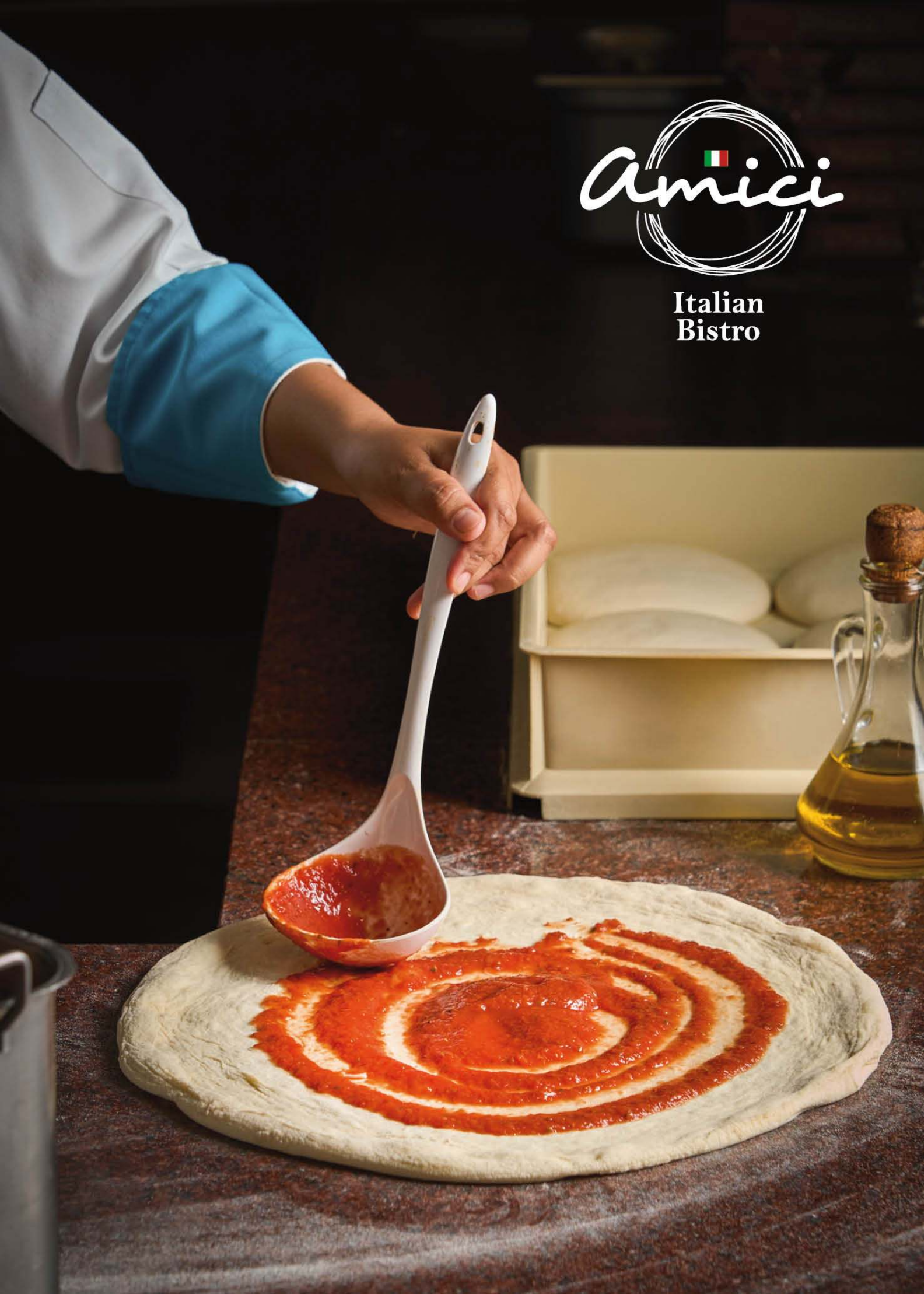




Italian
Bistro





**Italian
Bistro**

Indulge in the rich flavors of authentic Italian cuisine, lovingly crafted by our passionate chefs using the finest organic and imported ingredients.

From handcrafted pasta to carefully prepared signature dishes, every plate is a celebration of tradition, freshness, and taste. Paired with fresh local seafood from the Andaman Sea, our menu reflects both Italian heritage and the vibrant flavors of the region.





