



ANTIPASTI - STARTERS - SALADS

Bruschetta all' aglio 	200
Grilled garlic bread with olive oil	
Pane di pizza 	200
Italian flat-bread, garlic, fresh basil, cherry tomato, mozzarella	
Burrata fresca  	390
Fresh burrata cheese on marinated tomato	
Insalata di rucola 	330
Salad of rucola, semi-dried tomato, walnut, truffle balsamico	
Insalata di cesare	380
Caesar salad, Italian pancetta, Scottish salmon	
Insalata mediterranea 	290
Mediterranean salad green leaves, artichoke, olives, mozzarella	
Insalata di mare	380
Seafood salad, wild fennel, basil pesto	
Insalata di rucola con salsiccia 	540
Grilled Italian sausage, fresh rocket, dried tomato, pine nut	
Calamari fritti	320
Crumbed calamari, rucola, caper butter sauce	
Carpaccio di manzo	360
Raw beef carpaccio, pine nuts, olive oil, rocket leaves, parmesan	
Prosciutto di Parma	390
Parma ham, melon	
Salmone affumicato	390
Scottish smoked salmon, grilled artichoke, caper berries	
Cozze e vongole all'arrabbiata	360
Mussels and clams in spicy tomato sauce, garlic grissini	
Antipasto misto  	590
Assorted selections of Italian cold cuts, vegetables and cheeses	

LE ZUPPE - SOUPS

Minestrone 	220
Rustic minestrone with borlotti beans	
Crema di zucca 	220
Pumpkin soup, roasted almond, extra virgin olive oil	

LA PASTA - PASTAS S / L

Penne arrabbiata 	280/330
Penne with tomato sauce, garlic, chilli	
Penne al salmone	280/330
Penne with fresh salmon, tomato sauce, ricotta cheese	
Spaghetti aglio & olio 	280/330
Spaghetti with garlic, olive oil, chili	
Spaghetti napoletana 	280/330
Spaghetti with tomato sauce, basil	
Spaghetti Carbonara	280/330
Spaghetti with bacon, egg, parmesan	


Spaghetti alle vongole	280/330
Spaghetti vongole, fresh clams, cherry tomatoes, white wine sauce	

Bucatini Amatriciana	280/330
Spaghetti tubes, spiced tomato sauce, smoked pork cheek	


PASTA FRESCA – HOME-MADE PASTAS S / L

Fettuccine nere ai sapori di mare	290/340
House-made squid ink fettuccine, local seafood, sun-dried tomato sauce	


Prego fettuccine o lasagna alla Bolognese	280/330
Prego's famous fettuccine OR lasagna Bolognese	

Fettuccine al pesto, pinoli, mascarpone 	300/350
Fettuccine pesto, mascarpone, pine nuts	

Pici 	390/440
Tuscan hand rolled pici pasta, Chianti wine beef ragu, pecorino	


Pappardelle allo zafferano, ragu di agnello, funghi porcini 	340/390
Saffron pappardelle, roasted lamb ragu, porcini mushrooms	

Ravioli ricotta e spinaci 	300/350
Folded ravioli filled with ricotta & spinach, butter sage sauce	

Gnocchi al pesto gorgonzola e spinaci freschi 	300/350
Home-made potato gnocchi, pesto, fresh spinach, gorgonzola cheese	

I RISOTTI - ITALIAN RISOTTOS S / L

Risotto taleggio e tartufo  	390/440
Risotto, black truffle, Taleggio	


Risotto gamberi 	350/390
Risotto prawn, roasted cherry tomato	

Risotto ai formaggi 	350/390
Risotto four cheeses - taleggio, gorgonzola, parmesan, mozzarella	

Risotto alla Milanese con piselli	310/360
Risotto Milanese – saffron, parmesan green peas	

CARNE E PESCE - MEAT & FISH


Tagliata di angus	790
Tagliata of Angus beef sirloin, grilled polenta, roasted sweet peppers	

Filetto di manzo 	890
Grilled Australian beef tenderloin, sautéed asparagus, truffle taleggio sauce	


Costolette di agnello	880
Oven baked NZ lamb chops, fresh herbs, sautéed spinach, grilled tomato	

