Ciao

ITALIAN RESTAURANT

BEN VENUTO WELCOME TO CIAO!

At Ciao, our aim is to create a relaxing atmosphere where you can enjoy both classic Italian dishes and *Spuntino* (Italian tapas) in an informal setting made for celebrating life, love and sharing.

Drawing on his travel experiences across Europe and Asia, Chef Luca presents new interpretations of classic dishes such as *Crostini con Bresaola* (bruschetta with Bresaola beef, fresh mascarpone and Parmesan), *Garganelli, Nduja, Calamari E Gamberi* (home-made Garganelli with spicy nduja, calamari and river prawns) and *Ossobuco Alla Milanese Con Risotto Allo Zafferano* (Ossobuco Milanese served with saffron risotto).

Italians pride themselves on quality. At Ciao, our commitment is to use only the finest ingredients – premium meat imported from Italy and handpicked herbs and vegetables from the organic farms of The Royal Project in Thailand.

Raise a glass from our new wine list which is regularly updated. Our sommelier has created a unique collection of fine wines, carefuly selected to take us on a journey through Italy's regions. At the Chef's Counter 'Teatro Bellavista' take the 'Tasting Menu' experience to a new level. We aspire that every meal will be an occasion at Ciao.

Chef Luca Casini

To ensure a comfortable dining experience for all guests, we kindly ask that customers turn off the volume on their electronic devices and refrain from using speakerphones. Thank you for your understanding and support.

TASTING MENU MENU DEGUSTAZIONE

Contemporary reinterpretations of traditional Italian dishes

Rivisitazioni contemporanee della cucina italiana

Starter
Per Cominciare

DUCK LIVER TERRINE
Terrina di fegato di oca
Marsala figs, chocolate, grilled bread

MARINATED TUNA
Crudo di tonno
Citrus, pickled onion, mustard sabayon

PORCINI SOUP
Zuppa di porcini
Parmesan froth

First Course
Prime Portate

LOBSTER RISOTTO
Risotto all'aragosta
Rhubarb, celery, lemon

BURRATA TORTELLI
Tortelli con burrata
Fresh tomato, basil

HOMEMADE GARGANELLI
Garganelli fatti in casa
Spicy Nduja, prawns, calamari

"We recommend the entire table to participate in the tasting experience, carefully paired with wines suggested by our Sommelier"

3 Courses	*1600*	***Wine Paring***	*800*
4 Courses	*2100*	***Wine Paring***	*1200*

Main Course
Piatti Forti

PAN ROASTED COD
Merluzzo in padella
Cannellini beans purée, spinach, pickled onion, thyme

HERB MARINATED LAMB CHOP
Agnello marinato alle erbe
Cauliflower couscous, sultanas, pine nuts, rosemary sauce

ROASTED PIGEON
Piccione al forno con spinaci
Celeriac purée, spinach, red onion, coffee sauce

Dessert
Per Concludere

COFFEE PARFAIT
Semifreddo al caffe
Sambuca, chocolate

ORANGE CUSTARD
Budino di riso
Rice, vanilla, blood orange

CHEESE ASSORTMENT
Selezione di formaggi
By 'Luigi Guffanti'

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

BAR SNACKS SPUNTINO

Tease your appetite with our delicious creations meant for sharing or as small bites.
Only the freshest products and bread made daily are used for our Bruschettas, Focaccine and Cheese Selection by Luigi Guffanti

BRUSCHETTA & CROSTINI
Bruschette e crostini

V **TOMATO BRUSCHETTA,** organic extra virgin olive oil, ciabatta bread 190
Bruschetta con pomodoro e basilico

BRESAOLA BEEF, mascarpone, Parmesan, whole wheat bread 210
Crostini con bresaola e mascarpone

C **SPICY NDUJA CALABRESE,** burrata cheese, basil, linseed bread 210
Crostini con Nduja, burrata e basilico

ROASTED PEPPER, goat cheese, thyme, sourdough rye 210
Bruschetta con pepperoni, caprino e timo

COD MANTECATO, pickled cucumber, country style bread 210
Crostini al baccala e cetriolini

CHEF'S SELECTION OF ITALIAN CHARCUTERIE & CHEESE
Selezione affettati e formaggi

CHARCUTERIE, selection from Levoni 410
Selezione di affettati Levoni

V **CHEESE,** selection from Luigi Guffanti 500
Selezione di formaggi Luigi Guffanti

