VENEZIA
RISTORANTE ITALIANO

CICCHETTI

Cicchetti ("Chee-Keh-Tee"), is a selection featuring authentic Italian small dishes, like a classic Venetian bacaro. At these casual and convivial spots, locals gather to enjoy glasses of wine alongside savory small bites, or cicchetti, Venice's version of tapas. Cicchetti works best by ordering several plates to share, we recommend 2 to 3 plates per person.

1 select – 185 / 3 select – 495 / 5 select – 750

MEAT & SEAFOOD

Red Snapper Crudo, Oregano, Preserved Lemon, Herb Yogurt
Seared Prawns, Zucchini, Balsamic
Beef Carpaccio, Balsamic Reduction, Arugula, Parmesan Cheese
Caesar Salad, Baby Cos Lettuce, Anchovies, Quail Egg, Garlic, Croutons, Parmesan Cheese
Fritto Misto, Battered Squid, Prawns, Lemon Aioli
Polpette, Beef and Pork Meatballs, Marinara Sauce
Poached Seabass, Lemon, Fennel
White Anchovies and Sage in Tempura, Lemon Aioli
Cold Cut Selection, Served With Crispy Bread & Pickles

VEGETARIAN

Marinated Olives, Lemon Zest, Roasted Garlic, Herbs (Ve)
Arancini, Wild Mushroom and Thyme Risotto Balls, Truffle Cream (V)
Eggplant Parmigiana, Tomatoes, Parmesan Cheese, Basil, Garlic, Onion (V)
Cheese Selection, Served With Crispy Bread & Pickles (V)
Cannelloni - Ricotta Cheese, Spinach, Tomatoes, Parmesan Cheese (V)

Live life the Venetian way with Buy 1 Get 1 Free Aperol Spritz!
Pair it with Cicchetti for an Enchanting Sunset Experience.
6:00 pm – 7:00 pm

ZUPPE

Zuppe Di Pomodoro
Tomato, Basil, Root Vegetables, Garlic, Onion, Olive Oil, Pesto, Croutons (Ve)
350

Zuppe Frutti Di Mare
Andaman Reef Fish, Shrimps, Clams, Potatoes, Cream, Carrots, Celery in Sourdough Bread
450

CROSTINI

290 Per Plate

MEAT & SEAFOOD

Goats Cheese, Parma Ham, Figs
White Anchovies, Pesto, Sun Dried Tomato, Olives, Artichoke, Roasted Garlic

VEGETARIAN

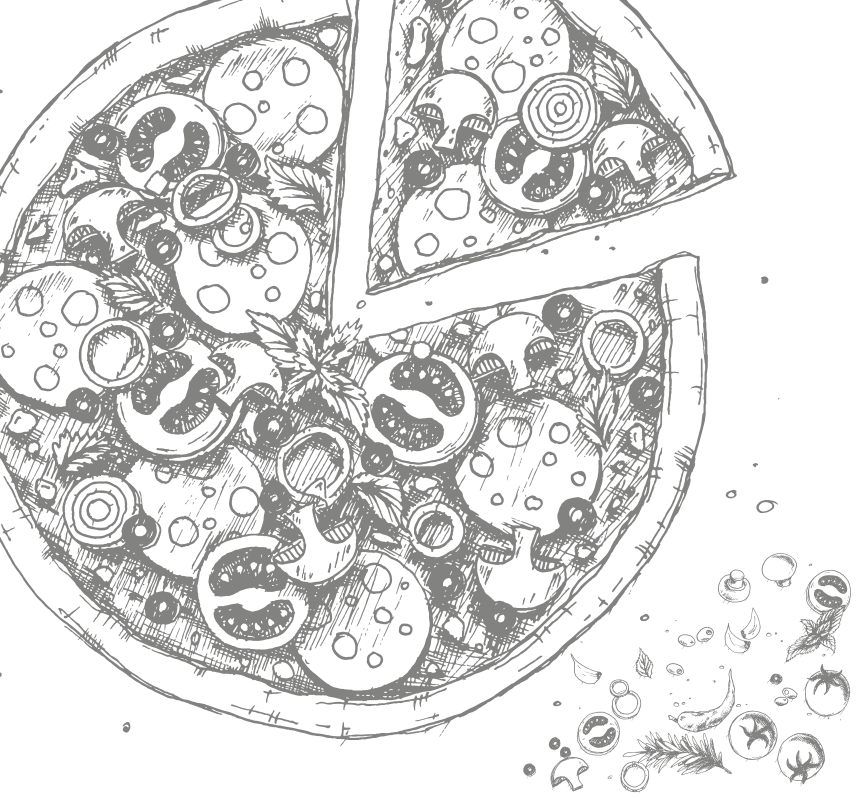
Brie, Chilli Jam, Fresh Apple (V)
Whipped Ricotta, Sofitel Honey, Pistachios, Walnuts (V)
Bocconcini, Tomatoes, Arugula, Balsamic (V)

