

Menu' al carte Antonio's

Antipasti

*Sliced French Bread with fresh Garlic butter and Italian Herbs/
with Cheese
Baht 70/100*

*Pan fried giant US Sea Scallops served on a bed of Carrot Mash and
Sautéed Spinach with Truffle Sauce.
Baht 350*

*New Zealand Mussel served in a rich Arabbiata Sauce or with White Wine
Sauce. Complimented with Garlic Bread.
Baht 310*

*Carpaccio of Beef Tenderloin with Parmesan, Rocket and extra Uirgin -
Truffle Emulsion.
Baht 320*

*Italian Parma Ham Riserva served with Japanese Rock Melon.
Complimented with fresh Rocket and Balsamic Reduction.
Baht 310*

*Baked imported Eggplant layered with Italian San Marzano Tomatoes
Sauce, Mozzarella and Parmesan Cheese.
Complimented with homemade Pesto Sauce.
Baht 270*

*Napoleon of grilled imported Tomato and Buffalo Mozzarella, served
with Kalamata Olives and Balsamic - Truffle Emulsion.
Baht 310*

Insalate

*French style Tuna Salad with Green and Red Oak, Kalamata Olives,
Eggs and mix Vegetables.*

Dressed with typical Italian Red Wine Dressing.

Baht 280

*Baby Romaine in Caesar Dressing, with fresh Parmesan,
Crispy Bacon and Croutons.*

Complimented with imported Italian Anchovies.

Baht 310 Add Chicken Baht 360

*Wild Rocket Salad with Cherry Tomatoes, Julienne Carrots
and Italian Parmesan.*

Dressed with reduce Balsamic and Balsamic Emulsion.

Baht 360

*Mix Oak and Romaine Salad with Norwegian Smoked Salmon Fillets,
in Italian Dressing.*

Complimented with imported Cappers and Horse Radish Sauce.

Baht 350

*Caprese of imported Tomatoes and Buffalo Mozzarella,
Served with fresh Basil, homemade Pesto Sauce and
Italian Extra Virgin Olive Oil.*

Baht 290

*Grilled Chicken Salad with Green and Red Oak, Kalamata Olives, and
Mix Vegetables Dressed with Balsamic Emulsion*

Baht 280

*Mixed Leaf Salad with Green and Red Oak,
Baby Romaine, Rocket, Fresh Tomatoes and Mix Vegetables*

Baht 240

Soups

*French Cognac and Fennel Scented Lobster Soup
With Ciabatta Bread Croutons.*

Baht 240

*Cream of Porcini and Shitake Mushrooms Soup,
Drizzled with Italian Truffle Oil*

Baht 240

*Roast Pumpkin and Cashew Nuts Velvet Soup.
Served with fresh Cream and roasted Walnuts*

Baht 240

*Traditional Italian Seafood Soup with fresh Tomato,
Herbs and White Wine*

Baht 280

Risotto

*Risotto con salsiccia al vino rosso
Risotto with Italian Sausage in Red Wine*

Baht 300

*Risotto alla marinara
Risotto with mixed fresh seafood*

Baht 300

*Risotto Quattro formaggi
Cheese Risotto (mascarpone, gorgonzola, mozzarella & parmesan)*

Baht 350

*Risotto con zucca e tartufo
Risotto with pumpkin sprinkled with truffle*

Baht 350

*Risotto Caprese
Risotto pomodora and fresh buffalo mozzarella*

Baht 300

Pasta

(Choice of Spaghetti, Penne or Angel Hair)

Typical Aglio, Olio e Peperoncino, with sliced Garlic, Olive Oil, Italian Dry Chilly and Parmesan Cheese.

Baht 260

Arabbiata of fresh San Marzano Tomatoes Sauce, fresh Basil, cherry Tomato and Parmesan Cheese.

Baht 270 | Add Calamari Baht 290

Homemade Bolognese made with fresh Italian Sausage and Beef. Served with fresh Parmesan.

Baht 290

Carbonara with Smoked Pancetta (Italian Bacon), Eggs, Cream and fresh Parmesan.

Baht 290

Carbonara with Ham and Mushroom, Eggs, Cream and fresh Parmesan.

Baht 290

Fresh mix Seafood and New Zealand Mussels in Arabbiata Or with White Wine Sauce.