SPECIAL MENU

01

CHICKEN PARMIGIANA



Deep-fried chicken drizzled with tomato sauce, topped with mozzarella cheese, served with French fries.

450.-



02



SCALOPPINE AI FUNGHI



Tender pan-fried chicken escallops deglazed with white wine and forest mushroom reduction. Served alongside garlic-sautéed spinach, herb-roasted potatoes, and a medley of seasonal grilled vegetables.

450.-

03



COSTINE DI MAIALE

pork ribs glazed with BBQ sauce.
Served with seasonal vegetables
and roasted potatoes.



550.-





SPECIAL MENU



04 CLASSIC LASAGNA

Traditional homemade lasagna baked with rich Bolognese sauce, and béchamel sauce, gratinated with Parmesan and mozzarella cheese.

450.-



05 AGLIO OLIO SPINACH TAGLIATELLE

Fresh spinach tagliatelle sautéed with shrimp, garlic, and chili in extra virgin olive oil.

350.-





06 **SPIEDINI DI POLLO**
 Skewers of chicken breast, Eryngii mushrooms, bell peppers and onion, grilled and served with pizzaiola sauce. **450.-**

-  CHEF RECOMMENDED
-  GLUTEN FREE
-  VEGETARIAN
-  PORK
-  EGG
-  CELERY
-  FISH
-  CROSTACEUS
-  MULLUSCUS
-  SOY
-  SESAME
-  NUTS
-  MUSTARD
-  DAIRY
-  SULPHUR DIOXIDE

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

LE BRUSCHETTE

07 BRUSCHETTA CON AVOCADO



09 BRUSCHETTA AL NERO CON GAMBERI E MOZZARELLA



10 BRUSCHETTA CON TONNO



12 GARLIC BREAD

08 BRUSCHETTA CON BURRATA e ACCIUGHE



11 BRUSCHETTA AL POMODORO



12 GARLIC BREAD



13

ANTIPASTI MISTI

An assorted platter of Italian cold cuts and cheeses, served with grilled vegetables, marinated olives, semi-dried tomatoes, and garlic bread.



680.-



14
INSALATA CON TONNO SCOTTATO


Seared tuna served with mixed greens, baby potatoes, tomatoes, olives, and caper berries. Dressed with a mustard vinaigrette, roasted pepper puree, and olive tapenade.


420.-

15
PROSCIUTTO E MELONE


Imported Italian Parma Ham paired with fresh cantaloupe melon and drizzled with balsamic vinegar reduction.


440.-

16

CARPACCIO DI MANZO



Carpaccio of local grass fed beef tenderloin, garnished with Parmigiano Reggiano cheese, Truffle tapenade, wild rocket, Champignon mushrooms and extra virgin olive oil.

470.-



CHEF RECOMMENDED



GLUTEN FREE



VEGETARIAN



PORK



EGG



CELERY



FISH



CROSTACEUS



MULLUSCUS



SOY



SESAME



NUTS



MUSTARD



DAIRY



SULPHUR DIOXIDE

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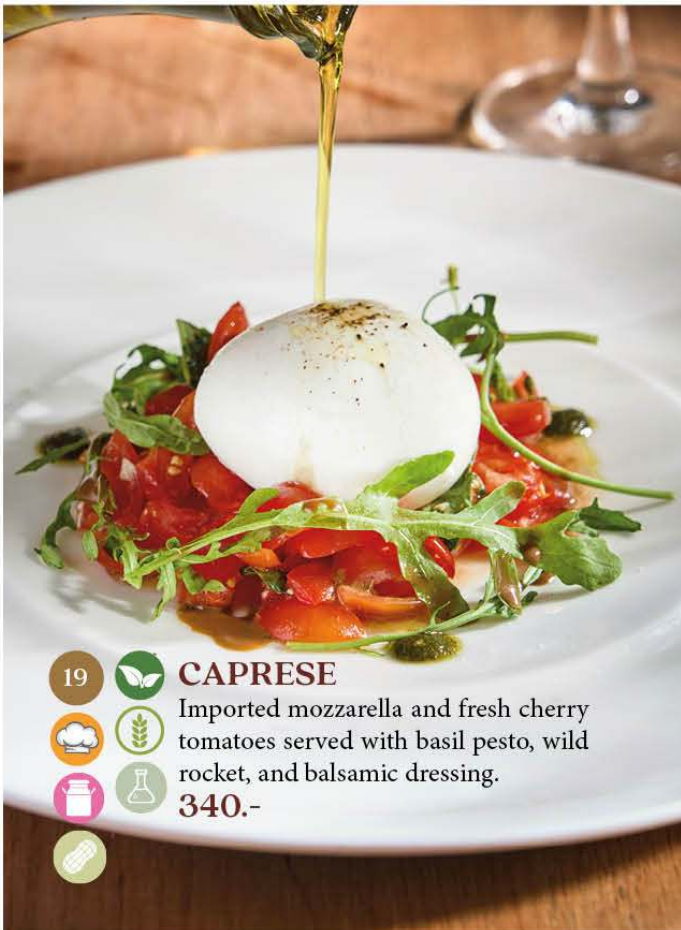
ANTIPASTI



