

WEEKEND LUNCH

Saturday - Sunday

11:30am - 2:30pm

3 Courses: 1190THB

DOLCI: Add 250THB

All prices are subjected to 10% government tax and service charge

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LA

BOTTIEGA

ANTIPASTI



Minestrone Soup
Seasonal vegetables and beans



Mozzarella E Pomodori
Fresh cherry tomatoes with
mozzarella cheese, red onion, basil



Crostini Ai Fegatini,
Hen liver parfait with sweet
and sour onions



Seabass Tartar
Shallot, apple, lemon vinaigrette

ANTIPASTI



Uovo E Tartufo

Marinated egg yolk, truffle mash potato,
cheese sauce

PRIMI PIATTI

Pici Al Ragu'

Handmade spaghetti shape,
beef ragu', Grana Padano



PRIMI PIATTI



Spaghetti All'Amatriciana
Tomato sauce, guanciale,
Pecorino romano

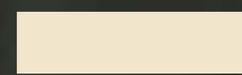


Rigatoni Alla Norcina
Italian sausage, truffle cream sauce



Gnocchi Alle Vongole E Bottarga
Homemade gnocchi with clams sauteed in white wine and bottarga

SECONDI PIATTI



Branzino Con Melanzane,
Pan seared seabass, eggplants, burrata, tomato sauce



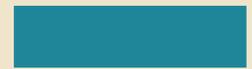
SECONDI PIATTI



Diaframma Di Manzo
Australian beef flank with roasted potatoes

DOLCI

(Add 250THB)



Panna Cotta

Caramel, crispy chocolate puffed rice, hazelnut

DRINKS



COCKTAILS

Aperol Spritz	290
Espresso Martini	350
Margarita	350

BEERS

Peroni 5.5% Italy	250
Baladin Nazionale 6.5% Italian Ale Beer	290

ITALIAN WINE PAIRING

1 glass pairing (white or red)	350
2 glasses pairing (white or red)	650

SOFT DRINKS

Fruit Juices Apple, tomato, pineapple, orange, cranberry	130
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Tea Selection Peppermint, english breakfast, Earl Gray	190
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Coffee Espresso, latte, cappuccino	125
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