

Tony's
NEW YORK - ITALIAN

RAW

LIGHTLY CURED SNAPPER <i>puntanesca sauce, herbs, olive oil</i>	320
SALMON TARTAR <i>avocado, horseradish, dill dressing</i>	360

STARTER

BAKED CLAMS <i>scallops, fennel, garlic gemolata</i>	3 Pc 320
ITALIAN BURRATA <i>roasted summer squash panzanella, basil</i>	380
SPICY MEATBALLS AL FORNO <i>parmesan cheese and basil</i>	220
CRISPY FRIED CALAMARI <i>roasted garlic aioli, arrabbiata sauce</i>	280
GRILLED OCTOPUS <i>potato "risotto", garlic, chili</i>	580
CHICKEN LIVER PATE <i>brioche, house-made seasonal chutney</i>	280
CAESAR SALAD <i>house cured pancetta, poached egg, crostini, parmesan</i>	320
CHEF'S SELECTION OF CURED MEATS <i>house pickles, olives, caper berries</i>	480

PIZZA

TRUFFLE <i>black truffle, mascarpone, arugula</i>	780
PROSCIUTTO <i>house-made ricotta, fontina, parmesan, fermented chili</i>	520
HAWAIIAN <i>crispy braised pork belly, pineapple, charred red onions, fontina</i>	460
MARGHERITA <i>san marzano tomatoes, buffalo mozzarella, parmesan, basil (v)</i>	380
BANGKOK HOT <i>fennel salami, spicy nduja, meatball, mozzarella, pickled chilies</i>	520
SEAFOOD <i>clams, squid, octopus, shrimp, avocado, san marzano tomatoes, fontina</i>	520
SAUSAGE <i>goat cheese, spinach, honey, lemon</i>	460

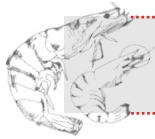
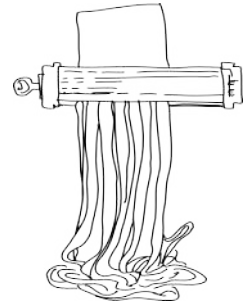
Executive Chef Anthony "Tony" Burd

All prices are in Thai Baht and subject to 10% service charge and 7% Vat

PASTA

All of our pastas are handmade

LASAGNA / basil pasta, bolognese, confit tomato, parmesan	380
SORPRESINE / egg yolk pasta, spicy vodka sauce, tomato, calabrian chili (v)	340
CAPPELINI / squid ink pasta, prawn, squid, chili, garlic	460
SPAGHETTI / egg yolk pasta, spicy meatballs, tomato sugo	380
TROFIE / eggless pasta, basil pesto, burrata, pine nuts (v)	480



TORTELLINI / prawn roe pasta, shrimp, scallops, scampi sauce, chives	480
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MAINS

SALMON OREGANATA <i>herb crust, mussel salad</i>	620
PROSCIUTTO WRAPPED PORK CHOP <i>marsala sauce, roasted mushrooms</i>	750
EGGPLANT PARMESAN (v) <i>romesco sauce, toasted hazelnuts, stracciatella, basil</i>	420
ROASTED HALF BABY CHICKEN <i>garlic gnocchi, spinach, lemon</i>	580

SHARING PLATES

All sharing dishes comes with one choice of side dish

GRILLED 270 DAY BEEF TOMAHAWK <i>roasted garlic, red wine sauce</i>	3200/kg
SALT BAKED SEABASS (600g) <i>served with traditional accompaniments</i>	1680
VEAL PARMIGIANA <i>tomato sugo, buffalo mozzarella, parmesan</i>	1860



SIDES

GRILLED BROCCOLINI / lemon (v)	140
ROASTED CAULIFLOWER (v) <i>pine nuts, raisin agrodolce</i>	220
GREENS SALAD (v) <i>local raw vegetables, lemon dressing</i>	120

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DESSERT



TIRAMISU double chocolate coffee cookie, zabaglione	320
WHISKY BANANA CAKE salted caramel, hazelnut gelato, caramel popcorn	340
ICE CREAMS ask your server for our daily selection	80/ scoop

DIGESTIVES

PALLINI LIMONCELLO 	230
NONNINO GRAPPA FRIULANO	230
AMARO MONTENEGRO	230
FERNET BRANCA	230

COFFEE

ESPRESSO	90
DOUBLE ESPRESSO	110
ESPRESSO MACHIATO	110
DECAF	110
BLACK COFFEE	90
CAPPUCHINO	120
CAFE LATTE	120



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 0923296629

27/477 Soi Sukhumvit 11, Klongtoey Nua, Wattana, Bangkok 10110

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