17 **INSALATA DI CESARE**
 Traditional Caesar salad topped with crispy bacon, croutons, and Parmesan. Served with spicy Cajun chicken and a side of sundried tomato sauce.
320.-



18 **TARTARE DI AVOCADO, BURRATA E GRANCHIO REALE**
 Fresh avocado and tomato tartare topped with creamy burrata cheese and king crab meat.
510.-



19 **CAPRESE**
 Imported mozzarella and fresh cherry tomatoes served with basil pesto, wild rocket, and balsamic dressing.
340.-



20 **INSALATA MISTA**
 Fresh garden greens and seasonal vegetables served with a truffle-tomato vinaigrette, black olives, and Parmesan cheese.
250.-

21

SALMONE MARINATO

Tartar of salmon with lemon zest, olive oil, and pink peppercorns, Served with fennel and wild rocket.



420.-



22



BUFALA E PARMA

Imported buffalo mozzarella cheese and Parma ham served with slow-roasted cherry tomatoes and basil pesto.



510.-



ANTIPASTI

23



INSALATA GRECA

Fresh cherry tomatoes, bell peppers, onions, cucumbers, olives and feta cheese. Dressed with extra virgin olive oil and red wine vinegar.

250.-



24



BURRATINA E PARMA

Creamy imported burrata paired with Parma ham, roasted tomatoes, and fresh mango. Served with red peppers and a side of basil pesto.

460.-



25



COCKTAIL DI GAMBERI GRIGLIATI

Grilled shrimp marinated in coriander and lemon. Served with basil pesto, cocktail sauce, and a drizzle of sesame oil.

380.-



CHEF RECOMMENDED



GLUTEN FREE



VEGETARIAN



PORK



EGG



CELERY



FISH



CROSTACEUS



MULLUSCUS



SOY



SESAME



NUTS



MUSTARD



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LE PASTE

(Your choice of spaghetti, penne, fusilli, angel hair, or linguine.)



PASTE SPECIALI (Your choice of spaghetti, penne, fusilli, angel hair, or linguine.)



26



RAVIOLI SPINACI

Ravioli ricotta and spinach with tomato sauce, topped with Parmesan cheese and basil.



400.-



27

PAPPARDELLE AL RAGU' D'OCA

Homemade pappardelle with slow-cooked duck ragout. Topped with Parmesan cheese.



390.-



28



GNOCCHI

Homemade potato gnocchi with smoked bacon sauce, Topped with Pecorino cheese and crispy bacon.



350.-



29



TORTELLINI

Fresh pasta stuffed with Parma ham and Mortadella and served in a light cream sauce with carved ham.



440.-



30



GNOCCHI AL RAGU' AGNELLO



Homemade potato gnocchi served with slow-cooked Australian lamb ragout. Topped with grated Parmesan cheese.



