

ANTIPASTI

SICILIAN CAPONATA
A warm, slow stew of eggplant, onion, and celery in a rich tomato sauce, vinegar and raw sugar for a sweet-sour balance

ZUPPA DI ZUCCA E ROSMARINO
Pumpkin soup infused with fresh rosemary

ZUPPA TOSCANA
A hearty Tuscan soup made with creamy cannellini beans, tender potatoes, savory sausage, and fresh leafy greens

BRUSCHETTA
Toasted Italian bread topped with freshly cut tomatoes, oregano, extra virgin olive oil, and garlic

PANELLE
Palermo street food specialty! Chickpea fritters on homemade bread

POLENTA FRITTA
Golden crispy polenta fries served with black truffle paste and mayo

HUMMUS
Chickpea hummus adorned with sesame, capers, fresh carrot slices, and rice paper crisps

250THB@
Add homemade bread – 50 THB



TASTING MENU 995฿
Appetizer + Starter: + Pasta/Main + Dessert + Glass of house wine
Prices are inclusive of 7% tax only with no service charge

PRIMI

SPAGHETTI RAGU BOLOGNESE
Spaghetti gently simmered in a rich, soy-based ragù

PENNE AL PESTO
Garden basil pesto tossed with pasta, topped with
crispy potato and tomato bits

GNOCCHI ALLA SORRENTINA
Handmade potato gnocchi in a rich tomato sauce
topped with melted mozzarella

CACIO E PEPE
Silky cauliflower cream sauce tossed with pasta, finished with vegan
parmigiano, pink peppercorn and fresh herbs

PASTA OF THE DAY

350THB@
Handmade pasta - 50THB

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SECONDI

KAPUHALA PARMIGIANA
Layers of eggplant slow-cooked in tomato sauce
and melted vegan mozzarella

PINK ARANCINI
Crisp beetroot risotto balls filled with shiitake mushrooms and vegan cream,
served with fresh salad and vegan mayo

MUSHROOM GARDEN
A medley of potato textures, elegantly layered
with a smoked paprika mushroom sauce

POLPETTE
Black bean and walnut balls in a robust tomato sauce,
topped with melted vegan cheese

PEPERONE RIPIENO
Stuffed bell pepper with onion, tomato, almonds
and breadcrumb. Served with 2 olive all'ascolana

COTOLETTA
Golden cutlet "Muscolo di Grano" served with a fresh salad
and mashed potatoes

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DOLCI

CANNOLI SICILIANI
Housemade crispy cannoli shell filled with silky almond cream

TORTA DI CIOCCOLATO
Moist chocolate cake topped with a rich chocolate sauce

AFFOGATO AL COCCO
Delicate homemade coconut gelato, enriched with tender coconut meat, embraced by warm, aromatic espresso

ARANCINI DOLCI THAI
Crisp coconut infused sticky rice balls with mango center, sweet coconut cream and mango sauce

250THB@

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