CHARCUTERIE & CHEESE, Chef's selection 480
Selezione di affettati e formaggi

FLAT FOCACCIA TUSCANY STYLE
Focaccine Toscane

V **CHERRY TOMATO & MOZZARELLA,** flat focaccia, oregano 170
Focaccina con pomodorini e mozzarella

SAN DANIELE HAM & ROCKET, flat focaccia, Parmesan 210
Focaccina con rucola e prosciutto di San Daniele

Sommelier's recommendation: "Our Spuntinos are best enjoyed with a glass of Bellavista to refresh and open your palate"
Bellavista, Cuvee Brut, Franciacorta *(150ml)* 520

C Chef's Recommendation V *Vegetarian*

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LUIGI GUFFANTI CHEESE SELECTION FORMAGGI ITALIANI DI LUIGI GUFFANTI

When great-grandfather Luigi Guffanti, in 1876, began to season Gorgonzola cheese,
his brilliant intuition was to purchase an abandoned silver mine in Valganna, in the Varese province.

In the mine, with its temperature and humidity constant year-round, the cheese matured so well that Luigi, along with his sons Carlo and Mario,
developed a hand-crafted production that quickly cornered the market.

Maximum attention to the high quality of the cheeses and passionate care is taken
in the refinement process and mark the proud Guffanti-Fiori family tradition, handed down for five generations.

Selection of your four favourites
60 gr. per portion 500

Gorgonzola D.O.P. dolce extra	Piemonte	soft, creamy, flavorful and less intense than traditional Gorgonzola	550
Taleggio D.O.P. incartato nero	Lombardia	soft, very intense and penetrating	500
Montasio D.O.P.	Friuli	semi-hard, sweet with traces of spice	500
Canestrato di capra dei basilischi	Basilicata	semi-hard, delicate and subtle taste of typical goat cheese but spicier	550
Formaggio Ubriaco	Veneto	intense, with rich fruity tones of wine	500
Pecorino nero di Pienza	Toscana	hard, intense, dry and slightly sweet	550
Pecorino Romano D.O.P. nero	Lazio	hard, flavourful, sharp and piquant	500
Formaggio stagionato Siciliano Pepato	Sicilia	hard, compact and grainy, racy and intense	500

Our cheese selection is served with homemade pear and mustard chutney, fruit bread and crackers

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CHARCUTERIE D.O.P FROM LEVONI HOUSE AFFETTATI D.O.P DELLA CASA LEVONI

The name Levoni conjures up a tradition where mouthwatering aromas uniquely combine with distinctive flavours to create truly exceptional Italian cold cuts, otherwise known as "Salumi".

Levoni Salumi, prime quality deli meats, are indeed "Quelli Buoni", that is, "The Good Ones".

From the creation of their very first salami, the Levoni family has refused to compromise on quality.

		Selection of your four favourites **60 gr. per portion**	410
Mortadella Bologna I.G.P	Emilia Romagna	particular and aromatic scent with a full flavour	410
Prosciutto San Daniele Riserva 18 mesi	Friuli Venezia Giulia	creamy texture and sweet flavour	450
Prosciutto di Parma Stagionato 18 mesi	Emilia Romagna	velvety and smooth, with a salty-sweet taste	430
Cappocollo Napoletano	Campania	cured neck with sweet and spicy paprika	410
Salame Finocchiona	Toscana	large salami, fine minced, flavoured with fennel seed	410
Salame Felino	Emilia Romagna	small salami marinated with garlic, black pepper and white wine	410
Sopressa Veneta	Veneto	soft texture with a good balance of fat and meat, marinated with Italian spices	410
Schiacciata Piccante	Calabria	oval shaped Salami, rich with fennel, pepper & a spicy ending	410

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APPETIZER ANTIPASTI

To celebrate the official beginning of the meal, Italians never fail to succumb their palate to the irresistible pleasures of the "antipasti".
We invite you to join the tasty tradition.

