



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

Recommend to share

Dal Salumiere  (Affettati misti e gnocco fritto)	475 / 675
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 Parmigiano 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	

Signatures

	Half	Full Lobster
Spaghetti Chitarra alla Aragosta	995	1,495
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 cheek 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	

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 48 hours.

Margarita 	280
Tomato sauce, mozzarella cheese and oregano	
Prosciutto di Parma 	420
Tomato, mozzarella, 24 months aged parma ham, rocket	
Salmone	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
Tagliatelle Cheese Fondue, home made sausage, roast potato & mozzarella	
Zucca and Speck	350
Pumpkin cream, roast pumpkin, speck ham, stracchino cheese	
Bruschetteria <i>Grilled artisan sour dough bread</i>	
Classic 	90
Marinated cherry tomato, shaved parmesan	
Chef Love Parma 	150
Truffle stracciatella cheese, parma ham and balsamic reduction	
Bolognese	150
Wagyu beef ragout, scarmoza cheese	

Pasta & Co

Nonna 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 cream

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

Contorni *Side dish*

each 145

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



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.

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

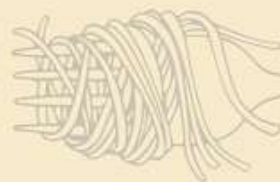
Sicilian lemon parfait, curd, crumble, meringue in a different tart presentation

Biscoti & Gelato 245

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

Profiterole 200

Italian beignet stuffed with Valrhona chocolate mousse



Update menu on August 10, 2020



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LaTavola

Buon
Appetito!

