



VENEZIA
RISTORANTE ITALIANO

*"The trouble with eating Italian food is that 5 or 6 days later
you're hungry again."*

George Miller, Writer and Director

(V) Vegetarian | (GF) Gluten Free | (P) Contains Pork

++ All prices are in Thai Baht, subject to 10% Service Charge and 7% Government Tax

Chef's Set Menu

980 per person or 1,800 with matching wines

Primo

Reconstructed Buffalo Mozzarella Caprese Style
with Tomato and Basil Infused Extra Virgin Olive Oil (V) (GF)

Bandol, "By Ott", Domaine d'Ott, 2015
Cinsault, Grenache & Syrah, Provence, France

or

Seared Scallops on Pea Cream with Asparagus
Côtes du Rhône, "Parallèle 45", Domaine Jaboulet, 2015
Grenache Blanc, Marsanne & Viognier,
Rhône Valley, France

Secondo

Oven Baked Bacon Wrapped Chicken Breast on Potato Rosti
and Wild Mushroom Sauce (GF)

Petit Chablis, William Fèvre, 2014
Chardonnay, Burgundy, France

or

Beef Lasagna with Bolognese Sauce, Béchamel and Parmesan Cheese (or Vegetarian)

Chianti, Barone Ricasoli, 2013
Sangiovese, Tuscany, Italy

Dolce

Tiramisu

or

Limoncello Cake

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Antipasti e Insalate ~ Starters and Salads

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|---|-----|
| Warm Andaman Seafood Salad with Crunchy Bread and Tomatoes, Dressed in Lemon & Lime Olive Oil | 490 |
| Reconstructed Buffalo Mozzarella Caprese Style with Tomato and Basil Infused Extra Virgin Olive Oil (V) (GF) | 390 |
| Thyme Marinated Australian Wagyu Beef Tenderloin Carpaccio with Light Mustard Sauce and Salad | 500 |
| Eggplant Parmigiana Parcel with Spicy Tomato Sauce and Yoghurt Cream (V) | 250 |
| Seared Scallops on Pea Cream with Asparagus | 350 |
| Italian Affettati and Cheese Board with Pickles | 680 |
| Grilled Vegetables and Panzanella Salad (V) | 200 |
| Pan Seared Rougie Foie Gras, White Balsamic Pearls, Sweet Corn, Wild Rocket, Yuzu and Raspberry Essence | 850 |

Zuppe ~ Soups

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| Pasta e Fagioli Soup with Olive and Thyme Croutons (V) | 270 |
| Italian Seafood Stew with Clams, Shrimps and Fish (GF) | 490 |

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Pasta

Select your pasta (handmade in house)*

Penne (Gragnano), Spaghetti (Gragnano), Pappardelle*, Fettuccine* and Gnocchi*
(Gluten Free pasta is available upon request – Penne or Spaghetti – select with GFA sauce)

Match it with your favorite sauce

Hokkaido Scallop, Colossal Crab Meat, Garlic, Red Chili 520

Parmesan Reggiano, Italian Parsley and Galatea Extra Virgin Olive Oil

Red Pesto made with Sundried Tomatoes (V) (GFA) 390

Champignon, Shitake Mushroom and Parmesan Cream (V) 390

Spinach and Homemade Ricotta Cheese (V) (GFA) 390

Lemon, Garlic and Shrimps (GFA) 390

Shredded Chicken and Asparagus (GFA) 390

Blue Crab Meat and Broccoli Cream (GFA) 390

Parma Ham and Fresh Tomato Concasse (GFA) (P) 390

Handmade Lasagna

Beef with Bolognese Sauce, Béchamel and Parmesan Cheese 390

Vegetarian with Zucchini, Tomatoes, Capsicum and Eggplant (V) 390

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Secondi Piatti ~ Main Courses

Dal Mare ~ from the Sea

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| Pan Fried Patagonian Tooth Fish with Piquilos Pepper, Grilled Scallion and Noilly Saffron Dill Sauce | 1150 |
| Baked White Snapper with Crustacean Cream and Sautéed Spinach | 500 |
| Gratinated Tiger Prawns with Parsley and Lemon Zest in Spicy Tomato Sauce | 700 |

Dalla Terra ~ from the Land

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| Slow Cooked Osso Buco (48 hours) with Carnaroli Saffron Rice | 650 |
| Australian Wagyu Beef Tenderloin with Gorgonzola Cream and Vegetables (GF) | 1480 |
| Oven Baked Bacon Wrapped Chicken Breast on Potato Rosti and Wild Mushroom Sauce (GF) (P) | 450 |
| Slow Cooked Iberico Pork Rack with Aquerello Pecorino Romano Risotto, Green Peas, Shitake Mushrooms and Porcini Mushroom Jus (P) | 1350 |

Selezione di Contorni ~ Sides

200

Grilled Asparagus with Prosciutto (P) | Salted French Fries (V) (GF) | Butter Spinach (V) (GF)
Sautéed Mushrooms (V) (GF) | Soft Blue Cheese Polenta (V) | Roasted Potatoes (V) (GF)
Lemon String Beans with Black Olives (V) (GF) | Mixed Leaf Salad (V) (GF)
Grilled Vegetables (V) (GF) | Garlic Mash Potato (V) (GF)

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Risotto

One-year aged Acquerello Rice from Vercelli ~ Renowned as the best Risotto Rice in the world.

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| Risotto Clams with Spinach Cream and Olive Dust | 490 |
| Risotto Shrimp with Basil Pesto | 390 |
| Risotto Slow Cooked Beef (for 24 hours) | 490 |

Le Pizze Dal Forno – Pizza from the Traditional Oven

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| Margherita – Fresh Mozzarella, Tomatoes and Italian Basil (V) | 390 |
| Hawaiian – Butcher Ham and Local Pineapple (P) | 390 |
| 4 Stagioni – 4 Corners of White Ham, Artichokes, Mushrooms and Black Olives (P) | 490 |
| Salame – Milano Salami and Capsicum (P) | 390 |
| Ciliegie – Cherry Tomatoes, Handmade Ricotta Cheese, Garlic and Pesto (V) | 390 |
| 4 Formaggi – Gorgonzola, Mozzarella, Taleggio and Fontal (V) | 490 |
| Diavola – Pork Spicy Salami and Black Olives (P) | 490 |
| Frutti di Mare – Calamari, Shrimps and Mussels | 390 |
| Goat Cheese – Fresh Mozzarella, Apple, Goat Cheese, Arugola, and Mixed Nuts (V) | 390 |
| 4 Nations – 4 Corners of Chicken with Tikka, Thai Spicy, Teriyaki and Gorgonzola | 490 |
| Tom Yum Goong – Fresh Mozzarella, Shrimps, Tom Yum Sauce, Mushroom and Cherry Tomatoes | 490 |

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Dessert Fatti in Casa – Handmade Desserts

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| Limoncello Cake | 240 |
| Almond Cappuccino Cake | 240 |
| Tiramisu | 260 |
| Panna Cotta | 240 |
| Valrhona Chocolaté Lava Cake | 220 |

Formaggio – Premium Italian Cheese 400

A selection of 4-5 Italian Cheeses from the Venezia Cheese Trolley
Served with Fresh Bread, Dried Fruits and Condiments

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| Espresso | 95 |
| Americano, Cappuccino, Latte, Flat White | 115 |

Liquor Coffee

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| Italian with Amaretto | 300 |
| Irish Coffee with Jamieson Irish Whiskey or Baileys Irish Liquor | 300 |

Port

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| Tio Pepe | 290 |
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