

Gianni's Lunch Treat

Appetizers

Tonnato

Thinly Sliced Roast Pork Loin, Tuna Sauce, Pickled Sweet Peppers

Insalata

Caesar Salad with Crispy Bacon, Parmesan & Crostini

Piadina

Grilled Thin Pastry, Sautéed Spinach, Cheese

Caprese

Mozzarella & Tomato Salad

Zucca

Cream of Pumpkin with Truffle Foam

Main Courses

Spaghetti

Spaghetti A.O.P. with Clams - 490

Rigatoni

Rigatoni Pasta with Eggplant, Tomato & Ricotta - 490

Barramundi

Pan-Fried Filet of Wild Barramundi on a Broccoli Sauce - 490

Pollo

Stuffed Chicken Roll, Stewed Sweet Peppers & Light Gravy - 590

Tortellini

Parma Ham Filled Tortellini, Green Peas & Creamy Cheese Sauce - 590

Maiale

Pan-Seared Pork Medallions, Season's Vegetables & Green Pepper Sauce - 590

Guancia

Slow Cooked Wagyu Beef Cheek, Red Wine Sauce & Mashed Potatoes - 790

Dessert (+ 100 Baht)

Crema

Classic Crème Brûlée

Semifreddo

Frozen Nougat "Parfait"

Profiteroles

Gianduja Filled Profiteroles, Chocolate Sauce

Plus 10% service charge and government tax.

Weekend Lunch Menu'

(Available every Saturdays, Sundays and Public Holidays)



Gamberi

Pan-Seared Red Prawn, Lettuce & Cocktail Sauce

OR

Fegato

Pan-Seared Foie Gras, Crumbles of Nuts & Pineapple Chutney



Zuppa

Lobster Bisque Soup with a Dash of Brandy



Risotto

Risotto with Sea Scallops & Green Asparagus

OR

Fettuccine

Home-Made Fettuccine Tossed in a Lamb Ragout

OR

Fritto

Deep-Fried Medley of Fish & Seafood

OR

Maialino

Pork Medallions, Season's Vegetables & Green Pepper Sauce



Formaggi

Selection of Italian Cheeses

OR

Ciocolato

Dark Chocolate Mousse with Amarena Cherries



Your Choice of Tea or Coffee

Petit Fours

990 Baht ++ / Person

Plus 10% service charge and government tax.

Today Special's

Appetizers

Portobello

Grilled Portobello Mushrooms, Rucola Leaf's & Shaved Parmesan 590

Granchio

Crab Meat Salad with Avocado & Fine Herbs 790

Asparagi

Baked White Asparagus, Pancetta, Parmesan, Crispy Egg & Black Truffle 990

Battuta di Gamberi

Tartar of Red Prawn Cured with Olive Oil & Horseradish Majo 990

Pasta & Rice

Zuppa

Cream of Cauliflower, Champignon Duxelle & Grilled Scallops 320

Gnocchi

Potato & Spinach Gnocchi, Cream of Gorgonzola & Walnuts Crumble 590

Spaghetti

Spaghetti A.O.P, Cherry Tomato, Burrata & Bottarga 690

Risotto

Risotto with White Asparagus & Aged Parmesan Cheese 790

Ravioli

Foie Gras Filled Ravioli, Marsala Flavored Gravy & Black Truffle 990

Main Dishes

Cartoccio

King Fish Papillote with Season's Vegetables, Capers & Olives 790

Tooth Fish

Pan-Roast Patagonian Tooth Fish, Sautéed Spinach & Prosecco Sauce 1,290

Pluma

Grilled Iberico Pork Pluma, Eggplant Parmigiana & Green Pepper Sauce 990

Costola di Manzo

Slow Cooked Beef Short Rib, Truffle Mashed Potato & Merlot Wine Sauce 1,190

Plus 10% service charge and government tax.