530.-



CHEF RECOMMENDED



GLUTEN FREE



VEGETARIAN



PORK



EGG



CELERY



FISH



CROSTACEUS



MULLUSCUS



SOY



SESAME



NUTS



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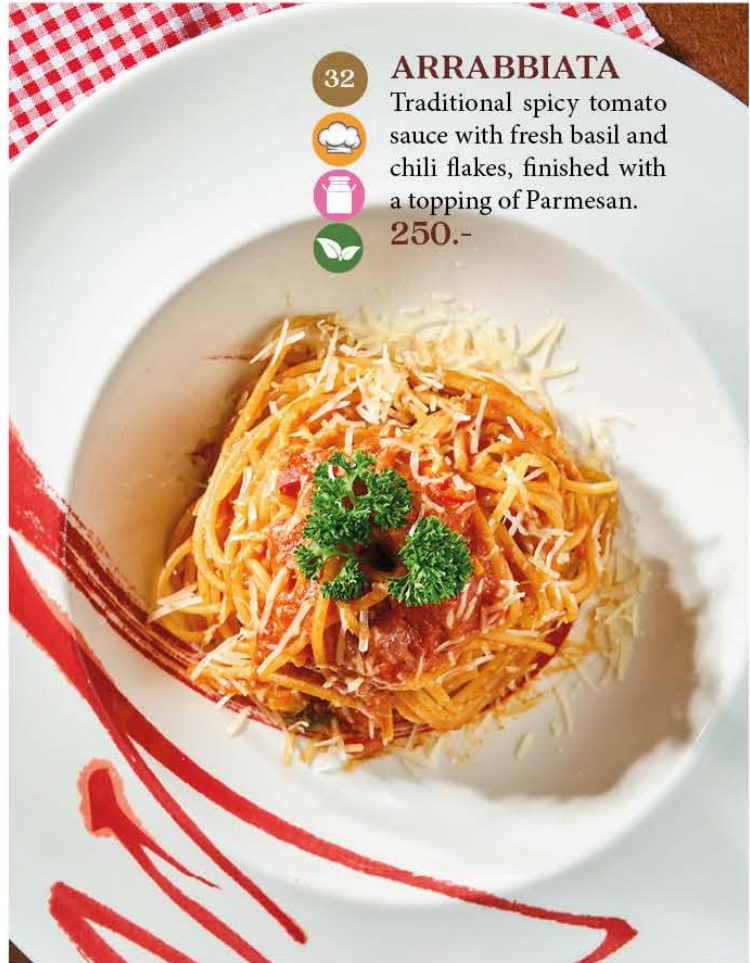


LE PASTE

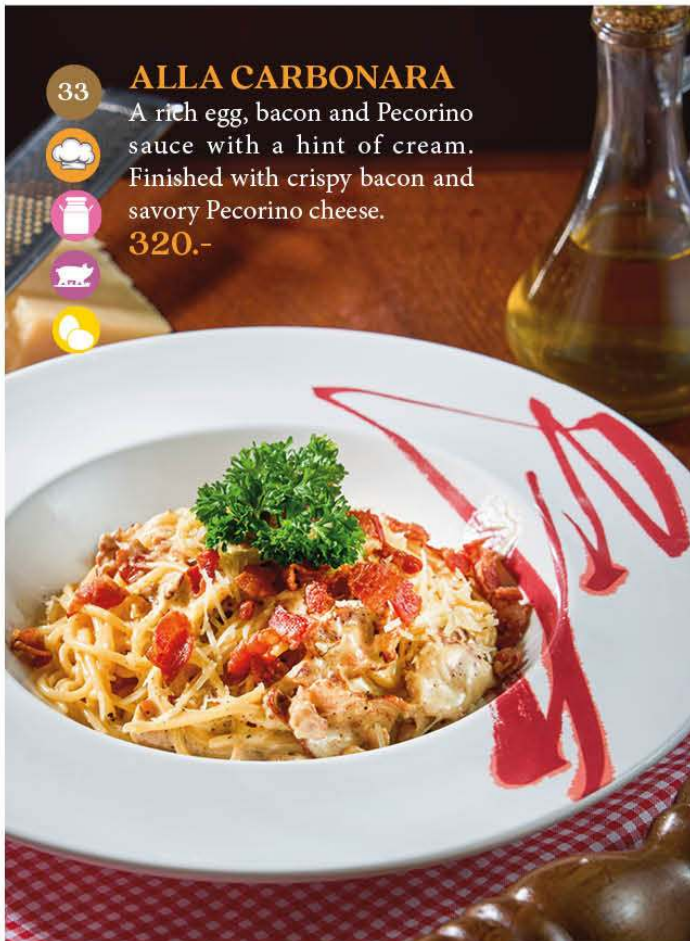
(Your choice of spaghetti, penne, fusilli, angel hair, or linguine.)



