

# BRUSCHETTE

<b>All' Aglio</b>	Garlic Bread	80
<b>Pomodoro</b>	Fresh tomato, garlic	110
<b>Arrabbiata</b>	Fresh tomato, garlic, chili	120
<b>Al Gorgonzola</b>	Mozzarella, Gorgonzola	150
<b>Margherita</b>	Fresh tomato, mozzarella	140
<b>Montanara</b>	Mozzarella, mushroom, bacon	150
<b>Salame</b>	Tomato, mozzarella, spicy salami	150
<b>Parma</b>	Mozzarella, Parma ham	200
<b>Miste (6 pcs)</b>	Selection of different Bruschetta	280

# INSALATE DELLO CHEF

## Insalata Mista

Fresh mixed salad in season  
150

## Insalata Caprese

Tomato and fresh mozzarella topped with Extra Virgin Oil and oregano  
250

## Insalata Lo Spuntino

Roast chicken, boiled eggs, black olives, slices of parmesan cheese, salad  
250

## Cesar Salad

Roman lettuce, slices of parmesan, crispy bacon,  
bread crumbs, Cesar dressing  
250

# SOUP

## Minestrone

Traditional fresh vegetable soup  
180

## Tomato

Tomato soup  
150

## Porcini

Porcini mushroom soup  
250

*“all soups are served with  
crostini and parmesan”*

# ANTIPASTI LO SPUNTINO

## **Affettato Classico All'Italiana**

Assortment of classic Italian cold cuts, Parma ham, salami Milano, spicy salami, coppa of Parma, Pancetta, Moradella  
450

## **Carpaccio Di Manzo con Parmigiano e Rucola**

Slices of fresh raw beef with limonette sauce, parmesan cheese and rucola  
450

## **Carpaccio Di Pesce Spada**

Slices of fresh raw swordfish with limonette sauce and parsley  
500

## **Prosciutto Di Parma e Bocconcini di Mozzarella Fresca**

Parma ham with fresh small bocconcini of mozzarella  
480

## **Prosciutto Di Parma e Melone**

Parma ham with melon  
400

## **Insalata Di Mare Alla Ligure**

Seafood salad Ligurian style  
380

## **Capesante Gratinata Alla Toscana**

Assortment of seafood baked in oven and served on a sea shell  
500

## **Calamari Fritti Con Salsa Piccantina**

Deep-fried Italian style squid with a medium gentle spicy sauce  
300

## **Misto Goloso (for 2 persons)**

Assortment of mixed antipasti  
800

## **Tagliere Di Formaggi Misti servito con Miele**

*(Cedar, Parmesan, Gorgonzola, Fresh Mozzarella, Toma)*  
Mixed cheese plate  
400

# TRADITIONAL PASTA

## *"Spaghetti or Penne"*

### **Al Pomodoro**

Fresh tomato sauce  
170

### **Alla Bolognese**

Minced beef, pork  
190

### **Alla Carbonara**

Original Italian style Carbonara with fried bacon, eggs, parmesan cheese  
250

### **All'Arrabiata**

Tomato sauce, garlic, chili  
180

### **Allo Scoglio**

Mixed seafood in white wine or tomato sauce  
290

### **Alle Vongole Veraci**

Clams in white wine or tomato sauce  
270

### **Al Salmone E Vodka**

Smoked salmon, onion, vodka, tomato sauce, whipping cream  
290

## PASTA AL FORNO

### **Lasagne Alla Emigliana**

Home made lasagna with Bolognese sauce (beef and pork)  
280

### **Canelloni Alla Piemontese**

Home made pasta Piemonte style, rolled and filled with  
beef and spinach filling  
350

# **PASTA FRESCA**

*“Home made by Chef Umberto”*

## **Tagliatelle Al Prosciutto Di Parma**

Home made Tagliatelle with Italian Parma Ham, fresh tomato, mushroom, whipping cream, garlic and parsley  
400

