

ms.
jigger



CICCHETTI

BUONO COME IL PANE; A REALLY GOOD PERSON; GOOD AS BREAD

- arancini funghi e tartufo 390 (D,E,G,V)
risotto rice balls, parmesan cheese, wild mushroom, black truffle zests
- bruschette con pomodorini, mozzarella e prosciutto 290 (D,G,P)
two bruschetta, cherry tomatoes, buffalo mozzarella, parma ham

ANTIPASTI

*NELLE COSE DELLA VITA, QUALCHE VOLTA L'ANTIPASTO E' PIU' GUSTOSO DEL PASTO
IN MATTERS OF LIFE, SOMETIMES THE APPETIZER IS BETTER THAN THE MAIN*

- impepata di cozze 590 (D,G,SH)
black mussels with a choice of: spicy tomato sauce or white wine sauce
- carpaccio di manzo 690 (B,D)
beef carpaccio, lemon sauce, aioli, rocket leaves, truffle
- lingua di manzo con salsa verde 820 (B,D,E,G,N) ✨
beef tongue with parsley hazelnut sauce, ricotta mousse
- salsiccia luganega 450 (D,P,G)
grilled Italian luganega sausage, mashed potatoes, rocket leaves, paprika
- parmigiana di melanzane 390 (D,E,G,N,V)
eggplant parmigiana, basil pesto, tomato fondue
- polpette al sugo piccante 420 (B,D,E,G)
homemade meatballs, spicy tomato sauce, pecorino cheese
- tartare di tonno 590 (F,SE)
red tuna tartare, avocado, lemon air, mango coulis, balsamic reduction
- calamari fritti 620 (D,G,SH)
deep fried squid served with tartare sauce
- burrata alla pugliese 790 (D,P)
burrata, Martina Franca capocollo ham, black olives, cherry tomatoes
- insalata di moleche fritte con salsa aurora 650 (D,E,G,SH) ✨
soft-shell crab salad with Mediterranean vegetables and spring onions dip
- insalata mistiganza con Hokkaido capesante, spicchi di arancia 820 (G,SH) ✨
Hokkaido scallops with mixed salad, pumpkin seed and orange dressing

selezione di salumi e formaggi (D,G,N,P)
for two 590 | for four 990
Chef's selection of premium cold cuts and cheese for 2 or 4 people

A = Alcohol B = Beef D = Dairy E = Egg F = Fish G = Gluten N = Nuts
P = Pork S = Soy SE = Sesame SH = Shellfish V = Vegetarian VG = Vegan

✨ CHEF'S SIGNATURE

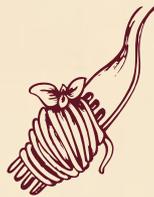
*All prices are in THB and are subject to 10% service charge and 7% VAT
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ZUPPE

*SE NON E' ZUPPA E' PAN BAGNATO.
THINGS ARE WHAT THEY ARE; IF IT'S NOT SOUP, IT'S WET BREAD*

zuppa di pesce con pane casareccio 690 (A,D,G,F,SH) ✨
seafood soup cacciucco-style with sourdough croutons

ai funghi selvatici 290 (D,G)
wild mushroom soup, provolone cheese bruschetta



PRIMI PIATTI

*LA VITA E' UNA COMBINAZIONE DI PASTA E MAGIA
LIFE IS A COMBINATION OF PASTA & MAGIC*

PASTA

all' astice 1,690 (D,G,SH)
linguine, whole lobster, fennel, bell peppers, tomato sauce

spaghettoni con polpa di granchio e moleche fritte 920 (A,D,E,G,SH) ✨
homemade spaghettoni with jumbo crab meat and soft shell crab

agnolotti ripieni spinaci, salsa al pomodoro e pesto 540 (D,E,G,N,V) ✨
homemade agnolotti filled with spinach and ricotta, served with spicy tomato sauce and pesto

lasagna classica 590 (A,B,D,E,G) ✨
homemade traditional beef lasagna with tomato sauce

ai frutti di mare 590 (A,D,G,SH)
angel hair pasta, assorted seafood, garlic, dried chilli, extra virgin olive oil, white wine, cherry tomatoes

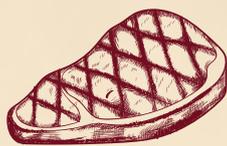
gnocchi al pesto con salame piccante, buffalo mozzarella 590 (D,E,G,N,P) ✨
homemade gnocchi with spicy salami, buffalo mozzarella, cherry tomatoes and pesto sauce

al ragu di agnello 650 (D,G)
paccheri pasta, lamb ragout, cherry tomatoes, goat cheese, herbs

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SECONDI

COSA BOLLE IN PENTOLA

WHAT'S THE PLAN? WHAT'S BOILING IN THE POT?

