

# antito

## DINNER

### Antipasti

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|  | <b>thb</b> |
| • <b>Prawn Carpaccio</b>                        | <b>620</b> |
| <i>tiger prawn Mediterranean carpaccio, candy tomatoes and sott'olio eggplant</i>  |            |
| • <b>Pork Tonne'</b>   | <b>330</b> |
| <i>thinly sliced roasted pork loin with Italian tonnato dressing</i>   |            |
| • <b>Fritto Misto</b>                           | <b>590</b> |
| <i>mixed fish and seafood fritters with spicy tomato and lemon sauce</i>   |            |
| • <b>Antito's Salad</b>  | <b>320</b> |
| <i>mixed organic salad, Parmesan balls, anchovy, chicken nuggets and herb oil dressing</i>                                       |            |
| • <b>Le Brusche</b> (price per piece)  | <b>70</b>  |
| <i>choice of bruschette</i>  |            |
| - pesto, tomato and burrata                   |            |
| - cuttlefish and roasted capsicum  |            |
| - sott'olio eggplant and spicy tomato spread  |            |
| • <b>Assorted Cold Cuts and Cheeses</b>  |            |
| <b>3 choices</b>   | <b>230</b> |
| <b>6 choices</b>   | <b>420</b> |
| <b>9 choices</b>   | <b>600</b> |
| - mortadella - finocchiona - guanciale amatriciano   |            |
| - 'nduja - capocollo - salame calabrese - Doi Pao  |            |
| - smoked ricotta - Huay Bong - Ferari - burrata  |            |
| • <b>Polpette</b> (price per 5 balls)  |            |
| <i>choice of "balls"</i>   |            |
| - Grandma's chicken balls  | <b>130</b> |
| - Thai wagyu beef and truffle meatballs  | <b>160</b> |
| - Parmesan balls                              | <b>120</b> |
| • <b>The Cuttlefish Salad</b>                 | <b>380</b> |
| <i>marinated cuttlefish, zucchini and cucumber salad with spicy fennel seed vinaigrette</i>                                      |            |
| • <b>Parmigiana Express</b>                   | <b>280</b> |
| <i>fried eggplant, slow-roasted tomato sauce, burrata cheese and Italian basil</i>   |            |

### Soup

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|  | <b>thb</b> |
| • <b>Zuppa di Fagioli e Misto di Mare</b>                          | <b>340</b> |
| <i>seafood and mixed bean soup with toasted garlic and parsley</i> |            |

### Pizzas

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|  | <b>thb</b> |
| • <b>Pizza Fritta</b>               | <b>380</b> |
| <i>traditional deep-fried pizza with tomato sauce and fresh burrata</i>  |            |
| • <b>Spianata 'Nduja</b>            | <b>390</b> |
| <b>and Smoked Ricotta</b>  |            |
| <i>thin focaccia dough topped with tomato sauce, spicy Calabrian sausage and Chiang Mai smoked ricotta, mozzarella</i> |            |
| • <b>Spianata Confit Duck</b>  | <b>390</b> |
| <i>thin focaccia dough with caramelized onions, confit duck, scallions, cucumber and mulberry reduction</i>            |            |
| • <b>Pizza Four Cheeses</b>  | <b>420</b> |
| <i>mozzarella cheese, smoked ricotta, Doi Pao cheese, Saltara Ferari cheese</i>  |            |
| • <b>Pizza Margherita</b>  | <b>370</b> |
| <i>freshly made tomato sauce, mozzarella cheese and basil leaves</i>   |            |
| • <b>Piadina Mortadella and Ferari</b>   | <b>300</b> |
| <i>homemade Italian flatbread with mortadella and Ferari cheese</i>  |            |
| <i>(Please feel free to ask for a different cold cut or cheese from our selection)</i>                                 |            |

### Pastas

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|   | <b>thb</b> |
| • <b>Paccheri al Pomodoro</b>  | <b>320</b> |
| <i>Mancini paccheri pasta with slow-roasted cherry tomato sauce and Parmesan cheese</i>                             |            |
| • <b>Rock Lobster Tagliatelle</b>   | <b>590</b> |
| <i>house-made fresh tagliatelle with rock lobster and crustacean sauce</i>  |            |