C **CRABMEAT SALAD,** eggs, herring caviar, lemon dressing 450
Insalata di granchio

DUCK LIVER, Marsala figs, chocolate, crunchy bread 550
Fegato d'anatra

MARINATED TUNA, citrus, pickled onion, mustard sabayon 450
Crudo di tonno

SAN DANIELE HAM, cantaloupe melon 450
Prosciutto e melone

V **BUFFALO MOZZARELLA**, ox heart tomato, 25 years old balsamic vinegar 460
Caprese di bufala

SALMON TARTAR, sun dried tomato, avocado, lemon zest 410
Tartare di salmone

V **LEAF SALAD,** artichoke, walnut, cherry tomato, honey dressing 360
Insalata rustica

C **BEEF CARPACCIO,** asparagus, Parmesan 440
Carpaccio di manzo

C *Chef's Recommendation* V *Vegetarian*

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PASTA & SOUP PASTA & ZUPPE

V **PORCINI SOUP,** Parmesan froth 490
Zuppa di porcini

C **CHITARRA SPAGHETTI,** vongole, zucchine, cherry tomato 550
Chitarra con vongole

SPAGHETTI CARBONARA, smoked pork cheek, egg 500
Spaghetti carbonara

V **TORTELLONI,** burrata, fresh tomato, basil 550
Tortelloni con burrata

LOBSTER RISOTTO, rhubarb, celery, lemon 650
Risotto all'aragosta

V **MINESTRONE SOUP,** seasonal vegetables, Borlotti Beans, Basil Pesto 350
Minestrone

FETTUCCINE, braised suckling pig, red wine 500
Fettuccine al maialino

V **PUMPKIN RISOTTO**, gorgonzola, sage, almond 500
Risotto alla zucca

CASARECCE, cherry tomato, Taggiasca olives, anchovies, fresh chilli 500
Casarecce puttanesca

C **HOMEMADE GARGANELLI,** prawns, calamari, spicy Nduja 550
Garganelli con gamberi

C *Chef's Recommendation*

V *Vegetarian*

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MAIN COURSE SECONDI

BEEF SIRLOIN, rocket salad, Parmesan 950
Tagliata di manzo

TIGER PRAWNS, garlic cream, seasonal vegetables, parsley, shellfish sauce 800
Gamberi alla piastra

OSSOBUCO, Milanese saffron risotto 880
Ossobuco

VEAL INVOLTINI, smoked scamorza, San Daniele ham, sage, forest mushrooms 1200
Involtini di vitello

SALMON, grilled celery, shaved fennel, saffron sauce 840
Salmone arrosto

SEABASS, new potato, tomato, capers, Taggiasca olives 800
Branzino in padella

LAMB CHOP, cauliflower couscous, sultanas, pine nut, mint, rosemary sauce 1050
Costolette di agnello

CHICKEN, roasted breast, stuffed leg, baked eggplant parmigiana 750
Pollo e parmigiana

ROASTED COD, cannellini beans purée, fresh spinach, pickled onion, thyme sauce 850
Merluzzo al forno

PIGEON, spinach, celeriac purée, red onion, coffee sauce 1200
Piccione al forno

Chef's Recommendation

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DESSERT DOLCI

TIRAMISU, mascarpone, coffee, savoiardi biscuits 320
Tiramisu

LEMON & LIMONCELLO, raspberry, mint
Sgroppino al limoncello

SABAYON, mixed berries, Marsala wine, vanilla ice cream
Zabaione
(Please allow 15 minutes preparation time)

PANNA COTTA, lemon, amaretto, strawberry, mascarpone
Panna Cotta

COFFEE PARFAIT, sambuca, chocolate
Semifreddo al caffeè

ORANGE CUSTARD, rice, vanilla
Budino

ICE CREAM, selection of homemade ice cream 260
Gelati

SORBET, selection of homemade sorbet
Sorbetti

GRAPPA

NONINO FRAGOLINO	550
NONINO UE MOSCATO CRU MONOVITGNO	1,500
NONINO CRU PICOLIT	1,400

LIQUEURS

AMARETTO	290
BAILEYS IRISH CREAM	
DRAMBUIE	
FRANGELICO	
GRAND MARNIER	
SAMBUCA	
LIMONCELLO DI LIGURIA EXTRA	
TIA MARIA	
FERNET-BRANCA	

COFFEE

AMERICANO	240
CAPPUCCINO	
LATTE	
RISTRETTO	
MACCHIATO	
ESPRESSO LUNGO	290

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