

LA CASA
NOSTRA

SOFT DRINK & WATER

COCA COLA, COKE ZERO, SPRITE, SODA WATER	65
SAN PELLEGRINO 750ML	200
ACQUA PANNA 750ML	180
MINERAL WATER	65

COFFEE & TEA

ESPRESSO DOUBLE ESPRESSO	90 150
CAPPUCCINO CAFÉ LATTE	100
TEA - (EARL GREY, PEPPERMINT, CLASSIC GREEN TEA)	100
LEMON TEA	90

BEER

PERONI	225
SINGHA	125

VODKA

AYLESBURY - CANADA	225
GREY GOOSE - FRANCE	355

WHISKY/WHISKEY

CHIVAS REGAL 12 YEAR	250
LAPHROAIG 10 YEAR	580
GLENFIDDICH 12 YEAR	450
GLENFIDDICH 18 YEAR	580
BALVENIE DOUBLEWOOD 12 YEAR	550
JW BLACK LABEL	250
JIM BEAM	200
JAMESON	220

GIN

HENDRICK'S - SCOTLAND	390
BOMBAY SAPPHIRE - ENGLAND	250
FORDS GIN BY 86 CO. - ENGLAND	250

RUM

CANA BRAVA BY 86 CO. - PANAMA	240
PLANTATION STIGGINS FANCE PINEAPPLE RUM - WEST INDIES	285

MEZCAL

ALIPUS SAN LUIS - MEXICO	355
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APERITIF

RINOMATO - ITALY	190
CAMPARI - ITALY	190
APEROL - ITALY	190
MARTINI BIANCO - ITALY	190
MARTINI ROSSO - ITALY	190
MARTINI EXTRA DRY - ITALY	190
CYNAR - ITALY	190
RICARD - FRANCE	235

SIGNATURE APÉRITIF

SPRITZ	450
<i>APEROL OR CAMPARI CHAMPAGNE SODA</i>	
LA CASA SPRITZ	350
<i>RINOMATO CANA BRAVA RUM CURAÇÃO BITTERS SODA</i>	

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY INTOLERANCE OR FOOD ALLERGY.
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(V) INDICATES VEGETARIAN OPTIONS. PLEASE CONSULT YOUR SERVER FOR FURTHER INFORMATION

SIGNATURE COCKTAILS

ROYAL LADY	450
<i>VODKA FRAMBOISE LIQUER CHAMPAGNE APPLE JUICE LIME</i>	
RED JULIET	450
<i>WHITE RUM RINOMATO COINTREAU RED WINE PINEAPPLE RUM</i>	
MOTM	450
<i>SINGLE MALT, GIN, RUM, VODKA, BITTERS, LIME</i>	
AFFUMICATO	400
<i>MEZCAL CAMPARI VERMOUTH ROSSO CYNAR</i>	
ITALIAN PINEAPPLE	390
<i>PLANTATION FANCY PINEAPPLE RUM RINOMATO PINEAPPLE JUICE</i>	
NIGHT CLOUD	390
<i>RUM, HONEY, LIME, TOP-UP CHAMPAGNE</i>	

CLASSIC COCKTAILS

LONG ISLAND	320
VODKA MARTINI	320
GIN MARTINI	320
MANHATTAN	290
MOJITO	290
MARGARITA	290
DAIQUIRI	290
OLD FASHIONED	290
NEGRONI	290
MEZCAL NEGRONI	320
GIN FIZZ	290
WHISKEY SOUR	290

PRICES PER 50 GRAMS

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SALUMERIA | COLD CUTS

SPECK (SMOKED)	250
HOME-MADE PORCHETTA	100
SAN DANIELE HAM	260
PARMA HAM S. ILARIO DOP	230
CHORIZO JOSELITO	390
JOSELITO IBERICO HAM	550
'NDUJA (SPICY CALABRIAN SALAME)	140
SALAME FELINO	150
SALAME FINOCCHIONA	150
SALAME WITH TRUFFLE	350
MORTADELLA WITH PISTACCHIO	100
CAPOCOLLO DI MARTINA FRANCA	220
PANCETTA	100

FORMAGGERIA | CHEESES

CRUTIN TRUFFLE	420
TALEGGIO	140
PECORINO SARDO	150
PECORINO WITH CHILI	200
GORGONZOLA	140
PARMIGIANO REGGIANO	120
TOMA PIEMONTESE BEPPINO OCELLI	150
CACIOCAVALLO	120
GOAT CHEESE	140
CAMEMBERT	200
BEPPINO OCELLI AL WHISKY	390
SMOKED SCAMORZA	100
ITALIAN BURRATA (PUGLIA)	280/PIECE
BUFFALO MOZZARELLA	340/PIECE

