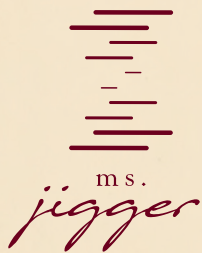


★ FESTE DELLE DOLOMITI ★





## ❖ Starter ❖

carpaccio di manzo con maionese all'aglio, pomodorini secchi, rucola e tartufo 990 (B,D,E)  
*beef carpaccio with garlic mayonnaise, sundried yellow cherry tomatoes,  
wild rocket leaves and sliced Italian black truffle*

tartare di branzino con melone, menta e caviale 790 (SF)  
*sea bass tartare with melon, peppermint and baeri caviar*

crema di ceci con gamberi rossi croccanti al parmigiano e pecorino 790 (D,G,SF)  
*spicy chickpea purée with crispy Argentinean red prawns in parmesan and pecorino crust*

carciofi ripieni di uova di quaglia e tartufo serviti con insalata mista 890 (E,V)  
*artichoke heart filled with quail egg and sliced Italian black truffle served with mixed salad*

tartare di manzo wagyu con uovo di quaglia e tartufo nero 950 (B,E)  
*wagyu beef tartare, quail egg and black truffle*

impepata di cozze con pomodoro, nduja e pane casereccio 690 (D,G,P,SF)  
*black mussels in tomato sauce and nduja, served with toasted bread*

burrata servita con capocollo di Martina Franca, olive celline e pomodorini 890 (D,P)  
*burrata cheese served with capocollo ham from Martina Franca, olive celline and cherry tomato confit*

insalata di rucola con salsiccia ai semi di finocchio, scaglie di parmigiano,  
pomodorini e riduzione al balsamico 590 (D,G,P)  
*rocket salad with Italian sausages, cherry tomatoes, parmesan cheese and balsamic reduction*

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

ราคาอาหารและเครื่องดื่มยังไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%



## ✧ Pasta (AND) Risotto ✧

spaghettini aglio olio e peperoncino con caviale e capesanta 1,190 (D,E,G,SF)  
*angel hair with garlic, olive oil and chilli, served with baeri caviar and scallops*

ravioli piramidali con granchio reale, crema di zucca e olio al basilico 890 (D,E,G,SF)  
*pyramid ravioli filled with king crab meat, pumpkin cream sauce and basil oil*

paccheri al ragu di agnello con crema di caprino fresco ed erbe 990 (A,D,E,G,M)  
*paccheri pasta with lamb ragout and cream of fresh goat cheese with herbs*

risotto allo zafferano, funghi spugnole, burrata e pomodorino confit 890 (D,V)  
*risotto with saffron, morel mushrooms, burrata and cherry tomato confit*

risotto cacio e pepe con tartare di gambero rosso e polvere di capperi 890 (D,SF)  
*risotto with pecorino cheese and black pepper, Argentinian red-prawn tartare, capers powder*

fettucine al ragout di manzo wagyu con stracciatella 690 (B,D,E,G)  
*homemade fettuccine with wagyu beef ragout and stracciatella cheese*

linguine con astice, finocchi, peperoni e pomodoro 2,100 (D,G,SF)  
*lobster, linguine pasta, fennel, bell peppers in light tomato sauce*



## ✧ Gourmet Pizza ✧

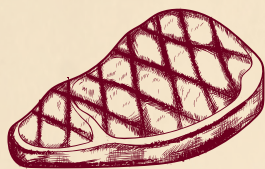
pizza con astice, cozze e burrata 1,900 (D,G,SF)  
*premium pizza seafood with lobsters, mussels and burrata*

pizza con crema al tartufo, burrata e Prosciutto di parma 24 mesi 990 (D,G,P)  
*pizza with truffle cream, burrata cheese and 24 months parma ham*

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## ◇ Main Course ◇

filetto di halibut in crosta di zucchine,  
salsa di crostacei e puree di patate violette 1,290 (A,D,G,SF)  
*roasted halibut fillet in zucchini crust, crustacean and clam sauce and violet potato purée*

filetto di maiale secreto iberico con fichi caramellati,  
cipollotto e salsa al vino primitivo 1,490 (A,D,G,P)  
*pan seared secreto iberico pork, served with caramelized fig,  
roasted spring onion and primitivo red wine sauce*

costola di manzo cotta a bassa temperature con cipolla rossa caramellizzata,  
carotine Vichy e sugo di manzo 1,090 (A,B,D,G)  
*braised beef rib with broccoli purée, caramelized and crispy red onion and vichy baby carrots, served with beef jus*

sogliola alla mugnaia servita con verdure saltate e spinaci saltati 2,990 (A,D,G,SF)  
*pan-seared dover sole, served with lemon butter sauce and sautéed spinach and vegetables (perfect for sharing)*

nasello al forno con vellutata di topinambur, finocchio croccante e taccole 1,090 (D,SF)  
*baked toothfish, topinambur velouté, crispy fennel and sugar snap peas*

costolette di agnello in crosta di mostarda, spinaci saltati e patate al forno 990 (D,G,M)  
*mustard and herb-crusted lamb chops, roasted potatoes and sauteed spinach, served with wild mushrooms marsala sauce*

filetto di manzo razza angus alla rossini 1,590 (D,B)  
*angus beef tenderloin rossini, foie gras, red wine mushrooms sauce, truffle sliced*



## ◇ Dessert ◇

fagottino di crepe farcito con crema di nocciola  
e servito su frutta caramellizzata al brandy 390 (A,D,E,G,V)  
*crepes filled with hazelnut cream served on a bed of caramelized fruits with brandy*

gelato alla vaniglia con torta di mandorle sbriciolata,  
macedonia di arancie e miele al tartufo 390 (D,E,G,V)  
*vanilla ice cream on almond cake crumble, diced orange and honey truffle*

pannacotta con cioccolato e frutti di bosco 300 (A,D,V)  
*Italian classic pannacotta served with chocolate sauce and wild berries*

tiramisu classico 390 (A,D,E,G,N)  
*lady fingers biscuits cake with coffee, mascarpone, baileys Irish cream, hazelnut cocoa spread*

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