



presents

A Love Letter to Milan

THB 4,688++ for two persons

Small bites

- butter soft roll with black truffles, parma ham and ricotta mousse **(D,G,P)**
- eggplant marinated with vinegar and dried chilli filled with gorgonzola cheese **(D,G,N)**
- arancino with spicy tomato sauce **(D,G)**
- tuna-filled roasted bell peppers with Italian parsley sauce **(D,G,SF)**
- calamari with tartar sauce **(D,G,SF)**
- guanciale wrapped tiger prawns **(D,G,P,SF)**
- pesto and mortadella ham filled rosemary focaccia **(D,G,N,P)**
- sausages skewer with roasted bell pepper sauce **(P)**
- assorted bruschetta **(D,G,P)**
- chicken liver, tomatoes, spianata with burrata*

COCKTAIL

- chinato spritzer
- chinato fortified wine, prosecco, soda, a slice of fresh orange*

Pasta

- spaghettoni pesto, cozze e pomodorini **(D,N,SF)**
- pesto spaghettoni, cherry tomatoes and black mussels*

COCKTAIL

- clay pot americano
- mancino rosso, cynar, choya umeshu, red americano infuse vanilla tea, perrier sparkling water, aged in clay pot with fresh pandan leaf*

or

- con stracciatella, funghi chiodini, guanciale pepato **(G,D,P)**
- paccheri with tomato sauce, stracciatella cheese, chiodini mushrooms and guanciale ham paccheri*

COCKTAIL

Navigli Canal

- roku gin infused black goji berries, italicus bergamot kaffir lime leaf cordial, cocchi rosa vermouth, pomelo edible perfume, colourful white chocolate*

A=Alcohol B = Beef D = Dairy E = Egg G = Gluten M = Meat N = Nuts P = Pork SF = Seafood V=Vegetarian VG=Vegan

All prices are in THB and are subject to 10% service charge and 7% VAT



Main courses

ricciola grigliata con guazzetto di mare, patata schiacciata, spinaci saltati (**D,G,SF**)
pan-fried yellowtail with seafood broth, farro, crushed potatoes and spinach

COCKTAIL

Parco Sempione

*hendrick's gin, mancino sakura vermouth, mancino secco vermouth infused Thai saffron,
silpin golden tamarind cordial, jasmine edible perfume, edible paint*

or

sottofiletto ai ferri con purea di patate, roasted garlic
and bake tomatoes and gremolada (**B,D,G**)
grilled rib-eye with mashed potatoes, roasted garlic, tomatoes and gremolata

COCKTAIL

Milano Centrale

*michter's bourbon, san luis mezcal, st.germain elderflower liqueur, cherry heering liqueur,
scrappy's aromatic bitters, scrappy's orange bitters, golden cherry, oak barrel-aged*

Dessert

prospino al limoncello (**A,D,G,N**)
lemon sorbet with limoncello layered with almond sponge

SHOT

amaro averna

or

tortino di cioccolato caldo con banana caramellata e gelato alla vaniglia (**D,G,N**)
chocolate lava with caramelised banana and pistachio ice cream

chinato fortified wine