Dessert

Foresta Nera
Like a Black Forest Cake 290.-

Appetizers

Insalata di Rucola
Salad of Rucola, Shaved Parmesan, Semi-Dry Tomatoes & Balsamic Dressing 390.-

Moleche Fritte
Crispy Fried Soft-Shell Crab, Garden Leaf's & Cucumber Mayonnaise 390.-

Tartara di Tonno
Tartar of Red Tuna Simply Cured with Extra Virgin Olive Oil 490.-

Carpaccio
Thin Sliced Beef Filet, Mesclun & Aged Parmesan Flakes 490.-

Mozzarella di Bufala
Imported I.G.T. Buffalo Mozzarella with Tomatoes & Rucola 590.-

Prosciutto di Parma
24 Months Aged "Galloni" Parma Ham Served with Imported Melon 690.-

Vitello Tonnato
Thinly Sliced Veal Topped with Tuna Sauce, Capers & Sweet Peppers 690.-

Fegato d'Anatra
Pan-Seared Duck Liver, Fragrant Raspberry Sauce & Rucola Leaf's 890.-

Soups

Minestrone
Hearty Vegetable Soup 290.-

Bisque
Lobster Bisque with Brandy 390.-

Zucca
Pumpkin Soup & Truffle Foam 290.-

Cappuccino
Black Truffle Cappuccino 390.-

Pasta

Spaghetti
Your Choice of Spaghetti Tomato, Bolognese, Carbonara, Matriciana Sauce 490.-

Ravioli
Ricotta & Spinach Ravioli Sprinkled with Parmesan & Sage Flavored Butter 490.-

Lasagne
Baked Lasagna Layered with Bolognese, Béchamel & Parmesan Cheese 490.-

Maltagliati
Large Fettuccine with Tuscany Sausage & Cherry Tomatoes Sauce 490.-

Plus 10% service charge and government tax.

Strozzapreti

Hand-Twisted Fresh Pasta with Lamb Ragout 590.-

Spaghetti Neri

Black Home-Made Spaghetti Tossed with Clams, Prawn & Green Asparagus 590.-

Risotto

Risotto ai Porcini

Risotto with Porcini Mushrooms & Aged Parmesan 590.-

Risotto di Mare

Arborio Rice with Plenty of Fresh Seafood & Shellfish 590.-

Seafood's

Fritto Misto

Deep-Fried Prawns, Squid & Fish Filets Served with Tartar Sauce 590.-

Barramundi

Grilled Filets of Barramundi, EVO Mashed Potatoes & "Pizzaiola" Salsa 590.-

Salmone

Grilled Filet of King Salmon, Sautéed Spinach & Prosecco Wine Sauce 690.-

Grigliatina

Grilled Combination of Fish Filets & Crustaceans with Aromatic Olive Oil 690.-

Sogliola

Pan-Fried Whole Dover Sole Served with a Lemon-Caper Sauce 1,190.-

Branzino al Sale

Whole Mediterranean Sea Bass Baked in Salt (for 2 Person) 1,990.-

Meats

Polletto

Grilled Baby Chicken, Sautéed Potatoes & Garden Leaves 590.-

Maiale

Pork Belly Cooked Sous Vide, Mashed Potatoes & Mustard Sauce 590.-

Ossobuco

Lamb Shank Braised in Red Wine Matched with Grilled Polenta 690.-

Milanese

Breaded Veal Piccata Topped with Rucola & Fresh Tomatoes 890.-

Guancetta

Slow Cooked Wagyu Beef Cheek, Red Wine Sauce & Mashed Potatoes 990.-

Tagliata di Bue

Grilled Beef Tenderloin Carved on Mushrooms Sauce or with Rucola 990.-

Plus 10% service charge and government tax.