filetto di branzino con zuppetta di mare di patate 650 (D,F,G,SH) ✨
pan-fried sea bass with seafood broth, farro and crushed potatoes, sautéed spinach

salmone con caponata 650 (D,F,G,N,SH)
pan-seared salmon, caponata vegetables, pine nuts, crustacean sauce

poletto ruspante alla diavola 990 (A,D,G,N) ✨
grilled baby chicken diavola style, baked garlic, beef tomatoes, and roasted potatoeases

costolette di agnello in crosta di mostarda, spinaci e patate 1,100 (D,G,N) ✨
mustard and herb crusted lamb chops, roasted potatoeases and sautéed spinach, served with wild mushroom marsala sauce

filetto alla rossini 1,490 (A,B,D)
angus beef tenderloin rossini, foie gras, sautéed spinach, mashed potatoes, red wine, truffle

tagliata di manzo 1,290 (B,D)
grilled sliced angus rib-eye, rocket leaves, parmesan, balsamic reduction

CONTORNI

UN CONTORNO ADATTO FARA' ONORE AL PIATTO.

A SUITABLE SIDE HONOURS THE MAIN

ALL CONTORNI AT 180

spinaci saltati (D,V)
sautéed spinach, garlic, onions, butter

patate arrosto (D,V)
roasted potatoes, thyme, rosemary, butter

puree di patate (D,V)
mashed potatoes, parmesan cheese, butter

funghi saltati (D,V)
sautéed mushrooms, garlic, onion, butter

insalata mista (VG)
mixed salad, cherry tomatoes, lemon citronette

verdure saltate (D,V)
sautéed seasonal vegetables, garlic, onion, butter

caponata (G,N,VG)
eggplant, zucchini, red peppers, tomato, pine nuts

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PIZZA

*ANCHE LE SITUAZIONI PEGGIORI MIGLIORANO CON UNA BUONA PIZZA
EVEN THE WORST SITUATION IMPROVES WITH A PIZZA*

pizza salsiccia 590 (D,G,P) *

buffalo mozzarella, Italian sausage, gorgonzola, mascarpone cheese, onions

zucca 590 (D,G,N,V) *

buffalo mozzarella, Royal Project Japanese pumpkin cream, sun-dried tomatoes, gorgonzola cheese, cherry tomatoes, toasted almonds

margherita 450 (D,G,V)

tomato sauce, buffalo mozzarella, basil

vegetariana 450 (D,G,V)

tomato sauce, buffalo mozzarella, grilled seasonal vegetables

prosciutto e burrata 650 (D,G,P)

tomato sauce, buffalo mozzarella, burrata cheese, parma ham, rocket leaves

ai frutti di mare 690 (D,G,SH)

tomato sauce, buffalo mozzarella, assorted seafood

al tartufo 790 (D,G,V)

buffalo mozzarella, mascarpone, truffle paste, fresh truffle slices

As you like it

sautéed imported and local wild mushrooms	+50	roasted Italian sausage with fennel seed	+150
mesquite-smoked and roasted eggplant	+50	spicy Italian salami	+90
sautéed spicy broccoli	+50	Calabrian spicy 'nduja spread	+150
smoked charred multi-colour peppers in garlic oil	+50	prosciutto di parma ham (24 months)	+200
rosemary-marinated smoked green and black Kalamata olives	+90	Apulian stracciatella cheese	+120
salted Italian anchovies	+100	grilled squid	+150
Roman-style artichoke	+200	buttered and roasted New Zealand mussels	+200
grilled Italian pancetta	+90	marinated and grilled shrimp	+200

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DOLCI

NIENTE CI DESCRIVE MEGLIO COME I DOLCI CHE MANGIAMO
NOTHING DESCRIBES US BETTER THAN OUR DESSERT SELECTION

tiramisu 390 (A,D,E,G,N)

ladyfingers cake, coffee, mascarpone, Irish cream, hazelnut cream, cocoa spread

panna cotta con salsa alle fragole 320 (D,E,G,N) ✨

panna cotta with strawberry purée and almond cake crumble

tortino al cioccolato 440 (A,D,E,G,N)

chocolate lava cake, caramelised banana, vanilla ice cream

torta di ricotta, gelato alla cassata 390 (A,D,G,N,V) ✨

warm almond and ricotta cake, served with vanilla sauce and candied fruit ice cream

gelato alla malaga con mousse al pistachio 390 (A,D,E,G,N) ✨

rum raisin ice cream with pistachio mousse, grated chocolate, crushed meringue

gelato (D,G,N)

1 scoop 120 / 2 scoops 240 / 3 scoops 290

choose from: vanilla, chocolate, pistachio (N), rum and raisin (A), raspberry

affogato 390 (D,N,V)

*choose 1 from: vanilla, chocolate, pistachio (N), rum and raisin (A), raspberry,
pistachio, white chocolate sea salt caramel swirl, shot of espresso (decaf available)*

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