guancia di Manzo (A) Handmade pasta with slow cooked Wagyu beef cheek	525/790
Wine pairing: Ferrari Maximum Brut	550	Wine pairing: Barbera d'Alba, Domenico Clerico	400
Gnocchi con Maiale (P)(A) Potato gnocchi, pork rib ragu and gremolata	375/565	Linguine con Granchio With jumbo crab meat, chilli, garlic, and lemon zest	500/750
Gnocchi con Calamari (A) With baby squid, prawns, white wine and pesto	425/640	Taglierini con Aragosta (A)(P) Handmade pasta with lobster, chorizo, tomato and basil	725/1,085
Linguine Vongole (A) With clams, white wine and parsley	450/675	Risotto ai Gamberi Risotto with prawns, zucchini, cherry tomatoes and basil	450/675
Lasagna Fresh pasta baked with beef ragu and béchamel	575		

### THEO MIO BRUNCH

Every Saturday and Sunday from 11:30 — 14:00 hours

With free flow drinks and unlimited antipasti

Baht 1,588++ per person

(V) = Vegetarian

(A) = Contains alcohol

(P) = Contains pork

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## SECONDI

Dentice Rosso Arrosto (A) Red snapper, clams, saffron and roast fennel	650	Maialino Arrosto (P) (A) Roast suckling pig, caramelized apple, endive and sweet mustard dressing	750
Branzino al Cartoccio (A) Seabass, vermouth, dried porcini and fennel with spinach	695	Braciola di Maiale (P) (A) Grilled pork chop, cherry tomato, spinach and meat juices	595
Barramundi alla Griglia Grilled barramundi, peppers, kale and black olives	750	Controfiletto di Manzo Chargrilled striploin, rocket, Parmesan, chilli and balsamic	1,295
		Agnello a Scottadito (A) Lamb chops and slow cooked rib, grilled vegetables, olive and red wine	925

## CONTORNI

Insalata Mista (V) Mixed leaves, cherry tomatoes and lemon dressing	125	Patate Fritte (V) Fried potatoes with garlic and rosemary	150
Rucola e Parmigiano (V) Rocket and Parmesan with balsamic dressing	150	Verdure Miste (V) Chargrilled vegetables with basil and balsamic	150
Erbe Saltate (V) Sautéed greens with garlic and chilli	125		

## PIZZA

Margherita (V) Tomato passata, fresh basil and mozzarella di bufala	425	Quattro Formaggi (V) Mozzarella, taleggio, gorgonzola and Parmesan	475
Napoletana Tomato, mozzarella, capers, anchovy and black olives	425	Vegetariana (V) Tomato, mozzarella, sundried tomato, peppers and zucchini	450
Funghi (V) Tomato, mozzarella and button mushrooms	450	Gamberi Tomato, mozzarella, marinated prawns, zucchini and basil	475
Caprese (V) Tomato, mozzarella di bufala, cherry tomatoes and basil	495	Salsiccia (P) Tomato, mozzarella, sausage and broccoli rabe	450
Prosciutto di Parma (P) Tomato, mozzarella, prosciutto, rocket and Parmesan	525	Burrata (V) Roasted peppers finished with burrata and oregano	550
Frutti di Mare Tomato, mozzarella, prawns, squid, chilli and parsley	495	Diavola (P) Tomato, mozzarella, spicy salami and jalapeno peppers	495

# HAPPY HOURS

Daily from 16:30 - 18:30 hours

Buy One Get One Free

For all beers, cocktails, wines and virgin cocktails

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