31 **ALLA BOLOGNESE**
 A hearty homemade sauce made with beef, pork, and Italian pancetta. Topped with grated Parmesan cheese. **320.-**



32 **ARRABBIATA**
 Traditional spicy tomato sauce with fresh basil and chili flakes, finished with a topping of Parmesan. **250.-**



33 **ALLA CARBONARA**
 A rich egg, bacon and Pecorino sauce with a hint of cream. Finished with crispy bacon and savory Pecorino cheese. **320.-**



34 **POMODORO E CREMA DI PARMIGIANO**
 A combination of three traditional flavors: Rich tomato sauce, savory Parmesan cream, and fresh basil pesto. **280.-**



35



AI FRUTTI DI MARE

Prawns, crab meat, squid, and mussels in a tomato and garlic sauce.



420.-



CHEF RECOMMENDED



GLUTEN FREE



VEGETARIAN



PORK



EGG



CELERY



FISH



CROSTACEUS



MULLUSCUS



SOY



SESAME



NUTS



MUSTARD



DAIRY



SULPHUR DIOXIDE

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LE PASTE

(Your choice of spaghetti, penne, fusilli, angel hair, or linguine.)



36

AGLIO, OLIO, PEPERONCINO E GAMBERI

Sautéed prawns with garlic, red chili, and extra virgin olive oil.

320.-



37

ALLA AMATRICIANA

savory sauce made with Italian bacon, tomatoes, and onions. Finished with a topping of Pecorino cheese.

290.-

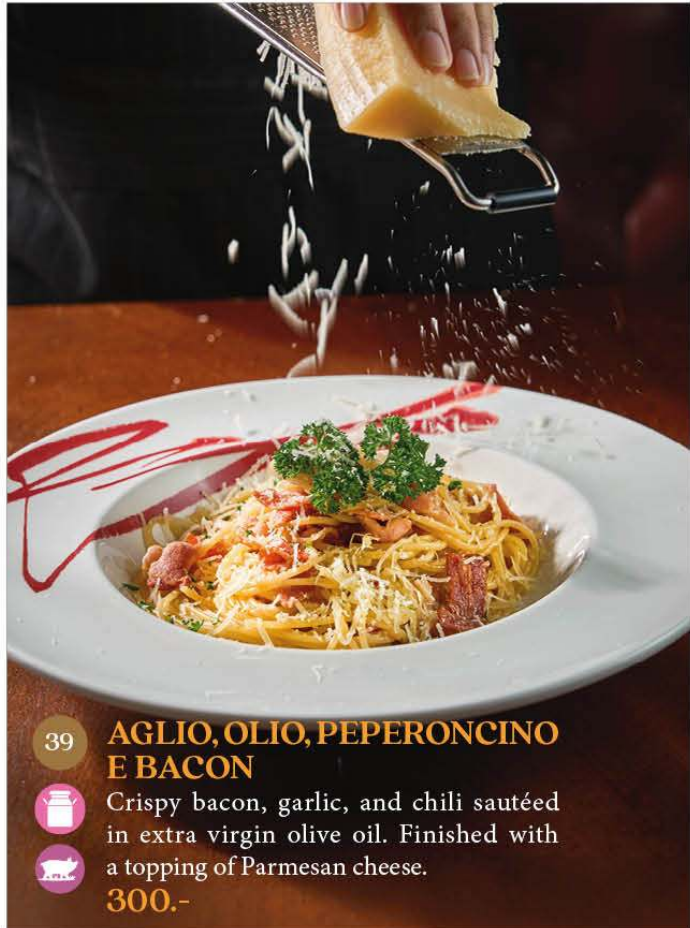


38

ALLA PUTTANESCA DI TONNO

A rich tomato sauce with tuna, salty capers, black olives, and a hint of oregano.

320.-



39

AGLIO, OLIO, PEPERONCINO E BACON

Crispy bacon, garlic, and chili sautéed in extra virgin olive oil. Finished with a topping of Parmesan cheese.

300.-





40 ALLE VONGOLE

Local Venus clams from the Andaman Sea sautéed with cherry tomatoes, garlic, and parsley in a light white wine and olive oil sauce.

320.-

41 PROSCIUTTO & FUNGHI

Sautéed wild mushrooms and carved ham tossed in a light savory cream sauce.