Baht 320

Pan fried Snow Fish Fillet Chunks with fresh cherry Tomatoes, Served in a slowly cooked Lobster Reduction Sauce.

Baht 320

Pan fried giant Sea Tiger Prawns served with a choice of Tomato, Lobster or White Wine Sauce.

Baht 650

Pizza (Chef's Thai Special)

Chicken Green Curry Pizza
Baht 280

Chicken Thai Basil Pizza
Baht 280

Tom Yum Seafood Pizza
Baht 380

Chicken or Veg Red Curry Pizza
Baht 280/260

Pizzas

Pizza Margherita with Tomato, Mozzarella and fresh Basil.
Baht 260

Pizza Vegetarian with Tomato, Mozzarella and fresh Basil.
Baht 280

*Pizza Principe with Tomato, Mozzarella, fresh Buffalo Mozzarella,
fresh cherry Tomato and Basil.*
Baht 290

Pizza Salami with imported Salami, Mozzarella and Tomato.
Baht 290

Pizza Ham and Mushrooms with Mozzarella and Tomato.
Baht 280

Pizza Tuna and Onions with Mozzarella and Tomato.
Baht 280

*Pizza Stagioni with Ham, Mushrooms, Artichoke Hearts,
Black Olives, Mozzarella and Tomato.*

Baht 320

Pizza Hawaiian with Ham, Pineapple, Tomato and Mozzarella.

Baht 280

*Pizza with mix Sea Food and New Zealand Mussels
with Tomato and with or without Mozzarella.*

Baht 380 | Baht 360

*Pizza Smoked Norwegian Salmon and fresh Rocket,
with Tomato and Mozzarella.*

Baht 390

*Pizza Parma Ham, Rocket, Cherry Tomatoes and Buffalo Mozzarella,
with Tomato and Mozzarella.*

Baht 450

*Pizza Four Cheese with Mascarpone, Gorgonzola, Mozzarella
& Parmesan, and Tomato*

Baht 300

Main course

*Crispy Duck Leg Comfit cooked in its own fat, served with seasonal
Vegetables and Raspberries - Balsamic Sauce.*

Baht 390

*Chicken Breast Milanese served with Wild Mushrooms
Demiglass-Cream, French fries and mix Vegetables.*

Baht 380

*Slowly cooked Australian Lamb shank in a rich Red Wine and Mushrooms
Sauce. Complimented with Porcini Risotto.*

Baht 650

*Grilled Australian Beef tenderloin or Fillet Mignon with
Green Pepper Corn Sauce.*

*Complimented with seasonal Vegetables and choice of
Mash Potato or French Fries.*

Baht 710

*Pan fried imported Dory Fish Fillet served with Sautéed Vegetable and
Spinach. Lemon - Extra Virgin Olive Oil Emulsion.*

Baht 390

*Sea Tiger Prawn (2pcs of 100gm) grilled with Garlic-Butter-Cognac
Emulsion or in Thormedor style.*

Baht 650

Dessert

*Vanilla Ice Cream Affogato with French Cognac and
Hot Espresso Coffee.*

Baht 180

Your Choice of Ice Cream with Fresh Fruit

Baht 180

Drinks

<i>Water</i>	<i>40</i>
<i>Perrier lightly sparkling 750ml</i>	<i>180</i>
<i>Perrier sparkling 330ml</i>	<i>120</i>
<i>Soda/Sprite</i>	<i>50</i>
<i>Coke/Coke light/Coke Zero</i>	<i>50</i>
<i>Tonic/Ginger Ale</i>	<i>60</i>
<i>Lemon soda</i>	<i>60</i>

Beer

<i>Chang</i>	<i>110</i>
<i>Leo</i>	<i>110</i>
<i>Singha</i>	<i>110</i>
<i>Tiger</i>	<i>110</i>
<i>Heineken</i>	<i>120</i>
<i>Kwak (Belgium)</i>	<i>260</i>
<i>Tripel Karmeliet (Belgium)</i>	<i>260</i>

Fruit juices and Shakes

<i>Lemon</i>	<i>85</i>
<i>Orange</i>	<i>85</i>
<i>Pineapple</i>	<i>85</i>
<i>Watermelon</i>	<i>85</i>
<i>Cranberries</i>	<i>95</i>
<i>Apple</i>	<i>85</i>
<i>Banana Shake</i>	<i>85</i>
<i>Mix fruits Shake</i>	<i>85</i>