SIDE ORDERS

Cheese Foccacia	190
House Salad	190
Garlic Bread	190
Caprese Salad	250
Arugula & Aged Balsamic Salad	250
Pan Fried Butter Gnocchi	250
Italian Fries (Rosemary, Thyme, Parmesan)	250

SIGNATURE = Signature Dish, = Sustainable Locally Sourced Seafood, V = Vegetarian, Ve = Vegan

Please let us know if you have any allergies or dietary requirements.
All prices are in Thai Baht and subject to 17% government tax and service charge.



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PIZZA

CLASSIC PIZZA

Margherita – Tomato Base, Buffalo Mozzarella (V)
490

Diavola – Tomato Base, Shredded Mozzarella, Spicy Salami, Chilli Flakes
550

Proscuitto Funghi – Tomato Base, Shredded Mozzarella, Mushroom, Proscuitto
550

GOURMET PIZZA

Tom Yum Pizza – Tom Yum Sauce, Prawns, Coriander, Tomatoes
550

SIGNATURE **Satay Gai** – Satay Chicken, Red Onion, Peanuts, Coriander
550

Venezia Giardino – Tomato Base, Eggplant, Mushrooms, Zucchini, Artichokes, Onion, Oregano, Goats Cheese (V)
550

BIANCO

Carbonara – Bacon, Ham, Parmesan Cheese, Caramelized Onions
490

Roast Chicken – Wood Fire Roasted Chicken Thigh, Mushrooms, Parmesan, Truffle Oil, Fresh Spinach
550

4 Cheese – Mozzarella, Blue Cheese, Brie, Gouda, Honey, Walnuts, Grapes, Balsamic (V)
550

RISOTTO

SIGNATURE **Tom Yum**
Served with Phuket Lobster
890

Risotto ai Funghi
Creamy Wild Mushrooms & Truffle Oil (V)
Or
Tomato & Wild Mushrooms (Ve)
690

Basil Pesto
Grilled Andaman Sea Bass
690

PASTA

Upgrade to family size for additional **250**

Gnocchi – Pesto, Oven Dried Tomatoes, Walnuts (V) **450**
Squid Ink Spaghetti – Grilled Prawns, Crushed Tomatoes, Basil, Garlic **550**
Jumbo Rigatoni – Italian Sausage, Grilled Mushrooms, Cream **490**
SIGNATURE **Aragosta Linguine** – Lobster, Tomatoes, Garlic, Parsley **550**
Tagliatelle con Verdura – Crushed Tomatoes, Basil, Garlic (Ve) **450**

Carbonara Spaghetti – Pancetta, Parmesan Cheese, Egg Yolk, Garlic **450**
Fettuccini – Braised Lamb Shank, Goat's Cheese, Baked Tomatoes **550**
Pappardelle – Beef Cheeks, Mushroom Ragu, Burrata **550**
Spaghetti Bolognaise – Slow Cooked Beef Ragu, Tomatoes, Basil **490**
Spaghetti Aglio Olio – Fresh Chilli, Garlic, Olive Oil (V) **450**

MEAT & FISH

Wagyu Rib Eye (280g) – Mashed Potato, Wholegrain Mustard, Caramelized Onions, Garlic, Watercress **1,290**
Sous Vide Lamb Shank – Mashed Potato, Green Olives, Thyme, Lemon **890**
SIGNATURE **Grilled Sea Bass** – Fried Potatoes, Fennel, Butter Poached Garlic, Sauce Vierge **850**
Grilled King Prawns – Fresh Chilli, Mango, Fresh Coconut Salsa **790**
Grilled Australian Beef Tenderloin Tagliata (220g) - Truffle Mashed Potato, Onion, Garlic, Arugula, Balsamic, Red Wine, Parmesan Cheese **1,090**
Pan-Fried Salmon – Zucchini, Red and Yellow Capsicum, Tomatoes, Basil Pesto Oil, White Wine, Arugula **890**

Dear Half Board & All Inclusive Guests,
Enjoy our full A La Carte Menu, by selecting one starter from Zuppe, Crostini or two dishes from Cicchetti followed by one main course from Pizza, Risotto or Pasta.
Please do be aware of our supplement charges for Meat & Fish dishes.
THB 500 : Wagyu Rib Eye, Grilled Australian Beef Tenderloin Tagliata
THB 300 : Sous Vide Lamb Shank, Grilled Sea Bass, Pan Fried Salmon

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