



CICCHETTI

250 Per Plate

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 – 250 / 2 select – 450 / 3 select – 650

COLD

Burrata

Local creamy cheese, panzanella salad, tomato puree



Dentice

Red snapper crudo, orange lemon dressing, pomegranate, balsamic



Formaggi e Affettati

Artisan cheese, cold cuts platter, focaccia bread



Insalata di Tonno

Fresh tuna, feta cheese, campari watermelon gazpacho



Tartare di Gambero e Anguria

Fresh red prawns tartare, watermelon, chili, fingerlime



Insalata di Cesare

Baby cos lettuce, anchovies, quail egg, garlic croutons, parmesan cheese



HOT

Polpette

Beef meatballs cooked in a rich tomato sauce



Arancini

Mozarella & arborio rice croquettes, truffle mushroom sauce



Fritto Misto

Butter squid, prawns, lemon zabaione



Polpo Con Patate

Grilled octopus, warm potato salad, paprika, fried capers, olive oil



Melanzane Alla Parmigiana

Eggplant, tomatoes, parmesan cheese, basil, garlic, onion



Gamberi all’Aglio

Pan seared garlic prawns, chili, white wine, parsley



ZUPPE

Minestrone Italiano 350

Traditional hearty italian soup, beans, pasta, vegetables



Zuppa di Zucca 400

Pumpkin soup, truffle focaccia croutons, pumpkin seeds, oil



CONTORNI / SIDE DISHES

Pane Con Aglio o Formaggio

Italian garlic bread / with cheese

400 / 450



Insalata di Rucola e Balsamico

Arugula & aged balsamic salad

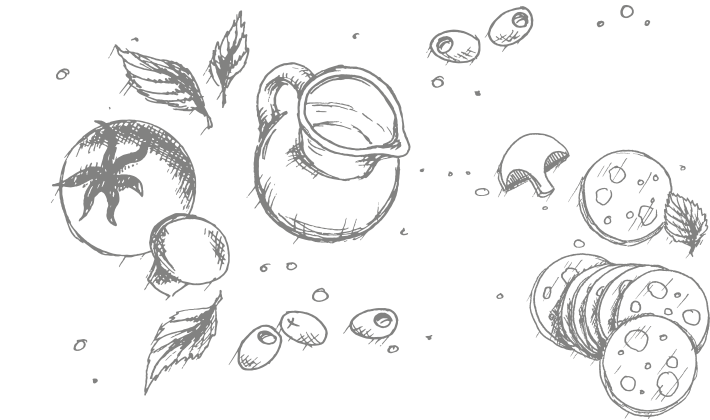
290



Patatine Fritte Con Tartufo

Truffle & parmesan italian fries

290



Cereals Containing
Gluten



Peanuts



Tree Nuts



Celery



Mustard



Eggs



Milk



Sesame Seeds



Fish



Crustaceans



Molluscs



Soya



Sulphites
Sulphur Dioxide



Lupin

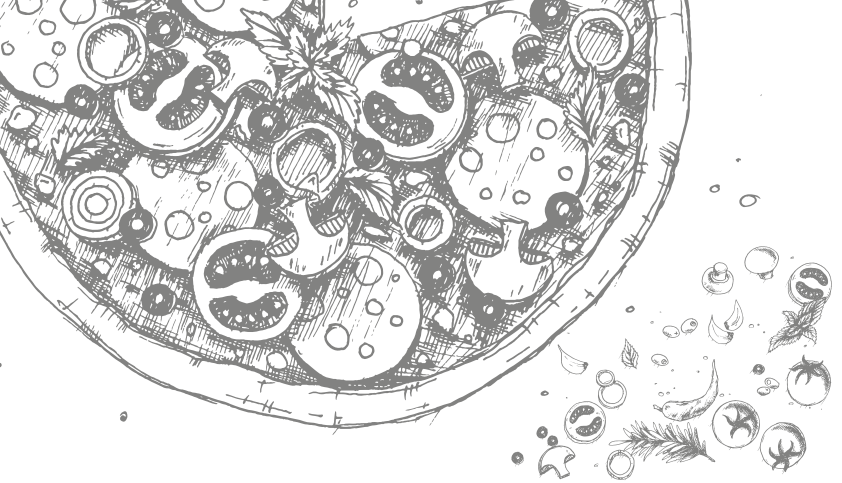


Pork

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.