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STUZZICHINI | SMALL PLATES

IBERICO HAM & MOZZARELLA CROQUETTES 250

BURRATINA SANDWICH (V) 190

*HOMEMADE BRIOCHE BUN, BURRATA
CHEESE & ROASTED CHERRY TOMATO RELISH*

FRITTURA DI GAMBERI DI MAZARA DEL VALLO 390

DEEP-FRIED SICILIAN RED PRAWNS FROM MAZARA & LIME AIOLI

PECORINO SARDO GRIGLIATO (V) 280

*GRILLED SARDINIAN PECORINO CHEESE, EUCALYPTUS HONEY &
FRESH FIGS*

MINI CALZONE 180

*MINI CALZONE DEEP-FRIED WITH TOMATO, MOZZARELLA, SMOKED
HAM & FRESH RICOTTA*

ACCIUGHE DEL MAR CANTABRICO 430

*SPANISH ANCHOVIES FROM CANTABRIA, GRILLED BREAD & TOMATO
RELISH*

ARANCINI ALLA "PIZZAIOLA" (V) 180

DEEP-FRIED RISOTTO BALL WITH SPICY TOMATO SAUCE

FILETTINI DI PESCE IN CROSTA DI PANE 190

FISH FINGER WITH TARTAR SAUCE

OLIVES (V) 250

HOUSE-MARINATED ITALIAN OLIVES

GAMBERO ROSSO SANDWICH 660

SICILIAN RED PRAWNS, SMOKED CAVIAR AND BURRATA SANDWICH

CALAMARI FRITTI 290

FRIED CRISPY SQUID WITH ITALIAN TARTAR SAUCE

INSALATE | SALADS

MOZZARELLA E POMODORI (V) 590

HEIRLOOM TOMATOES & BUFFALO MOZZARELLA

CAESAR SALAD 390

CAESAR SALAD WITH CHICKEN OR TUNA

PORCHETTA SALAD (ADD BURRATA 120THB) 360

*THIN-SLICED HOMEMADE PORCHETTA WITH WILD ROCKET SALAD,
HEIRLOOM TOMATOES & SHAVED PECORINO ROMANO*

INSALATA DI ZUCCA, CAPRINO E LENTICCHIE (V) 490

*GOAT'S CHEESE, ROASTED PUMPKIN, LENTILS AND BALSAMIC RED
ONIONS*

INSALATA DI RUCOLA E SALSICCIA 490

ITALIAN SAUSAGE, WILD ROCKET AND CHERRY TOMATOES

INSALATA MISTA (V) 250

MIX LEAVES, CARROT, CUCUMBER, PUMPKIN & TOMATOES

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ANTIPASTI | STARTERS

POLPO ARROSTO	490
<i>ROASTED MEDITERRANEAN OCTOPUS SPICED WITH SMOKED PAPRIKA ON A SOFT WHITE TRUFFLE POTATO VELOUTÉ</i>	
BURRATA E POMODORINI (V)	580
<i>ITALIAN BURRATA, HEIRLOOM TOMATOES & FINE LEAVES</i>	
COZZE SALTATE IN ROSSO	490
<i>MEDITERRANEAN MUSSELS STEW IN A SPICY TOMATO SAUCE</i>	
LA CASA NOSTRA ANTIPASTO (FOR 3)	890
<i>SALAME, PECORINO, SPECK, N'DUJA, BURRATA, SMOKED SWORDFISH, CANTABRIA ANCHOVIE, RICOTTA & BOTTARGA, SICILIAN RED PRAWN, HERRINGS CAVIAR ON A CRISPY SARDINIAN CARASAU BREAD</i>	
CARCIOFO ALLA GUIDIA E IN PASTELLA	630
<i>VIOLET ARTICHOKES 2 WAYS - DEEP-FRIED, SERVED WITH LEMON AND SAFFRON AIOLI & ITALIAN TEMPURA</i>	
INSALATA DI ARAGOSTA	590
<i>POACHED MAINE LOBSTER, AVOCADO & MARINATED RED ONION</i>	
TARTAR DI TONNO	490
<i>SICILIAN STYLE YELLOW FIN TUNA TARTAR WITH CAPERS, RAISINS AND EGGPLANT</i>	
OSTRICHE GILLARDEAU	170/PIECE
<i>GILLARDEAU OYSTERS WITH CONDIMENTS</i>	