## **Tagliatelle Alla Montanara**

Bolognese (beef and pork), mushroom, bacon, whipping cream  
300

## **Tagliatelle Alla Bolognese**

Minced beef and pork  
250

## **Tagliatelle Alla Umberto**

Italian sausage, mushroom, tomato sauce, whipping cream, parmesan cheese  
350

## **Ravioli Verdi Con Ricotta E Spinaci**

Green ravioli with spinach and ricotta cheese filling, tomato sauce  
300

## **Ravioli Di Pesce Alla Nettuno**

Ravioli with fish filling and creamy crab, prawn sauce  
400

## **Gnocchi Di Patate Al Gorgonzola E Rucola**

Potato gnocchi with gorgonzola and rucola  
300

## **Gnocchi Quattro Formaggi**

Potato gnocchi with four kind of cheese sauce  
350

## **Tagliolini Alla Aragosta**

Fresh homemade thin egg-Spaghetti with Lobster  
Lobster 200 Baht/100gr + preparation 150 Baht

## **Tagliolini Ai Gamberoni**

Fresh homemade thin egg-Spaghetti with Tiger Prawn  
Tiger Prawn 150 Baht/100gr + preparation 150 Baht

# LO SPUNTI NO

# S T E A K

BBQ – AI FERRI

**Filetto** (Beef) 680 ThB  
250gr

**Lamb Chop** 650 ThB  
500gr

**Pork Chop** 350 ThB  
300gr

**Rib Eye**  
200gr 680 ThB  
300gr 780 ThB

**T-Bone** 790 ThB  
400gr

**all meat will be served with  
pepper & mushroom sauce  
and your choice of one side  
dish:**

**Mixed salad - Roasted potato -  
Baked potato - French fries**



## Degrees of cooking

please allow us 15-20 mins. to prepare your meat

***rare – medium rare – medium – medium well – well done***

For the best taste we suggest you to eat your meat between rare and medium. If you would like a well done cooking, please acknowledge that your meat comes dry. Any complaint regarding the dry cooking style will not be accepted.

*All our prices are free of service charge and VAT.*

# SECONDI DI CARNE

(Beef filet 250gr)

## Filetto Al Pepe Verde

Filetto with green pepper sauce Italian style  
700

## Filetto Ai Funghi

Filetto with mushroom sauce Italian style  
730

## Filetto Ai Zucchini E Parmigiano

Filetto with zucchini, parmesan sauce  
750

# SECONDI DI PESCE

## Fritto Misto Alla Ligure

Deep-fried mixed seafood Ligurian style  
380

## Gamberoni Alla Pirata

4 Tiger Prawns wrapped in bacon, bread crumb, garlic, parsley and baked in oven  
750

## Filetto Di Branzino Al Basilico

Steamed seabass fillet with basil sauce, garlic, served with boiled potato  
550

## Branzino Al Cartoccio

Baked whole seabass with black olive, fresh tomato, oregano,  
Extra Virgin Olive Oil, garlic, parsley  
600

## Caciucco Alla Genovese

Genova style seafood soup  
400

## Pesce Spada Alla Griglia Con Salsa Limonette

Grilled swordfish fillet served with limonette sauce  
600

### Side dishes & Extras

Butter	20	Parmesan	50
Mustard	20	Roasted potato	80
Rice	30	French Fries	80
Bread	50	Baked potato	80

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# **PIZZA** *thin and crispy!*

**BIANCA NEVE** 160

Pizza base with mozzarella

**MARGHERITA** 180

The classic with tomato sauce and mozzarella

**AI FUNGHI** 190

Tomato sauce, mozzarella, mushroom

**PROSCIUTTO** 220

Tomato sauce, mozzarella, ham

**VEGETARIANA** 200

Tomato sauce, mozzarella, mixed vegetables

**PROSCIUTTO E FUNGHI** 240

A simple pizza with tomato sauce, mozzarella, ham and mushroom

**HAWAII** 240

Tomato sauce, mozzarella, ham and pineapple

**TONNARA** 260

Tomato sauce, mozzarella, tuna, onion and black olive

**CARBONARA** 280

Tomato sauce, mozzarella, bacon, eggs and parmesan

**NAPOLI** 300

Tomato sauce, mozzarella, anchovy, caper and oregano

**AL SALAME** 300

Tomato sauce, mozzarella and spicy salami

**AL PARMA** 350

Gourmet Pizza with the king of Italian ham, tomato sauce, mozzarella and parmesan