Pollo ripieno	520
Roasted chicken roulade filled with spinach & smoked scamorza cheese, mustard mash	

Saltimbocca 	780
Veal Saltimbocca, parma ham, fresh sage, eggplant caponata	

Grigliata di pesce 	960
Grilled seafood platter, lemon thyme, rosemary garlic potatoes	


Filetti di spigola	490
Pan-roasted sea bass fillet, pumpkin mash, butter caper-berry sauce	

Aragostelle 	820
Grilled slipper lobster, garlic chili pesto linguine, parmesan basket	

Salmone grigliato	560
Baked salmon fillet, baby spinach, lemon cream reduction	



LE PIZZE - PIZZAS S / L

Margherita 	230/280
Tomato sauce, mozzarella, basil	


Pugliese 	240/290
Tomato sauce, mozzarella, roasted onion, cherry tomato	

Romana	300/350
Tomato sauce, mozzarella, capers, anchovies, black olives	

Frutti di mare	310/360
Tomato sauce, mozzarella, mixed seafood	


Pizza formaggi  	340/390
Tomato sauce, mozzarella, taleggio, scamorza, gorgonzola	

Occhio di bue	270/320
Tomato sauce, mozzarella, cooked ham, egg	

Diavola 	330/380
Tomato sauce, mozzarella, spicy salami, fresh chili	

Carbonara	290/340
White sauce, mozzarella, taleggio, egg, pancetta, parmesan	

Tonno	270/320
Tomato sauce, mozzarella, tuna, onion	

Vegetariana 	260/310
Tomato sauce, mozzarella, mixed vegetables	

Prosciutto funghi	280/330
Tomato sauce, mozzarella, cooked ham, sautéed mushrooms	

Prosciutto crudo e rucola 	390/440
Tomato sauce, mozzarella, Parma ham, parmesan, rucola	

Gorgonzola e pere  	330/380
Tomato sauce, mozzarella, gorgonzola, pears	

Salmone	310/360
Tomato sauce, mozzarella, smoked salmon, asparagus	

Napoletana	280/330
Tomato sauce, mozzarella, anchovies	

Capricciosa	310/360
Tomato sauce, mozzarella, ham, sautéed mushrooms, artichoke, black olives	

Tropicale	280/330
Tomato sauce, mozzarella, pineapple, cooked ham, bell pepper	

Calzone	290/340
Folded pizza with tomato sauce, mozzarella, cooked ham, sautéed mushrooms	

BUILD YOUR OWN PIZZA

Choose a sauce and 4 toppings - 350 baht (additional toppings 50 baht)

Sauces: classic tomato sauce / spicy tomato sauce / white cream sauce / pesto-tomato sauce / olive oil

Meats: Parma ham / cooked ham / grilled chicken / Italian sausage / spicy salami / mortadella / bacon

Seafood: smoked salmon / anchovies / shrimps / grilled squid / tuna

Vegetables: artichokes / arugula / bell peppers / cherry tomatoes / garlic / fresh basil / mushrooms / olives / pineapple / roasted onion / spinach / zucchini / eggplant / asparagus / sun-dried tomato / capers

Cheese: mozzarella / gorgonzola / taleggio / scamorza / parmesan / pecorino / ricotta

CONTORNI – SIDES


Polenta e gorgonzola 	260
Creamy polenta with gorgonzola	

Spinaci e Scamorza fusa 	250
Baked spinach with scamorza cheese	

Parmigiana di melanzane 	250
Eggplant parmigiana	

Verdure miste marinate 	200
Marinated grilled vegetables	

Broccoli e parmigiano 	220
Sautéed broccoli, toasted almonds, parmesan	

Crema di patate e tartufo nero 	250
Black truffle mash	

I DOLCI - DESSERTS


Panna cotta	220
Panna cotta orange flavored	

Crema di cocco, frutti di bosco	220
Coconut mousse, forest berries	

Il Tiramisu 	280
Chef's tiramisu	

Crostata di mele	260
Oven baked apple pie, vanilla ice cream	

Semifreddo al cappuccino, salsa al cioccolato	280
Cappuccino parfait, chocolate sauce	

Affogato 	280
Espresso, amaretto, fior di latte ice cream	

Gelati	220
Homemade ice creams	