Half board supplements: THB 250 : Salmone e Fregola, Porchetta, Merluzzo Nero Dello Chef
THB 500 : Costolette di Agnello, Filetto Hai Porcini, Tagliata
THB 1,000 : T-Bone, Full Seabass, Veal Chop based on two people sharing





PIZZA

Pizza Margherita 520

Tomato sauce, mozzarella cheese



Pizza Bianca 550

Mozzarella cheese, mushroom, truffle paste, egg



Pizza Gourmet 570

Zucchini, baby prawns, mozzarella cheese, stracciatella cheese, lemon zest



Pizza Italia 550

Tomato sauce, mozzarella cheese, parma ham, rocket, parmesan cheese



Pizza Diavola 590

Tomato sauce, mozzarella cheese, pork nduja, pepperoni, red onion



Pizza of the day - Ask our team about the ingredients and toppings.

PRIMI / PASTA / RICE

At Venezia, Chef takes pride in crafting every dish with a commitment to authenticity and quality. Our chefs prepare all Pastasciutta Lunga fresh in house, ensuring each strand has the perfect texture and flavor. For our shaped pasta's we partner with premium Italian pasta artisans bringing you the traditional and innovative shapes made with the finest ingredients.

Ravioli Alla Melapera e Pecorino 450

Home made apple, pear & ricotta cheese stuffed ravioli, in a butter thyme sauce, lemon oil, finger lime, charred apple & pear



Gnocchi Alla Norma e Nduja 470

Home made potato gnocchi, tomato sauce, eggplant, salted ricotta cheese, spiced pork nduja



Risotto Viola 450

Beetroot, pumpkin, stracciatella cheese, crispy root vegetables



Spaghetti All' Aragosta 620

Home made spaghetti, lobster, bisque sauce



Malloreddus Hai Carciofi 550

Malloreddus pasta, artichoke cream, botarga



Tagliatelle Al Ragu d'Agnello 500

Home made tagliatelle pasta, lamb ragu, smoked scamorza cheese



Carbonara 400

Home made fettuccine pasta, guanciale, egg yolk cream



Spaghetti al Nero di Seppia Con Granchio 490

Black ink spaghetti, crab meat, thai spices, zucchini, butter sauce



Lasagna Bolognese 500

Fresh pasta layers, beef ragout, tomato sauce, mozzarella cheese, bechamel sauce



Rigatoni Alla Salsiccia 450

Rigatoni pasta, fennel sausage ragu, parmesan cheese, fresh herbs



SECONDI / MAIN

Costolette D' Agnello 1,350

Grilled lamb chops, fried parmesan polenta, poached cherry tomatoes, mint sauce



Salmone e Fregola 790

Pan fried salmon, fregola pasta, salmon eggs, pink pepper, zesty italian basil vino bianco cream



Merluzzo Nero Dello Chef 910

Pan fried snow fish, raisins, cashew-nuts, goji berry, spinach, quinoa, citrus vinaigrette



Filetto Hai Porcini (200g) 1,100

Pan fried beef tenderloin, porcini mushrooms cream, baby carrots, potato gnocchi, cipollini onions



Tagliata (250g) 1,350

Grilled rib-eye steak, rocket parmesan salad, truffle mashed potato, peppercorn sauce



Porchetta 800

Roasted porkbelly, roasted root vegetables hash, brussel sprouts leaves, black olives, speck powder, pork juice



PIATTI DA DIVIDERE / TO SHARE

Bistecca Alla Fiorentina 3,000 (1 kg)

Grilled t-bone steak, roast potatoes, saute spinach, peppercorn, blue cheese sauce



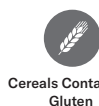
Branzino al Sale 2,200 (1 kg)

Full seabass cooked in a salt crust, crumble potato, mix salad



Vitello Alla Milanese 2,500 (800 g)

Veal chop, bread crumbs pan fried, lemon caper sauce



Cereals Containing Gluten



Peanuts



Tree Nuts



Celery



Mustard



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Milk



Sesame Seeds



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