VITELLO TONNATO	480
<i>THINLY SLICED VEAL, TUNA SAUCE & SMOKED CAVIAR</i>	
MOZZARELLA DI BUFALA E ACCIUGHE	790
<i>BUFFALO MOZZARELLA, CANTABRIA ANCHOVIES, SICILIAN RED PRAWN WITH HIS JUICE AND SMOKED CAVIAR</i>	
CARPACCIO DI PESCE SPADA AFFUMICATO	590
<i>SMOKED SWORDFISH CARPACCIO WITH HEIRLOOM TOMATOES, MOZZARELLA, CAPERS AND OREGANO FROM PANTELLERIA</i>	
TARTAR DI MANZO	580
<i>GRAIN-FED BEEF TARTAR, WILD ROCKET, PARMIGIANOSAUCE & BALSAMIC PEARLS</i>	
COZZE GRATINATE	350
<i>BAKED BLACK MUSSELS COATED WITH GARLIC & BREADCRUMBS</i>	
CRUDO DI PESCE	950
<i>FRESH RAW SICILIAN RED PRAWNS, MEDITERRANEAN SCAMPI, TUNA AND OYSTER</i>	
FEGATO D'OCA E LENTICCHIE	690
<i>PAN FRIED FOIE GRAS ROUGIÉ GRAND CUISINE & CASTELLUCCIO LENTILS</i>	
CARPACCIO DI BARBABIETOLE (V)	380
<i>BEETROOT CARPACCIO, FINE SALAD LEAVES & GOAT CHEESE FLAKES</i>	
ZUPPA DEL GIORNO (V)	290
<i>SOUP OF THE DAY</i>	

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PASTA

GNOCCHI DELLA NONNA (V)	380
<i>RICOTTA & SPINACH GNOCCHI WITH TOMATO SAUCE & PARMESAN</i>	
BOTTONI AL GORGONZOLA	410
<i>SWEET POTATOES STUFFED RAVIOLI WITH GORGONZOLA SAUCE AND CHILI PASTE SAUCE</i>	
TORTELLI AL RAGU DI CONIGLIO	690
<i>RICOTTA TORTELLI, RABBIT RAGÙ & ITALIAN BLACK TRUFFLE</i>	
TAGLIATELLE AL RAGU D'AGNELLO	580
<i>TAGLIATELLE WITH LAMB RAGÙ & CACIOCAVALLO CHEESE SAUCE</i>	
SPAGHETTI ALL'ARAGOSTA	790
<i>MAINE LOBSTER SPAGHETTI & SICILIAN CHERRY TOMATOES</i>	
GNOCCHI AL NERO CON COZZE E PESTO	490
<i>SQUID INK POTATO GNOCCHI WITH PESTO SAUCE & BLACK MUSSELS</i>	
FETTUCINE CON SALSICCIA & FUNGHI	450
<i>HOMEMADE FETTUCINE, ITALIAN SAUSAGE & MUSHROOM RAGOUT</i>	
SPAGHETTONE ATTURRATO	450
<i>THICK SPAGHETTI WITH FRESH TOMATOES AND ANCHOVIES</i>	
SPAGHETTI AL NERO CON GAMBERO ROSSO	680
<i>BLACK SPAGHETTI "VERRIGNI" IN ROSSO DI MAZARA PRAWN SAUCE</i>	
SPAGHETTI CACIO, PEPE E TARTUFO (V)	680
<i>SPAGHETTI, PECORINO, BLACK PEPPER & FRESH BLACK TRUFFLE</i>	
SPAGHETTI AGLIO OLIO PEPPERONCINO (V)	390
<i>SPAGHETTI TUSCAN EVO, SICILIAN GARLIC & CALABRIAN CHILI</i>	

CAPELLI D'ANGELO AGLIO, OLIO E PANCETTA	490
<i>ANGEL HAIR WITH GARLIC, CHILI & SMOKED PANCETTA</i>	
SPAGHETTI ALLE VONGOLE	680
<i>SPAGHETTI WITH ITALIAN CLAMS</i>	
LINGUINE E BOTTARGA DI CABRAS	680
<i>LINGUINE WITH ITALIAN GARLIC AND BOTTARGA FROM CABRAS</i>	
FREGOLA SARDA CON COZZE E VONGOLE	890
<i>SARDINIAN PASTA PEARLS WITH TOMATO, VONGOLE & MUSSELS</i>	
RAVIOLONI AI FUNGHI	450
<i>GIANT RAVIOLI WITH RICOTTA CHEESE & MUSHROOMS IN A MUSHROOM SAUCE</i>	
SPAGHETTONE 'NDUJA E PECORINO	390
<i>THICK SPAGHETTI WITH 'NDUJA AND SUNDRIED TOMATOES PESTO</i>	
RAGÙ BOLOGNESE	350
CARBONARA	350
ARRABBIATA	350
PESTO	350
<u>RISOTTO</u>	
RISOTTO 'NDUJA E BURRATA	420
<i>RISOTTO WITH SPICY ITALIAN SALAMI & BURRATA</i>	
RISOTTO AGLIO, OLIO E GAMBERI ROSSI	530
<i>RISOTTO WITH GARLIC, OIL, CHILI & MAZARA DEL VALLO PRAWNS</i>	
RISOTTO PORCINI, STRACCHINO E TARTUFO (V)	750
<i>PORCINI MUSHROOM RISOTTO WITH STRACCHINO CHEESE & BLACK TRUFFLE</i>	