370.-



42 GAMBERI MELANZANE E OLIVE TAGGIASCHE

Sautéed shrimps with eggplant, vine tomatoes, and olives in a light wine and olive oil sauce.

370.-



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43 **PROSCIUTTO E BURRATA**



Margherita pizza topped with fresh cherry tomatoes, prosciutto di parma and burrata cheese.

550.-



CHEF RECOMMENDED



GLUTEN FREE



VEGETARIAN



PORK



EGG



CELERY



FISH



CROSTACEUS



MULLUSCUS



SOY



SESAME



NUTS



MUSTARD



DAIRY



SULPHUR DIOXIDE

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PIZZA SPECIALS

44

TONNO E CIPOLLE

Margherita pizza topped with tuna, red onion mozzarella cheese, black olives and tomato sauce.

330.-



45

JALAPENOS

Margherita pizza topped with spicy salami, onions and jalapenos.

370.-



46

MELANZANE E PANCETTA

Margherita pizza topped with grilled eggplant, pancetta, fresh basil, Mascarpone cheese.

350.-



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GLUTEN FREE



VEGETARIAN



PORK



EGG



CELERY



FISH



CROSTACEUS



MOLLUSCUS



SOY



SESAME



NUTS



MUSTARD



DAIRY



SULPHUR DIOXIDE

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47

PIZZA ALLA GRECA

Margherita pizza topped with semi dried tomato, mozzarella cheese, black olives and tomato sauce, cherry tomatoes, cucumbers, onions, Bell peppers and Greek feta cheese.

320.-



48

SUPREME

Margherita pizza topped with, mushrooms, red onions, bell peppers, Italian spicy salami, Salsiccia, ham, bacon and olive.

420.-



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PIZZA SPECIALS



49 RUSTICA

Margherita pizza topped with salami, ham, sausage, and mozzarella cheese and tomato sauce.

400.-



50 BOCCONCINO

Tomato sauce, topped with fresh cherry tomatoes, mozzarella cheese and Italian basil.

420.-



51 PROSCIUTTO E FUNGHI

Margherita pizza topped with mixed forest mushrooms, Paris ham, fresh basil.

420.-





52

AI 4 FORMAGGI

Margherita pizza topped with four cheeses - mozzarella, Gorgonzola, Smoked Scamorza and Parmigiano Reggiano.

450.-



- CHEF RECOMMENDED
- GLUTEN FREE
- VEGETARIAN
- PORK
- EGG
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- FISH
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- MULLUSCUS
- SOY
- SESAME
- NUTS
- MUSTARD
- DAIRY
- SULPHUR DIOXIDE

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CLASSIC PIZZA

53



AI FRUTTI DI MARE

Margherita pizza topped with mixed seafood.

450.-



54

HAWAIANA

Margherita pizza topped with fresh pineapple and ham.

330.-



55

CAPRICCIOSA

Margherita pizza topped with carved ham, black olives, artichoke and forest mushrooms.

400.-



56

DIAVOLA

Margherita pizza topped with imported spicy salami and bell peppers.

410.-



57

PORCONA

Margherita pizza topped with salami, bacon and ham.

390.-



CHEF RECOMMENDED

GLUTEN FREE

VEGETARIAN

PORK

EGG

CELERY

FISH

CROSTACEUS

MULLUSCUS

SOY

SESAME

NUTS

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CLASSIC PIZZA



58

NAPOLETONA

Margherita pizza topped with capers, anchovies and black olives.



340.-

59

CON FUNGHI

Margherita pizza, assorted forest mushrooms, fresh basil, onions and roasted garlic. Topped with truffle and oregano.



320.-



60

MARGHERITA

Tomato, mozzarella cheese and fresh basil.



280.-



CHEF RECOMMENDED



GLUTEN FREE



VEGETARIAN



PORK



EGG



CELERY



FISH



CROSTACEUS



MULLUSCUS



SOY



SESAME



NUTS



MUSTARD



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61

FORNARINA AGLIO E ROSMARINO



Pizza bread topped with garlic, fresh rosemary and extra virgin olive oil.
170.-

62

VEGETARIANA



Margherita pizza topped with eggplant, bell pepper, onion, mushroom, zucchini and black olives.

