

## STUZZICHINI

Olive Olives, tapenade and crostini	160	Suppli (V) Deep fried tomato and mozzarella risotto balls	185
Bruschetta al Pomodoro (V) Grilled sourdough bread, Chiang Mai tomatoes and basil	175	Bruschetta con Peperonata e Burrata (V) Toasted ciabatta, stewed peppers and burrata	225
Bruschetta con Cipolla Toasted ciabatta, caramelized onion and anchovy	195		

## SALUMI E FORMAGGI

Salumi (P) Mixed salumi with balsamic shallots, olives and crackers	545/795	Formaggi (V) Italian cheeses with plum jam, walnuts and crackers	495/750
Prosciutto (P) Prosciutto di Parma with balsamic shallots, olives and crackers	645	Salumi e Formaggi (P) With plum jam, balsamic shallots and crackers	645

## ANTIPASTI

Selezione di Antipasti (P) Burrata, prosciutto, grilled vegetables, suppli, olives and peperonata crostini	625	Insalata di Indivia(V) Endive, gorgonzola, pear, walnuts and mustard dressing	395
Insalata Pugliese (V) Watermelon, tomato, cucumber, mint, basil and salted ricotta	385	Insalata di Caesar (P) With croutons, egg, pancetta and shaved Parmesan	395
Burrata (V) Burrata, tomato salad and basil	460	Tartara di Tonno Dressed tuna with cornichon, caper and salad leaves	415
Calamari in Padella Pan-fried squid, chickpeas, cumin, chilli and rocket	475	Carpaccio di Manzo Beef fillet, pine nuts, rocket, Parmesan and balsamic	460
Polpo alla Griglia Grilled octopus, potatoes, rocket, chilli and lemon zest	545		

## PRIMI

Minestrone (V) Vegetable soup with maltagliata pasta and pesto	335	Spaghetti Carbonara (P) Spaghetti, with guanciale, egg yolk and Parmesan	400/600
Ravioli di Zucca (V) Squash and ricotta stuffed ravioli, sage butter	385/580	Pappardelle con Guancia di Manzo (A) Handmade pasta with slow cooked Wagyu beef cheek	535/800
Gnocchi con Maiale (P)(A) Potato gnocchi, pork rib ragu and gremolata	380/575	Linguine con Granchio With jumbo crab meat, chilli, garlic, and lemon zest	500/750
Gnocchi con Calamari (A) With squid, prawns, white wine and pesto	460/690	Tagliatelle con Aragosta (A)(P) Handmade pasta with lobster, chorizo, tomato and basil	735/1,095
Linguine Vongole (A) With clams, white wine and parsley	460/690	Risotto ai Gamberi Risotto with prawns, zucchini, cherry tomatoes and basil	460/690
Lasagna Fresh pasta baked with beef ragu and béchamel	595	Fusilli al Pesto alla Genovese (V) Fusilli pasta dressed with fresh pesto, potato and green beans	385/575

### THEO MIO BRUNCH

Every Saturday and Sunday from 11:30 — 14:00 hours

With free flow Prosecco, red wine, white wine and soft drinks. Unlimited antipasti

Baht 1,588++ per person

(A) = Contains alcohol (P) = Contains pork (V) = Vegetarian

**THEO MIO**  
— ITALIAN KITCHEN —  
BY THEO RANDALL

ALL PRICES ARE IN THAI BAHT SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.

## PESCE

Dentice Bianco Arrosto (A) White snapper, clams, saffron and roast fennel	725
Branzino al Cartoccio (A) Seabass, vermouth, dried porcini and fennel with spinach	735
Barramundi alla Griglia Grilled barramundi, peppers, kale and black olives	795

## CARNE

Maiolino Arrosto (P)(A) Roast suckling pig, caramelized apple, endive and sweet mustard dressing	785
Braciola di Maiale (P)(A) Grilled pork chop, cherry tomato, spinach and meat juices	615
Agnello a Scottadito (A) Lamb chops and slow cooked rib, grilled vegetables, olive and red wine	995

## MANZO ALLA GRIGLIA

Filetto di Manzo  
Grass fed Australian Aberdeen  
Angus tenderloin 180g  
1,495

Costata di Manzo  
150 day Australian grain fed  
ribeye 300g  
1,475

Controfiletto di Manzo  
200 day grain fed Australian  
striploin 300g  
1,325

Served whole or sliced with grilled vegetables or rocket and Parmesan and 1 sauce (Mushroom, Pepper, Gorgonzola butter)

## CONTORNI

Insalata Mista (V) Mixed leaves, cherry tomatoes and lemon dressing	145	Patate Fritte (V) Fried potatoes with garlic and rosemary	150
Rucola e Parmigiano (V) Rocket and Parmesan with balsamic dressing	165	Verdure Miste (V) Chargrilled vegetables with basil and balsamic	150
Spinaci Saltati (V) Sautéed spinach with garlic	150	Asparagi Grigliati (V) Grilled asparagus with Parmesan and balsamic	175

## PIZZA

Margherita (V) Tomato passata, fresh basil and mozzarella di bufala	450	Quattro Formaggi (V) Mozzarella, taleggio, gorgonzola and Parmesan	485
Napoletana Tomato, mozzarella, capers, anchovy and black olives	450	Vegetariana (V) Tomato, mozzarella, sundried tomato, peppers, eggplant and zucchini	460
Funghi (V) Tomato, mozzarella and button mushrooms	460	Burrata (V) Tomato, roasted peppers, finished with burrata and oregano	565
Caprese (V) Tomato, mozzarella di bufala, cherry tomatoes and basil	515	Diavola (P) Tomato, mozzarella, spicy salami and jalapeno peppers	495
Prosciutto di Parma (P) Tomato, mozzarella, prosciutto, rocket and Parmesan	550	Boscaiola (P) Tomato, mozzarella, mushrooms, sausage, gorgonzola and rocket	550
Frutti di Mare Tomato, mozzarella, prawns, squid, clams, chilli and parsley	535	Piccante (P) Tomato, mozzarella, spicy salami, roasted peppers, olives and capers	495
Toscano (P) Tomato, mozzarella, salami, black olives and cherry tomatoes	485		

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