



TERRAZZA

# PANE, SALUMI E FRIVOLEZZE

## Small Bites to start

- ✓ **MOZZARELLA IN CARROZZA**  
Deep fried mozzarella cheese with salsa verde and Arrabbiata coulis **430**
- BRUSCHETTE RESTICHE**  
Small bites of fine herbed crostini with assorted classic and gourmet toppings
- BATTUTA DI MANZO**  
Hand carved Black Angus beef tartare, organic waxy egg and deep-fried capers **620**
- ✓ **CLASSICO AL POMODORO**  
Marinated plum tomato, fresh basil pesto and Taggiasche olive **390**
- ✓ **AI FUNGHI E TARTUFO**  
Thyme sautéed wild mushrooms and truffle mascarpone cheese **420**
- 🍖 **TAGLIERE DI SALUMI**  
Ciao Terrazza's signature selection of imported Salumi with pickled "Giardiniera" vegetables **Small 790 Large 980**
- ✓ 🧀 **FORMAGGI**  
Assorted Italian cheeses with condiments **Small 590 Large 790**

✓ Vegetarian ✗ Gluten free 🍖 Contains pork 🥜 Contains nuts 🦞 Contains shellfish 🌱 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.

# ANTIPASTI E INSALATE

## Appetizers and Salads

### DI MARE

#### IMPEPATA DI COZZE

White wine and fine herbs steamed mussels and grilled "Fettunta"

790

#### POLPO

74 degree thyme poached and charred Mediterranean giant octopus, white cannellini beans, preserved lemon, sundried tomato and salsa verde

890

#### FRITTURA DI MARE

Crackling calamari and prawns "Fritti" in batter, sweet garlic and cilantro mayonnaise

720

#### CRUDO DI CAPPASANTA

Giant divers scallops crudo with citrus and Kaviari Kristal caviar

1,190

### DI TERRA

#### CARPACCIO DI MANZO

Black Angus beef tenderloin, arugula, shaved 24-month-aged Parmigiano Reggiano

820

#### VITELLO TONNATO

Ciao's veal "Tonnato" with slow cooked veal loin, pickled "Giardiniera" with light creamy tuna and seasonal greens

790

#### BURRATA

Creamy burrata cheese, 8 years aged Saporoso balsamic vinegar marinated vine tomato and arugula

490

\*Add on with air dry 24 months Parma Ham

690

#### INSALATA ORTOLANA

Grilled Eggplant "Girello" filled with citrus ricotta served with hand picked seasonal greens, Chiang Mai hills berry tomato

490


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# MINESTRE E RISOTTI

## *Soups, Pasta and Risotto*

### SOUPS

 ✓ **VELLUTATA DI FUNGHI**  
Seasonal mushroom cream soup, Parmigiano Reggiano emulsion

460

 ✓  **MINISTRONE DI VERDURE**  
Seasonal vegetable “minestrone” soup

440

### CIAO'S PASTA

#### **TAGLIATELLA COL RAGOUT D'ANATRA**

Homemade tagliatelle with duck ragout, taggiasche olive and orange zest

680

#### **CHITARRA AL NERO DI SEPPIA AL POSILLIPO**

Black ink Chitarra pasta with fishermen's recipe of red wine slow braised octopus

890

#### ✓ **AGNOLOTTI COL BURRATA**

Molten burrata and lemon thyme filled pocket pasta with autumn mushroom “Trifolata” and black truffle emulsion

690

#### **TAGLIOLINI CON L'ASTICE**

Ciao's signature 40' yolk Tagliolini, thyme butter poached Maine lobster with a spiced lobster sauce

2,350

### RISOTTO

#### **RISOTTO ALLO SCOGLIO**

Risotto with coastal seafood of black mussels, Manila clams, tiger prawn and Hokkaido scallop

1,390

Enhance with Ciao's speciality pasta with our selection of **Gluten free pasta**  
Or ask your server for any classic pasta recipes

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# PASTA CLASSICA

## *Classic Pasta*

<b>TAGLIATELLE AL RAGU</b> 40-egg-yolk tagliatelle pasta with braised wagyu short rib beef Bolognese ragout	<b>660</b>
<b>LINGUINI ALLE VONGOLE</b> Artisanal linguini with white wine and sautéed clams, EVO sweet garlic and parsley emulsion	<b>890</b>
<b>SPAGHETTI ALLA CARBONARA</b> Spaghetti carbonara with cured pork “Guanciale”	<b>670</b>
<b>LASAGNE</b> Homemade egg dough mille feuille with beef Bolognese ragout and Parmigiano Reggiano	<b>680</b>
✓ <b>PARMIGIANA DI MELANZANE</b> Gratin of eggplant timbale, smoked Scamorza cheese, tomato coulis	<b>590</b>

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# PIATTI FORTI

## Main Courses

 **BISTECCA**

Grilled Stockyard Wagyu Ribeye MB 4-5 (300 gr.) with roasted potatoes and grilled seasonal vegetables, pepe verde salsa

2,690

**ORECCHIO D'ELEFANTE**

“Elephant’s ear” Veal a’ la Milanese coated with a fine herb bread crumble, wild arugula, berry tomatoes, capers and anchovies burnt butter

2,170

 **SCOTTADITO D'AGNELLO TE MANA**

Grilled Te Mana coastal lamb chops, roasted baby eggplant and balsamic caramelized shallot pearl sauce

1,650

 **POLLETTO**

Pan seared cornfed hen breast with garden vegetables, shallot - truffle jus

920

 **ORATA**

Seared Mediterranean Dorade with caramelized fennel, Manila clams with Giacconi’s Moscato vinegar sauce and Kaviari Kristal caviar

1,980

 **BRANZINO ALLA PLANCIA**

Whole grilled Mediterranean Sea bass, roasted plum tomato, Ligurian Taggiasche olives, caper flowers, sweet shallots and crustacean reduction.

2,290

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# LE PIZZE

## *Ciao Terrazza's gourmet pizzas*

### **CIAO**

24-month-aged Parma ham, truffle mascarpone, mozzarella cheese, wild arugula, poached figs tomato confit and Parmigiano Reggiano

840

### **FRUTTI DI MARE**

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

920

### ✓ **MARGHERITA**

Mozzarella cheese, fresh basil, Parmigiano Reggiano and tomato sauce

660

### **DIAVOLA**

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

720

### **MONTANARA CON SALSICCIA, ROBBIOIA E FUNGHI**

Italian pork sausage, wild mushroom, smoked mozzarella and tomato

780

### ✓ **GORGONZOLA E PERE**

White pizza with mozzarella, Gorgonzola dolce, red wine poached pear

720

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# DOLCI

## Desserts

 **COPPA DI FIOR DI LATTE COL AMARENA**

Double cream artisanal gelato with Italian preserved cherry

390

**CANNOLO SICILIANO**

Traditional Sicilian cannolo with ricotta cheese, dried candied fruit and chocolate chips with pistachio ice cream

390

**TIRAMISU**

Oriental Tiramisu

390

**TORTINO CAPRESE FONDENTE**

Molten chocolate and almond cake with caramel sauce and mascarpone gelato

390

 **GELATO E SORBETTO**

Assortment of homemade ice cream and sorbet

Ice cream : Mascarpone, stracciatella, pistachio, rum raisin, vanilla, chocolate and coffee

Sorbets : Lemon and strawberry

260