380.-





PIZZA BIANCHE

(WHITE PIZZA) - NO TOMATO SAUCE

63

BACON E PATATE

Mozzarella, potato, bacon, Mascarpone cheese, onion and fresh rosemary.



390.-



64

VERDURE E PARMIGIANO

Mozzarella, grilled vegetables, fresh wild rocket, semi-dried tomatoes and Parmesan shavings.



360.-



65

PIZZA BIANCA

Mozzarella cheese, ricotta cheese, pecorino cheese and fresh basil.



320.-



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66 

AI GAMBERI

Mozzarella cheese, shrimp, wild rocket and fresh pesto sauce.



380.-



67 **PIZZA TIROLESE**

Mozzarella cheese, Gorgonzola, Mascarpone, Porcini mushrooms and speck ham.





450.-



68 **FUNGI, PROSCIUTTO & TARTUFO**

Mozzarella cheese, paris ham, truffle cream and forest mushroom.





360.-

69



TAGLIATA DI MANZO

Grilled and thinly sliced Australian beef tenderloin. Served with wild rocket, grilled mushrooms, crispy Parmesan, fresh cherry tomatoes and an onion & tomato tartar. Complemented with Tzatziki sauce and sundried tomato pesto.

800.-





70



FILETTO AL PEPE ROSA

Grilled Australian Angus beef tenderloin (200 g), served with pink peppercorn sauce, grilled Eryngii mushrooms, potato-gorgonzola mousse, and grilled vegetables.

890.-



CHEF RECOMMENDED



GLUTEN FREE



VEGETARIAN



PORK



EGG



CELERY



FISH



CROSTACEUS



MULLUSCUS



SOY



SESAME



NUTS



MUSTARD



DAIRY



SULPHUR DIOXIDE

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71



POLLO ARROSTO

7 hours slowly cooked crispy chicken leg confit. Served with potato-truffle mousse and red wine-mushroom sauce.



520.-



72



FILETTO DI MAIALE IN CAMICIA

Japanese Korobuta pork fillet mignon. Served on a bed of potato-gorgonzola mousse. Red wine reduction and grilled seasonal vegetables.



620.-

- CHEF RECOMMENDED
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- SOY
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73



AGNELLO ALLA SCOTTADITO



Tender Australian lamb served with baby potatoes, seasonal vegetables, and garlic confit. Finished with a side of peppermint sauce and rich red wine gravy.



890.-






74**SAUTEED DI FRUTTI
DI MARE E COZZE**

Fresh Andaman seafood and blue mussel sautéed in lightly spicy tomato sauce. Served with garlic croutons.

**550.-**



75  **SALMONE ALLA GRIGLIA**

  Charcoal-grilled salmon steak with nduja sauce, served with  broccoli, bell pepper confit, baby carrots, baby fried potato, and edamame beans. **590.-**



76

FISH AND CHIPS

Beer-battered sea bass fillet served with golden fries and a side of spicy cayenne tartar sauce.



450.-





77



FILETTO DI BRANZINO CON VONGOLE E ZAFFERANO



Pan-fried sea bass fillet with
clams-saffron sauce Served
with potato-truffle mousse.
520.-



78  **TORTA AL LIMONE CON GELATO ALLA VANIGLIA**

Lemon tart with vanilla ice cream.
250.-



79  **CREMA CATALANA**
Classic vanilla custard served inside a coconut shell and accompanied by fresh seasonal fruits.
240.-



