

biscotti

'Antipasti e Insalate' - Appetizers and Salads

Italian Cheese Selection, Jam, Honey, Dried Fruits	890
Soft Shell Crab Salad, Green Leaves, Potato, Fennel & Herb Dressing 🍷	620
Tuna Tartare, Avocado, Tomato, Citrus Confit Cream GF	595
Sea Scallops, Cream of Buffalo Mozzarella, Cherry Tomato Confit, Olives Pate GF	820
Eggplant Parmigiana, Mozzarella, Tomato, Basil V	490
Slow Cooked Octopus, Chick Pea Puree, Lemon Zest GF	690
Beef Carpaccio, Rosemary Oil, Rocket Leaves, Parmesan, Shaved Champignons GF	620
Burrata, Baked Tomatoes, Grilled Ciabatta Bread, Basil Dressing V 🍷	680
Rocket Salad, Artichoke, Sun-Dried and Cherry Tomatoes	590
Taggiasche Olives, Parmesan V GF	
Organic Salad, Ten-Year-Old Balsamic Vinegar V GF	450
Selection of Traditional Italian Cold Cuts (For 2 Person)	1550
Coppa Piacentina, Salame Cacciatore, Parma Ham, Culatello, Sun-Dried Tomatoes	

'Zuppe' - Soups

Seafood Soup, Shellfish Broth, Scallops, Prawns, Mussels, Fish Fillet	640
Porcini and Wild Mushroom Soup, Aromatic Herbs VGF	510
Pumpkin Soup, Gorgonzola and Rosemary Espuma, Crispy Pork Pancetta GF	460

Signature Focaccia

Biscotti's Signature Focaccia Mascarpone, Truffle Oil V 🍷	620
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Pizza Gourmet

'Bianca', Brie Cheese, Chiodini Mushrooms, Speck Ham, Black Truffle	690
'Diavola', Spicy Salami, Taggiasche Olives, Mozzarella	550
'Unica', Roasted Capsicum, Olives, Coppa Ham, Rocket Leaves, Pecorino Cheese	550
'Seafood', Mussels, Clams, Scallops, Prawns	590
'Burrata and Parma Ham', Rocket Leaves, Shaved Parmesan 🍷	890
'Margherita', Tomato Coulis, Buffalo Mozzarella, Basil V	490

Seasonal Italian Truffle

Truffles are rare seasonal mushrooms grown underground beneath the trees, Certain truffles are available at different times of the year. This season, we feature the Black Truffle. Experience and enjoy the flavors and aromas of fresh truffle shaved on top of your a la carte selection.

Black Truffle, 1 gr.	220
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Risotto "Acquerello" Carnaroli Extra, Vercelli

Risotto Black Truffle, Porcini Mushrooms, 16-Month Grana Padano 🍷 V GF	1160 / 1290
Risotto with Boston Lobster and its Bisque GF	790 / 920

Pasta "Garofalo" Gragnano Napoli

Rock Lobster Spaghetti, Shellfish Bisque, Cherry Tomatoes, Italian Parsley 🍷	750
Penne, Lamb Ragout, Green Beans, Red Wine Gel	560 / 680
Linguine Seafood with Tomato Coulis, Olive Oil, Cherry Tomatoes, Italian Parsley	690
Black Ink Angel Hair, King Crab, Prawns, Sundried Tomato, Basil and Burrata Drizzle	810

Homemade Pasta and Ravioli

Ravioli Ossobuco, Black Truffle Sauce, Shaved Black Truffle	900 / 1050
Home Made Lasagna, Traditional Bolognese Style 🍷	610
Tagliolini with Trapanese Pesto, Italian Sausage, Aged Ricotta Cheese	520 / 620
Fettuccine, Morel and Wild Mushrooms, Asparagus, Shaved Truffle, Parmesan V	690

'Pesci e Carni' - Fish and Meat

Tasmanian Salmon, Bronte's Pistachio Pesto, Sicilian Cherry Tomatoes,	1200
Purple Potatoes 🍷 GF	
Atlantic Red Snapper Ligurian Style, Taggiasche Olives, Broccoli,	1150
Potatoes, Pinenuts GF	
Seared Chilean Sea Bass, Sautéed Mushroom Sauce, Garden Peas, Shallots GF	1350
Iberico Pork Chop Sous Vide, Apple Sauce, Romanesco, Mediterranean Tomato 🍷	1690
Braised Wagyu Beef Cheek, Mashed Potatoes, Porcini Mushrooms, Kenya Beans	1100
Charcoal Grilled Australian Lamb Chops, Aromatic Shallot Sauce,	1600
Roasted Baby Potatoes, Onion, Red Radish GF	
Angus Beef Tenderloin "Rossini Style", Foie Gras, Sautéed Spinach,	1990
Red Wine Sauce, Shaved Black Truffle 🍷 GF	

Prices are in Thai Baht and exclusive of 10% service charge and applicable government tax.

We only use Halal meat in our menus | Truffles are not included in any promotional program.
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

V Vegetarian Dishes | 🍷 Biscotti's Favorites / **GF** Gluten Free