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| • <b>Carbonara</b>  | <b>390</b> |
| <i>chitarra square spaghetti with egg and pecorino cheese emulsion, rendered guanciale amatriciano</i>  |            |
| • <b>Cavatelli Arrabbiati</b>    | <b>330</b> |
| <i>hand rolled whole-wheat pasta with fried eggplant, arrabbiata sauce, smoked ricotta and Italian basil</i>  |            |
| • <b>Butternut Gnocchi</b>   | <b>380</b> |
| <i>butternut squash gnocchi, Doi Pao cheese sauce, confit shallots and mulberry vinegar reduction</i>   |            |
| • <b>Spaghetti Aglio Olio</b>     | <b>360</b> |
| <b>and Seafood</b>  |            |
| <i>Mancini spaghetti with garlic, chili, confit lemon and Italian fish sauce</i>  |            |
| • <b>Spaghetti with Wagyu Meat Ball</b>   | <b>420</b> |
| <i>Mancini spaghetti with wagyu beef meatballs and roasted tomato sauce</i>   |            |
| • <b>Braised Pork Lasagna</b>    | <b>460</b> |
| <i>layered pasta gratin with red wine braised pork collar and Parmesan bechamel sauce</i>   |            |
| • <b>Orzotto Monzese</b>  | <b>400</b> |
| <i>Monza style barley risotto with Italian sausage, red wine and Parmesan</i>   |            |

### Main

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|   | <b>thb</b>       |
| • <b>Farmer Pork Chop Pizzaiola</b>  | <b>760</b>       |
| <i>breaded pork chop, baked with roasted cherry tomato sauce and Doi Pao melted cheese</i>                                |                  |
| • <b>Uccelletti Scappati</b>  | <b>490</b>       |
| <i>traditional veal rolls with pancetta, rosemary and cheese, served with mixed roots wedges</i>                          |                  |
| • <b>Crustacean Risotto</b>   | <b>590</b>       |
| <i>tiger prawn sticky "riceotto" with citrus and dry chili</i>  |                  |
| • <b>Baby Chicken (half and full)</b>   | <b>490 - 890</b> |
| <i>baby chicken from the farm, roasted with potato chips</i>  |                  |
| • <b>Pork Collar</b>                 | <b>670</b>       |
| <b>with Potato and Carrot Puree'</b>  |                  |
| <i>overnight-braised pork collar marinated in red wine served with a potato and carrot puree'</i>                         |                  |

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| • <b>Golden Snapper with Caponata</b>   | <b>530</b>  |
| <i>pan-seared snapper with colourful vegetables, pistachios and lemon caponata</i>                                      |             |
| • <b>Wagyu Beef Ribeye Tagliata</b>   | <b>1450</b> |
| <b>(MRB 2-3 300g)</b>   |             |
| <i>Thai wagyu beef ribeye on a bed of confit shallots with fried capers, parmesan and mulberry reduction</i>            |             |
| • <b>Veal Ossobuco in Gremolada</b>  | <b>980</b>  |
| <i>Milanese-style veal shank with gremolada seasoning, served with carrot puree</i>                                     |             |
| • <b>Roasted Baby Lamb Shoulder</b>  |             |
| <b>600g for</b>   | <b>1200</b> |
| <b>1-1.2kg for</b>  | <b>1850</b> |
| <i>roasted lamb shoulder served in its own cooking sauce and mixed root wedges</i>                                      |             |
| <b>Wagyu Beef Flank</b>   | <b>1050</b> |
| <b>(MRB 4-5 200g)</b>   |             |
| <i>pan seared wagyu beef flank with roasted zucchini, mixed root wedges and salsa verde</i>                             |             |

### Dessert

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|  | <b>thb</b> |
| • <b>Tiramisu</b>  | <b>290</b> |
| <i>Tito's tiramisu with house-made coffee biscuit, served in a cat tongue basket</i>                                     |            |
| • <b>Farang Cake</b>   | <b>260</b> |
| <i>poached guava and cocoa cake with Prachuap chocolate ice cream</i>  |            |
| • <b>Meringata</b>                  | <b>310</b> |
| <i>crispy meringue shell with mascarpone cream and your choice of artisanal ice cream</i>                                |            |
| • <b>Pineapple and Almond Cake</b>  | <b>250</b> |
| <i>pineapple and almond cake with salted caramel and roasted pineapple ice cream</i>                                     |            |
| • <b>Antito's Gelati 90g./scoop</b>  | <b>70</b>  |
| - lemon basil sorbet   |            |
| - green mango sorbet   |            |
| - Prachuap chocolate sorbet  |            |
| - roasted pineapple sorbet   |            |
| - candy citrus sorbet  |            |
| - mascarpone ice cream   |            |
| - palm nectar ice cream  |            |
| - hazelnut praline ice cream   |            |



Prices are net and include 10% service charge and applicable government tax.