80



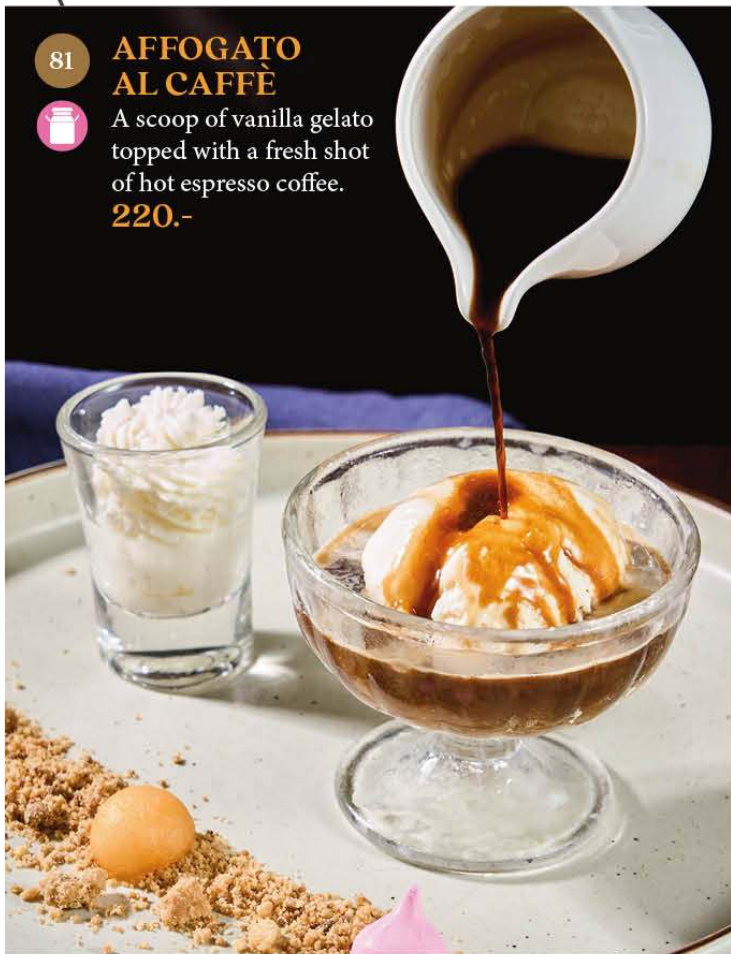
TIRAMISU

Classic Italian dessert with layers of espresso-soaked Savoiardi biscuits and light Mascarpone mousse. Sprinkled with Amaretti biscuit crumbs.

240.-

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81

AFFOGATO AL CAFFÈ

A scoop of vanilla gelato topped with a fresh shot of hot espresso coffee.
220.-



82

FRUTTA DI STAGIONE

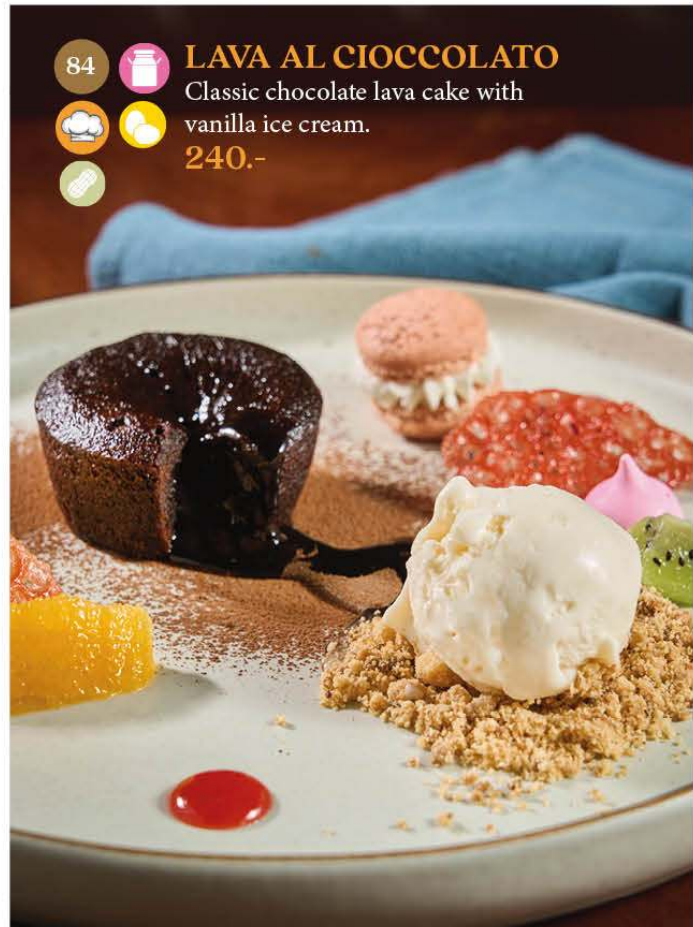
Mixed seasonal fruits.
140.-



83

I GELATI

Selection of artisanal gelato: Chocolate, Vanilla, Strawberry, Rum-Raisin and Mango.
90 / scoop.-



84

LAVA AL CIOCCOLATO

Classic chocolate lava cake with vanilla ice cream.
240.-





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