Ciao

TERRAZZA

STUZZICHINI – ITALIAN SNACKS

	BRUSCHETTE CON BACCALA MANTECATO ALLA VENEZIANA Bruschetta with creamed cod fish Venetian style	330
✔	BRUSCHETTE CON POMODORINI, PESTO E BURRATA Bruschetta with cherry tomatoes, burrata cheese and home-made basil pesto	370
✔	CALZONCINI Mini calzone filled with mascarpone cheese and truffle	290
✔	MONTANARA Fried fluffy pizza with tomato sauce, parmesan and basil leaves	230
	SELEZIONE DI SALUMI E FORMAGGI Assortment of cold cuts and cheeses with marinated vegetables	920
	SELEZIONE DI SALUMI CON VERDURE MARINATE Assortment of cold cuts with marinated vegetables	720
	SELEZIONE DI FORMAGGI CON CONDIMENTI Assortment of cheeses with condiments	650

✔ Vegetarian

Please advise on any dietary requirements and we will be delighted to assist.
Prices are in Baht and subject to 10% service charge and applicable government tax.

ANTIPASTI – STARTERS

✔ INSALATA DI LATTUGA ALL'OLIO D'OLIVIA CON POMODORINI, STRACCHINO, PERE E CROSTONE ALL'AGLIO Butterhead lettuce with stracchino cheese, pear, cherry tomato confit, red vinegar and olive oil dressing, garlic croutons	420
✔ INSALATA DI GERMOGLI DI SPINACI AL BALSAMICO CON GORGONZOLA, NOCI Baby spinach with tomato, Gorgonzola, balsamic dressing and walnut	450
CRUDO DI TONNO CON CAPONATINA DI VERDURE Tuna tartar with zucchini, bell pepper and eggplant Caponata	450
✔ BURRATA, POMODORI E PANE CARASAU Fresh Burrata cheese with heirloom tomatoes, basil leaves and Sardinian carasau bread	550
CARPACCIO DI POLPO CON INSALATINA DI SEDANO E MELONE Octopus carpaccio, celery, cantaloupe melon and potato salad, lemon condiment	650
CARPACCIO DI MANZO ALLA CIPRIANI CON INSALATA ROMANA E FUNGHI CHIODINI Beef carpaccio with chiodini mushrooms, Roman lettuce and Cipriani sauce	580
✔ PARMIGIANA DI MELANZANE CON FONDUTA DI POMODORINI Traditional eggplant parmigiana with cherry tomato fondue, basil leaves and mozzarella cheese	420
✔ UOVO CROCCANTE, PECORINO E TARTUFO Crunchy egg, spinach, Pecorino and truffle pesto	520
FRITTO MISTO CIAO TERRAZZA Traditional deep fried mixed seafood alla italiana with vegetables	900

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MINESTRE – SOUPS

FREGOLA SARDA IN ZUPPA DI GRANCHIO, CECI E LIMONE — 600
Crab bisque, with fregola pasta, chickpeas and lemon

✔ MINESTRONE — 390
Classic minestrone soup with spinach gnocchetti pasta

PRIMI PIATTI – PASTA & RISOTTO

LASAGNA AL RAGOUT DI VITELLO, CASTELMAGNO E FUNGHI PIOPPINI — 680
Traditional lasagna with veal ragout, Castelmagno cheese and pioppini mushrooms

CARBONARA — 450
Home-made spaghetti alla chittarra, black pepper, carbonara sauce and crispy guanciale ham

RISOTTO ALLA VECCHIA MILANO — 580
Saffron risotto alla Milanese, Ossobuco and grated liquorice

RISOTTO ALLA NERANO — 750
Vialone Nano risotto with zucchini, clams and Provolone del Monaco cheese

✔ SPAGHETTI PASTIFICIO DI GRAGNAGNO AL POMODORINO DEL PIENNOLO DEL VESUVIO — 580
Gragnano spaghetti with Piennolo cherry tomatoes and fresh basil leaves

AGNOLOTTI RIPIENi DI ANATRA E SCAMORZA — 570
Agnolotti filled with duck confit, Scamorza cheese, cocoa powder

TAGLIOLINI CACIO, PEPE E RICCI DI MARE — 790
Homemade Tagliolini, Pecorino cheese, black pepper and fresh sea urchin

TARTUFO NERO IN BASE ALLA STAGIONE — 1000
Seasonal black truffle with risotto carnaroli or home-made tagliolini

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CARNE E PESCE – MEAT AND FISH

BRANZINO AL BURRO LIMONATO, CANNELLINI E CIPOLLOTTO 850
Seabass filet, lemon butter sauce, cannellini beans and spring onions

GAMBERO ROSSO DI MAZARA DEL VALLO 1600
Grilled red prawn from Mazara del Vallo with sautéed baby spinach and Jerusalem artichoke

TAGLIATA DI CONTROFILETTO DI PRIMO TAGLIO DI MANZO WAGYU 2500
Wagyu sirloin Tagliata, rocket leaves,
parmesan cheese, Tropea red onion and layered potato

COSTOLETTA DI VITELLO DA LATTE ALLA VECCHIA MILANO CON PATATE, ARROSTO, INSALATA DI RUCOLA, POMODORINI LIMONE, CAPPERI E SALSA DI ACCIUGHE 1700
Milk-fed veal cutlet Milanese style, roasted potatoes, cherry tomatoes, rocket leaves, lemon, capers and white anchovy sauce

AGNELLO AI PROFUMI DI ERBE 1300
Rack of lamb, garden herbs fragrance, polenta and eggplant pudding

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PIZZE – PIZZA

	PIZZA ALLA NAPOLETANA Tomato, anchovy, garlic and oregano	340
✔	PIZZA MARGHERITA Tomato, mozzarella and oregano	380
	PIZZA QUATTRO STAGIONI Coppa ham, black olives, mushrooms, zucchini and mozzarella	410
✔	PIZZA QUATTRO FORMAGGI Mozzarella, ricotta, Gorgonzola, parmesan, tomato and thyme	430
	PIZZA AL PROSCIUTTO CRUDO E RUCOLA Parma ham and rocket	480
✔	FOCACCIA AL TARTUFO E MASCARPONE Focaccia filled with mascarpone and truffle	480
✔	PIZZA PESTO, POMODORINI E RICOTTA Cherry tomatoes, pesto, ricotta and rocket	450
	PIZZA AI FRUTTI DI MARE Prawns, squid, tomato and mozzarella	420

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DOLCI - DESSERTS

CROSTATA DI CIOCCOLATO CALDO CON GELATO AL TARTUFO NERO Warm chocolate tart with black truffle ice cream	500
TIRAMISU Oriental Tiramisu	390
PANNA COTTA IN TRE MODI Panna cotta in three variations Basil and strawberry, rosemary and apricot, classic with caramel	310
SGROPPINO AL LIMONCELLO Lemon sorbet with limoncello, almond cake	310
SELEZIONE DI GELATI E SORBETTI DEL GIORNO FATTI IN CASA Selection of two home-made ice creams or sorbets Mascarpone, Stracciatella, Tiramisu, Amaretto	290

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