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Cantina
PIZZERIA & ITALIAN KITCHEN

FOOD MENU

BRUSCHETTA & TAPAS

POTATO & HAM CROQUETTE WITH TRUFFLE MAYO	190
* PARMESAN POTATOES & PARSLEY	190
SAUTÉED CLAMS	190
With aglio e olio & pepperoncino	
WHITE ANCHOVIES	250
Marinated in lemon extra virgin oil garlic, fresh chilli & lime	
CALAMARI & ZUCCHINI	290
SAUTÉED MUSSELS	320
With spicy tomato sauce and 'Nduja	
PARMA HAM & BURRATA	320
Bruschetta's with San Daniele ham, stracciatella, tomatoes & fresh basil	
* AVOCADO & FETA	320
Bruschetta's with avocado, feta cheese, tomatoes & fresh rucola	
SPICY SAUSAGE & ITALIAN CHEESE	320
Bruschetta's with spicy 'Nduja sausage, taleggio and ricotta cheese	

ANTIPASTI (STARTERS)

MINISTRONE SOUP	250
Authentic Italian thick vegetable soup	
* MUSHROOM & TRUFFLE SOUP	390
Shitake & porcini mushrooms, shallots, black truffle paste, potatoes, cream & truffle oil	
LOBSTER BISQUE	390
And diced rock lobster	
CARPACCIO	350
Beef carpaccio with crispy Parmesan cheese, artichoke and rucola salad	
* BURRATA	450
Burrata cheese, cherry tomatoes, shallots & fresh basil	
YELLOW FIN TUNA TARTARE	450
Tuna tartare with avocado cream, wasabi mayonnaise and sweet potatoes	
PARMA HAM & SWEET MELON	490
Parma ham & sweet cantaloupe melon	

INSALATE (SALADS)

* SPINACH & ITALIAN BEANS SALAD	290
Fresh baby spinach, Italian cannellini beans & blue cheese dressing	
ITALIAN SAUSAGE SALAD	290
Spicy Italian sausage, rucola, cherry tomatoes, grana padano & balsamic vinegar	
CANTINA SALAD	350
Mixed salad with olives, feta, marinated chicken breast & capsicum	
ROCK LOBSTER SALAD	490
Braised lobster, celery, cherry tomato, shallot & rosemary	

SIGNATURE PASTA & RISOTTO

SPAGHETTI NERO	290
Black ink spaghetti with calamari	
SPAGHETTI AOP WITH SAUSAGE	320
Classic with aglio e olio and pepperoncino and pork sausage	
* RISOTTO VEGETARIANA	330
Saffron flavoured vegetarian risotto	
PACCHERI SICILIANA	350
Smoked scamorza cheese, parmesan, spicy Italian salami & basil	
RISOTTO SALSICCIA & FUNGHI	390
Salciccia pork sausage, shitake & porcine mushrooms, white wine, onions, parsley and Parmesano	
FETTUCINE CANTINA	390
Shitake & porcine mushrooms, shallots, cream, black truffle pasta, truffle oil	
PAPPARDELLE WILD BOAR	450
Carrots, celery, onions, red wine	
ANGEL HAIR CRAB	490
Aglio, chili, cherry tomato	
RISOTTO SEAFOOD	490
Prawns, squid, salmon, clams, lemon zest	
MAIN LOBSTER TAIL	950
With spaghetti and spicy lobster sauce	

CLASSIC PASTA

ARRABIATA, BOLOGNESE, CARBONARA, VONGOLE, AOP	290
Your choice of fresh pappardelle, fettuccine, tagliolini or linguine	
HOMEMADE LASAGNE	320

* Vegetarian

Prices are subject to 10% service charge and 7% VAT

SALUMI E FORMAGGI (PLATTERS)

COLD CUTS	390
Selection of Italian cold cuts platter	
* CHEESE	480
Selection of cheese	
MIXED	490
Mixed platter of assorted cheese & cold cuts	
PATA NEGRA	790
Spanish iberico bellota ham 40 months matured 80Gr	

SECONDI (MAINS)

LUGANIGA PORK SAUSAGE	450
Duo luganiga pork sausage, burrata, mashed potatoes, rucola, cherry tomatoes, caramelized onions	
SALMON FILLET	490
In leek sauce and mussels	
GRILLED OCTOPUS	650
Charcoal grilled octopus, pecans, pesto & cherry tomato	
LAMB CHOPS	750
Grilled Australian lamb chops (2 pieces), sautéed capsicum, mashed potato, red wine jus	
IBERICO PORK CHOP	750
Spanish iberico pork with spinach, potatoes and homemade apple jam	
RIB EYE STEAK	850
Grilled Australian grass fed angus beef, potato wedges, salad, mushroom-truffle sauce	
T-BONE	1,500
500gr dry aged t-bone steak with grilled vegetables, Parmesan potato and pepper sauce	

DOLCE (DESSERTS)

GELATO (ICE CREAM) PER SCOOP	90
Lemon sorbet, strawberry sorbet, vanilla, milk chocolate, white chocolate, kahlua, salted caramel	
ICECREAM CHEESECAKE	160
With blueberry sauce	
HOMEMADE TIRAMISU	200
Homemade tiramisù - Italia's recipe	
HOMEMADE PANNA COTTA	220
Homemade panna cotta & pink grapefruit sorbet sauce	
STRAWBERRY MILLEFEUILLE	290
Layering puff pastry with whipped cream and fresh strawberries	
BABA AU RHUM	290
Yeast cake soaked in dark rum and syrup with fruit & cream	

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PIZZA

* MARGHERITA	280
Tomato sauce, mozzarella, fresh basil	
SALSICCIA	340
Tomato sauce, smoked scamorza cheese, Italian pork sausage, cherry tomatoes, fresh rucola	
* VEGETARIANA	350
Tomato sauce, selection of vegetables	
PROSCIUTTO & FUNGHI	350
Tomato sauce, mozzarella, cooked Italian ham, shitake mushrooms, fresh basil	
NAPOLI	360
Tomato sauce, mozzarella, anchovies, capers, oregano	
DIAVOLA	380
Tomato sauce, mozzarella, spicy Italian salami, black olives, fresh basil	
* 4 FORMAGGI	390
Mozzarella, fontina, parmesan, gorgonzola	
* TARTUFO & FORMAGGI	390
Fontina cheese, mozzarella, white truffle oil	
SMOKED SALMON	450
Smoked cheese, asparagus, cherry tomatoes, rucola salad	
PIZZA CANTINA	450
Pancetta sausage, mushrooms, white truffle oil	
PICANTE SPECIALE	450
Tomatoe sauce, melted 'Nduja sausage, Gorgonzola cheese, artichoke	
PARMA HAM & BURRATA	520
Tomato sauce, smoked burrata, cherry tomatoes, San Daniele ham, basil	
MASCARPONE TARTUFO	520
Mascapone, mozzarella, black truffle, white truffle, rucola, caramelized onions, San Daniele ham	