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TERRA & MARE | MAIN COURSES

POLLO ALLA CACCIATORA 650
CHICKEN THIGHS STEW IN A OLIVES, MUSHROOMS, WHITE WINE & SUNDRIED TOMATOES SAUCE SERVED WITH MASHED POTATO

COSTATA DI MANZO WAGYU 3,500/KG.
GRILLED WAGYU BEEF TOMAHAWK

FILETTO DI MANZO ANGUS 1,550
GRILLED U.S. BLACK ANGUS BEEF TENDERLOIN, SAUTÉED WILD MUSHROOMS, POTATOES & TRUFFLE JUS

BEEF ONGLET STEAK 990
CHARGRILLED ONGLET STEAK WITH A SIDE OF YOUR CHOICE

SALSICCIA ALLA GRIGLIA 650
GRILLED ITALIAN SAUSAGE, BURRATA & WILD ROCKET

COSTINE D'AGNELLO 890
GRILLED LAMB RACK, SWEET POTATOES. YOGHURT & SALSA VERDE

STINCO D'AGNELLO AL FORNO 650
SLOW-BRAISED LAMB SHANK, SAFFRON MASH & SWEET PEAS

COTOLETTA DI VITELLO ALLA MILANESE 980
VEAL WITH BREAD CRUMBS MILANESE STYLE

PANCETTA E CAPESANTE SCOTTATE 1,100
CRISPY PORK BELLY, SEARED ALASKAN SCALLOPS & ROASTED ARTICHOKES

MAIALINO CON PATATE E NOCCIOLE 990
SOUS VIDE SUCKLING PIG SERVED WITH ROASTED POTATOES, TOASTED PIEDMONT HAZELNUTS AND MUSTARD SAUCE

BRANZINO GRIGLIATO 950
ROASTED SARDINIAN SEABASS, BROAD BEANS MASH & SAUTÉED GREENS

TAGLIATA DI TONNO 750
GRILLED TUNA TAGLIATA, ROASTED HEIRLOOM TOMATOES, CAPERS, OLIVE OIL AND LEMON JUICE

FRITTO MISTO 590
ASSORTED ITALIAN STYLE FRIED SEAFOOD WITH SICILIAN PRAWNS, SAND FISH, CALAMARI & MUSSELS

MOSCARDINI E POLENTA 490
STEW OF SPICY BABY OCTOPUS SERVED WITH A SOFT MEDITERRANEAN POLENTA, CAPERS AND OREGANO

ARAGOSTA REALE 3,500
ROASTED MAINE LOBSTER WITH PAN FRIED FOIE GRAS, AVRUGA CAVIAR AND BLACK TRUFFLE

CONTORNI | SIDES (V)

SAUTÉED SPINACH 150

ROASTED BABY POTATOES 120

SAUTÉED ZUCCHINI & CHERRY TOMATOES 120

SAUTÉED MIXED MUSHROOMS 150

TRUFFLE MASHED POTATOES 220

ROCKET AND PARMESAN 220

FRENCH FRIES 180

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DOLCI | DESSERTS

PANNACOTTA	280
<i>PANNACOTTA WITH ROASTED BERRY SAUCE</i>	
TORTINO CALDO AL CIOCCOLATO	290
<i>CHOCOLATE FONDANT CAKE & VANILLA GELATO</i>	
BUDINO DI VANIGLIA	280
<i>CARAMEL BUDINO VANILLA WITH SALTED ESPRESSO CARAMEL SAUCE</i>	
SICILIAN CANNOLI	290
TIRAMISU	320
TORTA DI NOCCIOLE PIEMONTESI	350
<i>PIEMONTESE HAZELNUT TART & CHOCOLATE GELATO</i>	
TORTA DI FICHI	290
<i>FRESH FIGS AND CUSTARD TART</i>	
GELATO	80/SCOOP
<i>VANILLA CHOCOLATE</i>	
LEMON SORBET	80/SCOOP
GELATO	120/SCOOP
<i>PISTACCHIO DI BRONTE HAZELNUT GENTILE PIEDMONT</i>	

DIGESTIF

YUE MINJUN 40 Y.O. COGNAC XO FINE CHAMPAGNE	790
<i>INFINITY BY GODET - FRANCE</i>	
COGNAC REMY MARTIN VSOP - FRANCE	450
GRAPPA DI BRUNELLO INVECCHIATA - ITALY	355
GRAPPA IL PARETO - ITALY	355
GRAPPA TIGNANELLO - ITALY	340
AMARO MONTENEGRO - ITALY	190
SAMBUCA - ITALY	190
AVERNA - ITALY	190
LIMONCELLO - ITALY	190

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