

DA STUZZICARE

Small Bites

BRUSCHETTE RUSTICHE

Small bites of fine herbed crostini with assorted gourmet toppings

AI FEGATINI ALLA TOSCANA

Old Chianti recipe, red wine braised liver pate with herbs

✓ CLASSICO AL POMODORO

Classic marinated plum tomato, fresh basil pesto and Taggiasche olive

✓ AI FUNGHI E TARTUFO

Thyme sautéed wild mushrooms and truffle mascarpone cheese

FRITTURA DI MARE

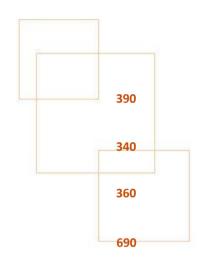
Olive oil deep fried prawns and calamari with a sweet poached garlic mayonnaise

(X) TAGLIERE DI SALUMI

Ciao Terrazza's signature selection of imported Salumi with pickled "Giardiniera" vegetables

FORMAGGI

Assorted Italian cheeses with condiments













Please advise of any dietary requirements and we will be delighted to assist. Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

ANTIPASTI E INSALATE

Appetizers and Salads

COZZE AL PROSECCO 790 Prosecco and fine herb sautéed imported mussels, crustacean broth and garlic rubbed grilled ciabatta

SALSICCIA, E RUCHETTA Grilled Italian sausage, wild rocket, cherry tomato, pickled shallot, bread crostini and

(X) CARPACCIO DI MANZO Black Angus beef tenderloin, arugula, shaved 24-month-aged Parmigiano Reggiano and cherry tomato confit

VITELLO TONNATO

balsamic emulsion

Classic Piedmont's veal "Tonnato" with slow cooked veal loin, light creamy tuna, anchovy mayonnaise and seasonal greens

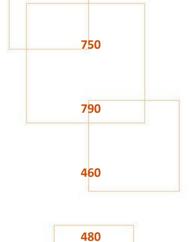
INSALATA PRIMAVERA Mozzarella cheese, organic garden picks and marinated plum tomatoes, caramelized walnuts, Italian dressing

✓ BURRATA

Creamy burrata cheese, aged balsamic marinated vine tomato and arugula *Add on with Parma Ham

✓ INSALATA MISTA

Miscellaneous of organic green salad with Chiang Mai hills berry tomato, aged Balsamic dressing



680

420

490

✓ Vegetarian









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MINESTRE E RISOTTI Soups, Pasta and Risotto **SOUPS CREMA AI FUNGHI** 460 Wild mushroom cream soup with Parmesan ✓ MINESTRONE DI VERDURE 460 Seasonal vegetable "minestrone" soup **CLASSIC PASTA** 💜 🗸 SPAGHETTI "AJO OJO" 460 "Rustichella" artisanal spaghetti, aglio olio, pepperoncino chilli flakes and parsley add bacon: 100 add seafood: 240 SPAGHETTI AL POMODORO Durum spaghetti, crushed berry tomato sauce, fresh basil and Parmigiano Reggiano **RIGATONI ALL'UBRIACONA** 540 Tuscan "drunken" rigatoni with red wine braised pork collar "Salsiccia" **TAGLIATELLE AL RAGU'** 560 40-egg-yolk pasta with braised wagyu beef Bolognese ragout **SPAGHETTI ALLA CARBONARA** 560 Spaghetti carbonara with cured pork "Guanciale" LASAGNE 620 Homemade egg dough mille feuille, beef Bolognese ragout, fine herbs bescamelle and Parmigiano Reggiano fondue **LINGUINI ALLE VONGOLE** 760 Artisanal linguini with white wine and sautéed Manila clams **✓ SPECIAL PASTA AGNOLOTTI** 680 Wild mushroom, truffle mascarpone homemade pasta with truffle sauce **RISOTTO AI FUNGHI** 760 Seasonal mushroom risotto **RISOTTO ALLO SCOGLIO** 1.190 The fish monger's seafood risotto TAGLIOLINI CON L'ASTICE 1,790 Homemade egg dough tagliolini and poached Maine lobster with a lightly spiced lobster bisque sauce Enhance yourself with Ciao's pasta specialities with our selection of gluten free pasta Vegan Please advise of any dietary requirements and we will be delighted to assist. Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

PIATTI FORTI

Main Courses

OSSOBUCO DI VITELLO 1,190 Slow braised veal "Ossobuco" with classic saffron Risotto alla Milanese style and gremolata

PENTOLA DEL MARINAIO 1,490 Tuscan seafood casserole of our monger's selection of seafood king prawns, diver scallop, giant octopus, clams, mussel and fish stewed with crustacean broth and fregula **POLLETTO AL FORNO** 920 Roasted organic chicken breast with thyme jus and seasonal vegetable in casserole SCOTTADITO D'AGNELLO 1.590 Coastal lamb chop with market vegetables casserole, balsamic caramelized shallot pearl sauce **FILETTO A' LA ROSSINI** 280-days grain fed black angus tenderloin Rossini, foie gras, glazed winter vegetables, 1,980 whipped potato with Marsala sauce 2,190

TAGLIATA DI MANZO 300 g. Ranger's Valley 270-day grain fed rib eye tagliata, grilled vegetables,

and arugula and green pepper sauce **BRANZINO ALLA PLANCIA**

600 g grilled sea bass with fine herb plum tomato sauce, Taggiasche olive, caper flowers,

sweet shallot and crustacean broth.

✓ PARMIGIANA DI MELANZANE

Gratinated eggplant timbale, smoked Scamorza cheese, tomato coulis and Parmigiano Reggiano



1,650

560

LE PIZZE

Ciao Terrazza's gourmet pizzas

✓ MARGHERITA

Mozzarella cheese, fresh basil, Parmigiano Reggiano and tomato sauce

CRUDO E RUCOLA 24-month-aged Parma ham, mozzarella cheese, wild arugula, tomato confit and Parmigiano Reggiano

FRUTTI DI MARE

Seafood pizza with clams, mussels, tiger prawns, squid, mozzarella cheese, fresh basil and tomato sauce

DIAVOLA

Spicy salami, smoked Scamorza cheese, shaved red onions, black olives and tomato sauce

SALSICCIA E FUNGHI
Italian pork sausage, wild mushroom, smoked mozzarella and tomato

✓ GORGONZOLA E PERE
White pizza with mozzarella, Gorgonzola dolce, red wine poached pear and orange chips

ips 640

580

680

720

620

660

✓ Vegetarian





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DOLCI

Desserts

