

OPEN GALLERY MOMENTS

Walk-in Selection

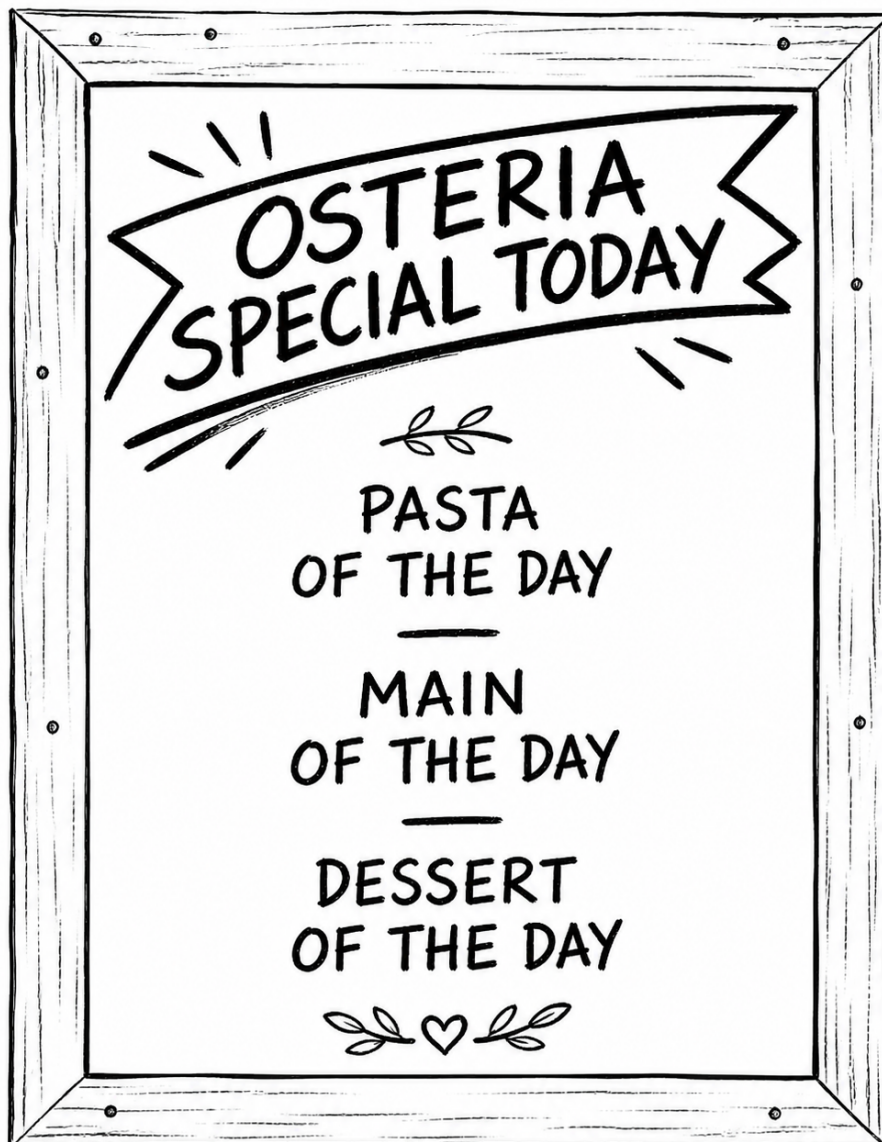
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| Italian Mixed Platter | ฿1200 |
| A selection of Italian cured meats and cheeses, served with homemade pickles, garden salad and warm white focaccia or homemade bread Perfect to share | |
| Cured Meat Selection | ฿750 |
| A selection of premium Italian cured meats, served with homemade pickles, garden salad and warm white focaccia | |
| Cheese Selection | ฿850 |
| A selection of Italian cheeses, served with homemade pickles, garden salad and warm white focaccia homemade bread | |
| Homemade Bresaola | ฿590 |
| Air-dried beef, thinly sliced, served with fresh garden arugula and shaved Parmigiano Reggiano | |
| Roman-Style Zucchini Flowers | ฿80 / pc |
| Zucchini flowers from our garden, filled with mozzarella and Italian anchovies, lightly battered and fried | |
| Baked Smoked Scamorza | ฿490 |
| Oven-melted aged Italian smoked cheese, served in cast iron Perfect to share | |
| Italian Organic Garden Salad | ฿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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Daily Specials

A small daily selection of traditional Italian dishes,
available daily on the blackboard

pasta, second courses and homemade desserts,
prepared in small batches



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Weekend Pizza Experience

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

Roman-style thin crust · 48h fermentation