

# OPEN GALLERY MOMENTS

## *Walk-in Selection*

<b>Italian Mixed Platter</b>	฿1200
A selection of Italian cured meats and cheeses, served with homemade pickles, garden salad and warm white focaccia or homemade bread Perfect to share	
<b>Cured Meat Selection</b>	฿750
A selection of premium Italian cured meats, served with homemade pickles, garden salad and warm white focaccia	
<b>Cheese Selection</b>	฿850
A selection of Italian cheeses, served with homemade pickles, garden salad and warm white focaccia homemade bread	
<b>Homemade Bresaola</b>	฿590
Air-dried beef, thinly sliced, served with fresh garden arugula and shaved Parmigiano Reggiano	
<b>Roman-Style Zucchini Flowers</b>	฿80 / pc
Zucchini flowers from our garden, filled with mozzarella and Italian anchovies, lightly battered and fried	
<b>Baked Smoked Scamorza</b>	฿490
Oven-melted aged Italian smoked cheese, served in cast iron Perfect to share	
<b>Italian Organic Garden Salad</b>	฿250
Fresh mixed greens from our garden, cherry tomatoes and spring onion, dressed with Tuscan extra virgin olive oil and Modena balsamic vinegar served with toasted homemade bread	

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## *Weekend Pizza Experience*

<b>Margherita</b>	฿450
San Marzano tomato sauce, fior di latte mozzarella, fresh basil	
<b>Margherita Homemade Cooked Ham</b>	฿520
San Marzano tomato sauce, fior di latte mozzarella, homemade Italian cooked ham	
<b>Diavola</b>	฿500
San Marzano tomato sauce, fior di latte mozzarella, spicy ventricina abruzzese	
<b>Salsiccia Homemade</b>	฿500
San Marzano tomato sauce, fior di latte mozzarella, homemade Italian sausage	
<b>Amatriciana</b>	฿580
San Marzano tomato sauce, fior di latte mozzarella, crispy homemade pancetta, black pepper, pecorino romano	
<b>Capricciosa</b>	฿620
San Marzano tomato sauce, fior di latte mozzarella, homemade Italian cooked ham, roasted artichoke hearts, sautéed local mushrooms, Leccino olives, free-range egg	
<b>Napoletana</b>	฿560
San Marzano tomato sauce, Cetara anchovies, Sicilian oregano, Leccino olives, finished with Tuscan extra virgin olive oil	
<b>Marinara</b>	฿350
San Marzano tomato sauce, garlic, Sicilian oregano, finished with Tuscan extra virgin olive oil	

Roman-style thin crust · 48h fermentation