



TERRAZZA

CIAO TERRAZZA SPECIALITY

SMALL BITES AND ANTIPASTI

BRUSCHETTE RUSTICHE

Small bites of fine herbed crostini with an assortment of gourmet toppings

✓ AL POMODORO

Classic marinated plum tomatoes, fresh basil pesto

320

✓ AI FUNGHI E TARTUFO

Thyme sautéed wild mushrooms, truffle mascarpone cheese

340

INSALATA DI BURRATA "TRI COLORE"

Creamy burrata cheese, balsamic marinated organic vine tomatoes from our Chiang Mai farm

490

INSALATA ALLA CONTADINA CON SALSICCIA

Grilled Italian sausage, wild rocket salad, marinated vine tomatoes, pickled shallots, bread crostini and Italian dressing

460

LE PASTE

✓ TAGLIOLINI ALLA CAPRESE

40 yolk hand cut Tagliolini pasta "Caprese" style with fresh plum tomatoes from Mae Orn Hills and "Stracciatella cheese, fresh basil

440

LE LASAGNE

Old Country side recipe with home-made egg dough mille feuille, beef Bolognese ragout, fine herbs becamelle and Parmigiano Reggiano fondue

560

TAGLIATELLE ALLA BOSCAIOLA

Home-made Tagliatelle with wagyu beef ragout, wild mushroom and truffle jus

580

LE PIZZE

✓ MARGHERITA

Mozzarella, fresh basil, Parmigiano-Reggiano, tomato sauce

480

DIAVOLA

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

560

SALSICCIA E FUNGHI

Grilled sausage, wild mushrooms, Mozzarella cheese, onion confit and truffle

560

CRUDO E RUCOLA

24-month aged Parma ham, Mozzarella cheese, wild arugula, confit tomatoes, Parmigiano-Reggiano

580

✓ Vegetarian

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.