**AL GORGONZOLA** 320

Tomato sauce, mozzarella and gorgonzola cheese

**MEDITERANEO** 320

Tomato sauce, mozzarella, black olive, cherry tomato and pesto sauce

**QUATTRO STAGIONI** 320

Tomato sauce, mozzarella, ham, mushroom, artichoke and black olive

**FRUTTI DI MARE** 350

Tomato sauce, mozzarella and mixed seafood

**MEXICO** 320

Tomato sauce, mozzarella, spicy salami, black olive and onion

**LO SPUNTINO** 380

Tomato sauce, mozzarella, mushroom, black olive, fresh tomato and Italian sausage

**QUATTRO FORMAGGI** 350

Mozzarella, gorgonzola, emmental and parmesan cheese

**PORTOFINO** 380

Tomato sauce, mozzarella, anchovy, cherry tomato, rucola and slices of parmesan

## Pizza Calzone

**AL PROSCIUTTO** 240

Tomato sauce, mozzarella, ham

**COTTO E FUNGHI** 260

Tomato sauce, mozzarella, ham, mushroom

**GOLOSO** 380

Tomato sauce, mozzarella, Italian sausage, black olive, parmesan



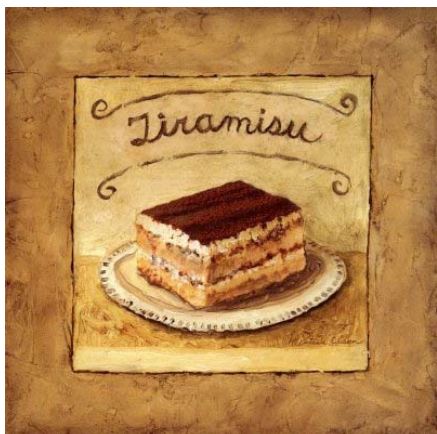
### Additional Pizza Toppings

**20 Baht each**

Oregano, Chile, Garlic

**50 Baht each**

Bacon, Ham, Capers, Chicken, all kind of cheese, Anchovie, Parma Ham, Salami, Prawn, Squid, Clam, Sausage, Tuna, Salmon, Mushroom, Pepper Bell (Capsicum), Olives, Pineapple, Artichoke, mixed Vegetables, Mushroom, Egg



# Dessert List

<b>ICE CREAM</b>	40 / scoop
<i>Vanilla, Chocolate, Strawberry or Chocolate-Chip</i>	
<b>POLAMAI RUAM</b>	80
<i>Fresh mixed Fruits in Season</i>	
<b>GLUAY or SAPPAROD THOD</b>	100
<i>Banana or Pineapple Fritters served with Honey</i>	
<b>GLUAY BUAD CHEE</b>	100
<i>The Thai's Favourite: Pieces of Baby Bananas in Coconut Milk</i>	
<b>AFFOGATO AL CAFFÉ</b>	100
<i>Hot Espresso poured over one Ice Cream of your Choice</i>	
<b>CREAM CARAMEL</b>	150
<i>Cream Caramel</i>	
<b>CHOCOLATE CARAMEL</b>	150
<i>Chocolate Caramel</i>	
<b>PINEAPPLE FLAMBÉ</b>	120
<i>Fresh Pineapple Flambé with Tequila and Brown Sugar</i>	
<b>BANANA SPLIT</b>	150
<i>3 scoop of ice cream with banana, whipping cream and chocolate</i>	
<b>MOUSSE AU CHOCOLAT</b>	170
<i>Chocolate Mousse</i>	
<b>HOME MADE TIRAMISÚ</b>	180
<i>Sponge Cake Soaked with Coffee, Mascarpone Cheese and topped with Grated Chocolate</i>	