

ALT HOUSE GALLERY

À La Carte Selection

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
-------------------------------------	------

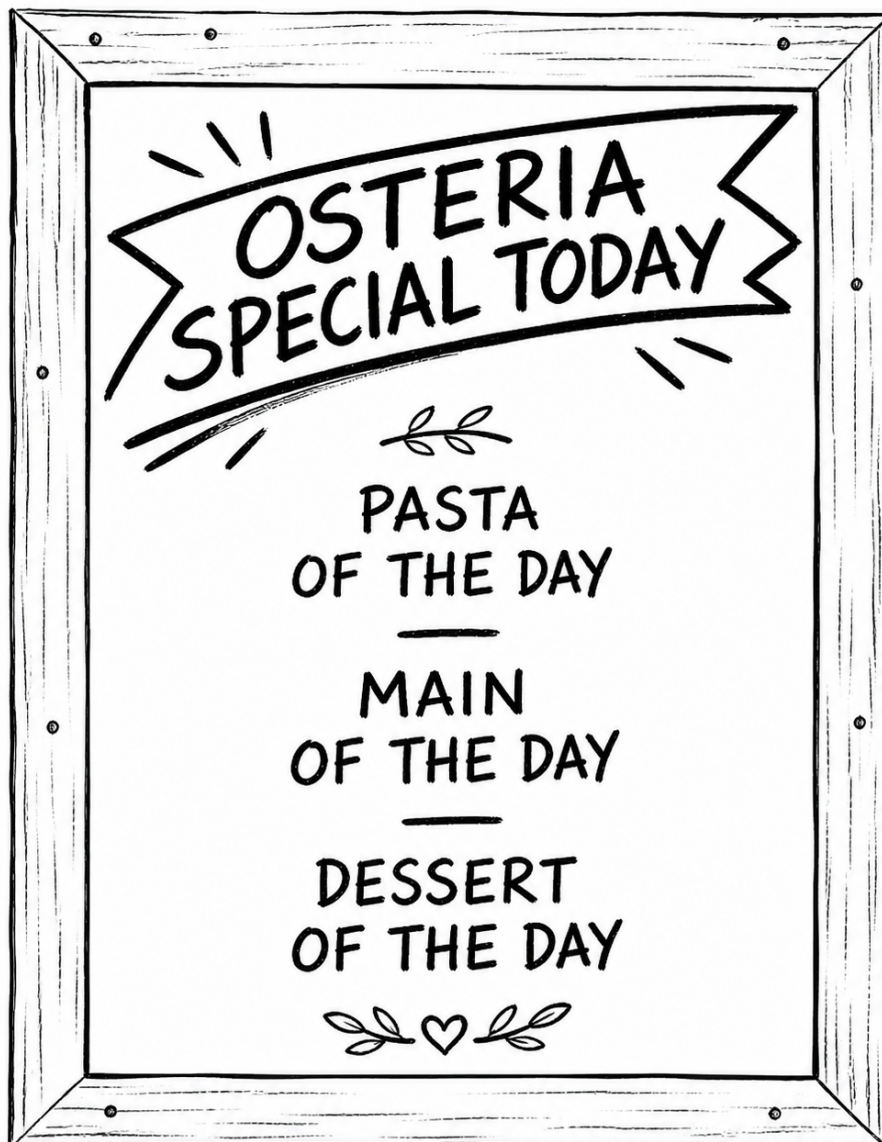
Fresh mixed greens from our garden, cherry tomatoes and spring onion,
dressed with Tuscan extra virgin olive oil and Modena balsamic vinegar
served with toasted homemade bread

ALT HOUSE GALLERY

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



ALT HOUSE GALLERY

Weekend Pizza Experience

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

Roman-style thin crust · 48h fermentation