



ALTO
ITALIAN RESTAURANT
— & —
COCKTAIL BAR

SIGNATURE VEGETARIAN TASTING

Menu

THB 1700 PER PAX

AMOUSE BOUCHE

Vellutata di Cavolfiore, Uovo Poche'e Tartufo Nero

Toasted Sourdough Bread with Cauliflower Velouté
and Poached Egg and Black Truffle

Tortelli di Zucca, Castagne, Blu del Moncenisio

Homemade Tortelli Stuffed with Pumpkin served with
Chestnuts and "Blu del Moncenisio" cream

Rolle' di Verdure

Grilled, Baked and Blanched Phuket and Chiang Mai Vegetables

Pannacotta al Cocco

Coconut Flavored Pannacotta Served with Dark Chocolate
from Chumpon and Red Berries Coulis





SIGNATURE TASTING

Menu

THB 1900 PER PAX

AMOUSE BOUCHE

Spigola Ripiena alla Siciliana

Sea Bass Filled with "Sicilian Mollica", Paired with Fennel Salad, Oranges, Raisins and Pine Nuts

Gnocchi con Ragù di Coda alla Vaccinara

Roman Style Semolina Dumplings Topped with Homemade Ragout with Ox Tail.

Pancia di Maiale Nero

Black Vietnamese Pork Belly with Smoked Leeks, Wild Chiang Mai Honey Sauce, Mushrooms and Mash Potato

Tiramisù

Chef Pietro Signature Tiramisu



Antipasti

Vellutata di Cavolfiore, Uovo Poche e Tartufo Nero

Toasted Sourdough Bread with
Cauliflower Velouté and Poached
Egg and Black Truffle.....THB 480

Vitello Tonnato

Dutch Veal Tenderloin Served with Tuna,
Egg and Caper Sauce.....THB 1,050

Carpaccio di Manzo

Thai Wagyu Beef Carpaccio Topped with
Parmigiano Reggiano, Wild Rocket Salad
from Chiang Mai and Aged Balsamic
VinegarTHB 980

Fritto Misto

Deep Fried Battered Andaman Seafood
with Tartare Sauce.....THB 550

Spigola Ripiena alla Siciliana

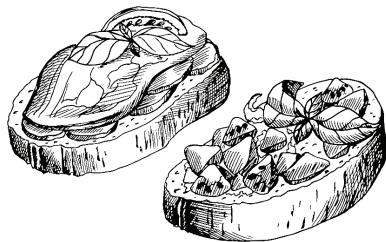
Sea Bass Filled with "Sicilian Mollica", Paired
with Fennel Salad, Oranges, Raisins
and Pine Nuts.....THB 850

Bruschetta Burrata Pomodoro Alici

Italian Toasted Bruschetta with Burrata
Cheese, Anchovies, Confit
Tomato and Basil.....THB 460

Tagliere di Salumi e Formaggi

Selection of Italian Cold Cuts and
Premium Cheeses.....THB 1,980



Paste e Risotti

Fettuccine al Pomodoro

Hand made "Fettuccine" with San Marzano D.O.P
Tomato, Italian Basil and 36 month
Parmigiano Reggiano.....THB 520

Spaghetti Carbonara

Spaghetti Verrigni Serie Oro with Roman
Guanciale, Organic Egg, 36 month Parmigiano
Reggiano and Pecorino Romano.....THB 600

Lasagna

Traditional Homemade Lasagna with
Beef Ragout, Béchamel sauce,
Mozzarella Cheese.....THB 720

Gnocchi con Ragù di Coda alla Vaccinara

Roman Style Semolina Dumplings Topped with
Homemade Ragout with Oxtail.....THB 550

Cacio e Pepe con Tartufo

Classic Roman "Spaghetti Alla Chitarra"
in Cheese and Black Pepper Sauce
Topped with Fresh Black Truffle.....THB 850

Spaghetti al Nero

Black Ink, Spaghetti Monograno Felicetti,
served with Pistachio, Tomatoes and
Mazara Del Vallo Red Prawns.....THB 1,100