Scottadito

Grilled Lamb Chops with its Own Gravy Fragrant of Rosemary & Garlic 1,190.-

Fiorentina

Charcoal Grilled Australian Angus T-bone Steak (700g) 1,290.-

Degustation Menu'

Granchio

Crab Meat Salad with Avocado & Fine Herbs
2019 Prosecco D.O.C. "Millesimato Dry", Palazzo Grimani

Or

San Daniele

24 Months Cured Parma Ham on Grilled Whole Wheat Crostino
Lambrusco dell'Emilia Amabile, Viticoltori Casali



Zuppa

Cream of Cauliflower, Tartar of Champignon & Grilled Scallops



Risotto

Risotto with Prawn Bisque, Garden Peas & Cured Raw Prawns
2018 Pinot Grigio, Villa Martina

Or

Ravioli

Foie Gras Filled Ravioli, Marsala Flavored Light Gravy & Black Truffle
Marsala Superiore Oro, Pellegrino



Cernia

Pan-Fried Filet of Garupa on Olive Oil Crushed Potatoes & Livornese Sauce
2018 Salento Bianco "Luna", Conti Zecca

Or

Agnello

Oven Roast Lamb Rack, Jerusalem Artichokes Cannelloni & Thyme Gravy
2017 Amarone Classico, Le Preare



Foresta Nera

Like a Black Forest Cake
Zibibbo Liquoroso, Pellegrino

Or

Gorgonzola

Creamy Gorgonzola, Almond, Celery & Crisp Polenta
2009 Verduzzo di Ramandolo "Verdac Glaciat", Collavini

Degustation Menu'



Granchio

Crab Meat Salad with Avocado & Fine Herbs

Or

San Daniele

Hand Sliced Coradazzi Ham on Grilled Whole Wheat Crostino



Zuppa

Cream of Cauliflower, Tartar of Champignon & Grilled Scallops



Risotto

Risotto with White Asparagus & Aged Parmesan Cheese

Or

Ravioli

Foie Gras Filled Ravioli, Marsala Flavored Light Gravy & Black Truffle



Cartoccio

King Fish Papillote with Season's Vegetables, Capers & Olives

Or

Agnello

Oven Roast Lamb Rack, Eggplant Parmigiana & Thyme Gravy



Foresta Nera

Like a Black Forest Cake

Or

Gorgonzola

Creamy Gorgonzola, Almond, Celery & Crisp Polenta



Your Choice of Tea or Coffee

Petit Fours

1,790 Baht / Person



Plus 10% service charge and government tax.

Cheeses

Assorted Fine Italian Cheeses 490,-

Sweets

Sgroppino

Lemon Sherbet Blended with Vodka 190

Affogato

Vanilla Ice-Cream Drown in Espresso 230

Profiteroles

Vanilla Ice Cream Puffs, Chocolate Sauce 230

Semifreddo

Frozen Nougat "Parfait" 230

Crumble di Mele

Apple Crumble with Vanilla Ice-Cream 230

Mousse di Cioccolato

Dark Chocolate Mousse, Amarena Cherries 230

Panna Cotta

Panna Cotta with Passion Fruit Coulis 230

Tiramisù Illy

Mascarpone & Illy Coffee Cake 260

Sfogliatina di Pere

Warm Pear Tart, Ice Cream & Chocolate 270

Meringa alle Fragole

Meringue, Fresh Strawberry & Cream 290

Crema Bruciata

Classic Crème Brûlée 290

Vin Santo e Cantucci

A Glass of Vin Santo with Cantucci 320

Cuore Caldo di Cioccolato

Hot Chocolate Fondant, Orange Sauce 320

Ice –Creams & Sherbets

Vanilla, Coffee, Dark Chocolate,
Hazelnut, Pistacchio, Tiramisù,
Chocolate-Orange, Yogurt Blueberry
Lemon, Passion Fruit, Strawberry 120/Scoop

Coffee & Tea

Ice Tea, Ice Coffee Illy.....	110
Coffee, Espresso Illy.....	110
Cappuccino Illy.....	110
Chaidim Organic Teas.....	110
Irish Coffee.....	290

Plus 10% service charge and government tax.