

Antipasti

Starters and Salads

La Nostra Burrata alla Caprese  385
Italian burrata cheese, marinated tomatoes, Taggiasche olives tapenade, basil gel

Carpaccio Di Manzo 445
Thinly sliced Angus beef, rocket, porcini emulsion, parmiggiano

Tonno Glassato 375
Gentle smoked tuna loin, glazed in balsamic with stracciatella cheese, tomato jam

Recommend to share

Dal Salumiere  475 / 675
(Affetati misti e gnocco fritto)
Chefs choice of imported charcuterie and cheese served with deep fried pizza dough and truffle salt

Ostriche 445 / 795
Half or full dozen of fresh Fine de Claire Oyster served with Italian condiments

Insalata La Tavola 395
Organic greens leaves, crispy duck confit, balsamic-sesame dressing

Zuppe Soup

Macchiato di Funghi Misti  250
Seasonal mushroom soup infused with truffle and Parmiggiano foam

Pappa Pomodoro 250
Roast tomato soup with basil cream & croutons

Stazione Risotto

Carbonara Risotto  395
With crispy Guanciale, Pecorino cheese egg yolk

Apulian Risotto 495
With green asparagus, Hokkaido scallop, infused in lemon cream

Contorni Side dish

- Rosemary potato
- Parmesan mashed potato
- Sauté spinach
- Creamy mushroom
- Grilled market vegetables

Menu

SIGNATURES

Spaghetti Chitarra alla Aragosta 995
Chitarra spaghetti with Canadian lobster, cherry tomato sauce, crustacean sauce

Sogliola alla Gallipolina 1,095
grilled Dover sole fillet, traditional tomato sauce from Apulia, greens

Pepate, Cozze e Vongole 395
Mediterranean mussels and clams stew, served with roasted garlic bread

La Pescheria From the sea

Pesce all'Acqua Pazz 845
Fish of the day, squid and prawns in tomato chowder

Merluzzo alle Cipolle 750
Seared snow fish fillet served with braised onion, raisin, fennel salad, Marsala wine reduction

Branzino alla Lavanda 745
Grilled sea bass fillet with Lavender crumbs and Apulian salad

La Macelleria From the land

Guancetta Piemontese 745
Italian Beef check in Barolo wine, hazelnut mashed potato, caramelized marrow

Galletto alla Diavola 645
Spring chicken baked in hay, served with gnocchi sorrentino

Filetto 1,350
200 gram Black Angus Beef Tenderloin, porcini jus, celeriac, potato fondan

Pasta & Co

Norma style homemade pasta with Italian flour, semolina and eggs. Watch our chefs while they prepare every day fresh your choice of

Tagliatelle Bolognese e Parmigiano Reggiano 295
Tagliatelle with classic Emilia Romagna beef bolognese sauce and parmiggiano cheese

Pappardelle Paesana  345
With homemade sausage, porcini mushroom, truffle sauce

Spaghettoni 455
Spaghetti in A.O.P emulsion, clams, green tomato, lemon crame

Agnolotti 495
Filled with king crab, creamy bisque, charcoal leek

Gnocchi al Tartufo  495
Homemade potato dumpling, black truffle cream and rocket leaves

Recommend to share

Linguine al Cartoccio 995
Sautéed in a selection of seafood with cherry tomato sauce

Classic Italian pastas & sauce are available on request

Bruschetteria

Grilled artisan sour dough bread

Classic  90
Marinated cherry tomato, shaved parmesan

Chef Love Parma  150
Truffle stracciatella cheese, parma ham and balsamic reduction

Bolognese 150
Wagyu beef ragout, scarozza cheese

Dal forno delle Pizze

We use our own culture pizza base with Italian flour "00" 5 Stagioni and yeast which we allow to rise for 24 hours.

Margarita  280
Tomato sauce, mozzarella cheese 24 months aged, oregano

Prosciutto di Parma  420
Tomato, mozzarella, 24 months aged parma ham, rocket

Salmon 380
Asparagus cream, smoked salmon, ricotta cheese, lime, rocket

Frutti di Mare 380
Tomato, mozzarella, garlic sautéed Andaman seafood

Tonno e Burrata 420
Tomato, Burrata cheese, seared tuna, baby spinach

Quattro Formaggi  380
Tomato, Burrata cheese, gorgonzola, scamorza, asiago

Salame n' Duja  380
Cherry tomato Arrabiata sauce, Nduja spicy salami, mozzarella and pecorino cheese

Salsiccia  350
Tagleggio Cheese Fondue, home made sausage, roast potato & mozzarella

Zucca and Speck  350
Pumpkin cream, roast pumpkin, speck ham, stracchino cheese

Pasticceria

Sweets

Panna Cotta 195
Infused with lavender and caramelized peach

Cioccolato 245
Chocolate lava cake served with maple walnut ice cream

Tiramisu my Way 265
Crack our famous Piemontese dessert

Ops, e' Caduta (Oops... I dropped the cake) 245
Sicilian lemon parfait, curd, crumble, meningue in a different tart presentation

Biscoti & Gelato 245
Semi baked white chocolate & macadamia cookie with almond caramel ice cream

Profiterole 200
Italian beignet stuffed with Valrhona chocolate mousse

 VEGETARIAN MENU  FOOD CONTAINS PORK

- All prices are in THAI BAHT excluding 10% service charge and 7% value added tax.
- If you are concerned about food allergies, please alert your server prior to ordering.