Soy



Vegetarian



Dairy



Pork



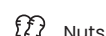
Gluten Free



Egg



Seafood



Nuts

Paste e Risotti

Linguine alla Aragosta

Linguine Verrigni Serie Oro Served with Phuket Lobster in Bisque Sauce and Citrus.....THB 1,550

Risotto alla Milanese

Chef Marchesi-inspired Risotto alla Milanese with Beef Bone Marrow and Saffron from Monti Sibillini.....THB 650

Tortelli di Zucca, Castagne, Blu del Moncesio

Homemade Tortelli Stuffed with Pumpkin served with Walnuts and "Blu Del Moncesio" Cream.....THB 700

Carni

Pancia di Maiale Nero

Black Vietnamese Pork Belly with Smoked Leeks, Wild Chiang Mai Honey Sauce and Mushrooms and Mashed Potato.....THB 650

Tomahawk di Manzo Australiano

Australian Black Angus Tomahawk Served with Garden Vegetables, Mustard, Beef Jus and Bearnaise Sauce.....THB 2,500

Suprema di Pollo

Seared Red Label Klong Phai Farm Chicken Supreme with Sauteed Capsicum, Capers and Olives.....THB 550

Pesci

Gamberoni alla Acquapazza

Jumbo Tiger Prawns Served in its Broth, Vegetables Mirepoix and Garlic Bread.....THB 1,450

Dentice Rosso alla mediterranea

Whole Layan Red Snapper Hoven Cooked with Cherry Tomatoes, Capers, Olives Served with Garden Vegetables from Chiang Mai and Salmoriglio Sauce.....THB 1,350

Polpo Arrosto

Roasted Octopus with Chickpea Hummus, Bok-Choy, Lucian Sauce.....THB 750

Contorni

Insalata Mista

Chiang Mai Green Salad with Organic Cherry Tomatoes, Carrots, Beetroots.....THB 240

Patate al Forno

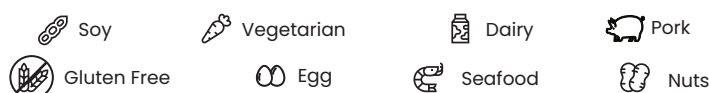
Oven-roasted Potatoes Flavored with Rosemary and Garlic..... THB 240

Broccoli Uvetta e Pinoli

Sauteed Broccoli with Raisin and Pinenuts..... THB 240

Vegan Terrine

Local sourced Vegetables Layered in a Terrine.....THB 240



All prices displayed on the menu are excluding Government tax (7%) and service charge (10%)



Traditional Pizza

Margherita

Most Popular Italian Pizza Topped with Tomato, Mozzarella, Fresh Basil, Evo Oil.....THB 480

Marinara

Typical Neapolitan Pizza Topped with Tomato, Garlic, Oregano and Oil.....THB 440

4 Formaggi

Four-Cheese Pizza Topped with Mozzarella, Gorgonzola, Provola, Parmesan Cheese.....THB 560

Vegetariana

Pizza Topped with Mozzarella Grilled Vegetable Fantasy.....THB 440

Diavola

Spicy Pizza with Tomato, Mozzarella, Salami, Black Olives.....THB 520

Signature Pizza

Black Truffle

Gorgonzola Cheese, Portobello Mushroom, Black TruffleTHB 1,150

Carpaccio

Beef Wagyu Tenderloin, Rocket Salad, Fresh Tomato, Parmesan FlakesTHB 980

Mortadella

Bologna Mortadella IGP with Mozzarella Pistacchio Sauce and Yellow Cherry TomatoTHB 820

Vegan

Cooked and Raw Zucchini "Escapece" with Tomato Confit, Raisins and PeanutsTHB 550

Dolci

Tiramisu

Chef Pietro's Signature TiramisuTHB 300

Pannacotta al Cocco

Coconut-Flavoured Pannacotta served with Dark Chocolate from Chumpon and Red Berries Coulis.....THB 280

Profiteroles

Choux Stuffed with Cream and Coated with White Chocolate from Chumpon.....THB 320

Affogato al caffè

Vanilla Ice Cream with Coffee and.....THB 280
Chantilly Cream