Coffee/Tea

<i>Hot Tea</i>	<i>55</i>
<i>Hot Coffee</i>	<i>65</i>
<i>Cappuccino</i>	<i>90</i>
<i>Espresso</i>	<i>75</i>
<i>Latte</i>	<i>90</i>

<i>Macchiato</i>	75
<i>Corretto Grappa/Brandy/Sambuca</i>	120
<i>Irish coffee</i>	150

Cocktails

<i>Bloody Mary</i>	200
<i>Mai Tai</i>	200
<i>Pinacolada</i>	210
<i>Margarita</i>	210
<i>Dirty Martini</i>	200
<i>Mojito</i>	200

Spirits

<i>Bacardi Breezer lime/lemon/strawberries/orange</i>	120
<i>Spy wine Red/Classic</i>	100
<i>Thai whisky</i>	100
<i>100 Pipers</i>	100
<i>Gin</i>	120
<i>Jack Daniels</i>	170
<i>Absolute vodka/Raspberries</i>	130
<i>Red label</i>	150
<i>Black label</i>	190
<i>Chivas Regal</i>	170
<i>Brandy VSOP</i>	210
<i>Grappa Alexander Bianca</i>	230
<i>Grappa Alexander Prosecco</i>	250
<i>Limoncino Bottega</i>	220
<i>Jagermeister</i>	200

Wine list

By the glass

<i>Bernardi Sangiovese IGT</i>	<i>170</i>
<i>Bernardi Trebbiano IGT</i>	<i>170</i>

Whites / Sparkling / Rose'

<i>Cornaro Prosecco Brut DOC</i>	<i>1400</i>
<i>Oyster Bay Sparkling Brut</i>	<i>4400</i>
<i>Oyster Bay Sauvignon Blanc</i>	<i>2700</i>
<i>Yali Sauvignon Blanc</i>	<i>1490</i>
<i>Trebbiano Roccaverde IGT</i>	<i>1290</i>
<i>Orvieto Dulcamara</i>	<i>1490</i>
<i>Trebbiano Galassi DOC</i>	<i>1690</i>
<i>Bianco di Custoza</i>	<i>2600</i>
<i>Klippenkop Chenin Blanc</i>	<i>1690</i>
<i>Salento Chardonnay</i>	<i>1090</i>
<i>Down under Chardonnay</i>	<i>1490</i>
<i>Umani Ronchi Passetto Chardonnay</i>	<i>1590</i>
<i>Marquis de Chasse Sauvignon and Semillon</i>	<i>2090</i>
<i>Pinot Grigio Lagaria</i>	<i>2100</i>
<i>Terra Mater Sauvignon Blanc</i>	<i>1790</i>
<i>Cotes de Provence Tropez Rose'</i>	<i>2390</i>
<i>Santa Rita Cabernet Sauvignon Rose'</i>	<i>1870</i>

Reds

<i>Oyster Bay Pinot Noir</i>	<i>2800</i>
<i>Brook Ford Shiraz</i>	<i>1390</i>
<i>Copperstone Shiraz</i>	<i>1490</i>
<i>Viejo Vinedo Malbec</i>	<i>1390</i>
<i>Camino Cabernet Sauvignon</i>	<i>1290</i>
<i>Santa Rita 120 Cabernet Sauvignon</i>	<i>1590</i>
<i>Terre des Anges Cabernet Sauvignon</i>	<i>1590</i>
<i>Roccaverde Merlot Cabernet IGT</i>	<i>1390</i>
<i>Dulcamara Nero d'Avola</i>	<i>1490</i>

<i>Galassi Sangiovese DOC</i>	<i>1690</i>
<i>Nobili Montepulciano d'Abruzzo</i>	<i>2700</i>
<i>Klippenkop Pinotage</i>	<i>1990</i>
<i>Salento Negroamaro</i>	<i>1090</i>
<i>Down under Shiraz</i>	<i>1490</i>
<i>Terra Matter Premium Cabernet Sauvignon</i>	<i>1790</i>
<i>Marquis de Chasse Merlot Cabernet</i>	<i>2090</i>
<i>Umani Ronchi Montepulciano</i>	<i>1890</i>
<i>The very sexy Shiraz Cloof</i>	<i>2590</i>
<i>Canti Merlot Sangiovese</i>	<i>1890</i>