



il tagliere

PIZZERIA RISTORANTE



*Welcome to our restaurant, where every dish is prepared with love and passion. Our menu'
reflects the traditional and popular recipes,
from the north to the south of Italy.*

*All of our sauces are made in-house, as well as our fresh pasta, bread,
pizza and dessert. We also offer some international dishes
to provide a well-rounded selection, along with Thai cuisine
developed by our Thai chef.*

Every ingredient is carefully selected to ensure the highest quality.

In our culture food, has always been of utmost importance.

*Since ancient Roman times the "convivium" has been central
to both our society and family life.*

C A F F É

coffee station



EX • ITALIAN ESPRESSO
90 THB



AM • AMERICANO
110 THB



CAF • CAFFÈ LATTE
130 THB



DEX • DOUBLE ESPRESSO
120 THB



IC • ICE COFFEE
130 THB



CAP • CAPPUCCINO
130 THB



NE • NESCAFÉ
50 THB



ME • MARTINI ESPRESSO
250 THB



IC • IRISH COFFEE (BAILEYS)
250 THB

IL TAGLIERE

specials



1 PROSCIUTTO E MELONE

Cantalupe melon and
Parma ham

470 THB



2 BURRATA CON POMODORINI

Fresh tomato and burrata
with olive oil, salt pepper

450 THB



3 RISOTTO AI FRUTTI DI MARE

Seafood risotto

470 THB



4 TAGLIATELLE ALL' ARAGOSTA

Tagliatelle with savoury
lobster sauce

2500 THB



5 GRIGLIATA MISTA

BBQ 2 squids, 1 crab,
1 tiger prawn, 1 sliced fish

790 THB



6 ZUPPA DI PESCE

Mix Seafood soup
Italian Style

380 THB



7 PIZZA AL TARTUFO

White cheese pizza with
black truffle cream.

470 THB



8 PIZZA ITALIANO

Tomato sauce, mozzarella
parma ham and rocket salad.

450 THB



9 PAD PONG GAREE

Stir fried curry powder with
milk, egg, vegetables and:

- Crab Meat
- Seafood

250 THB

250 THB



10 PINEAPPLE FRIED RICE

Fried rice in Pineapple

- Chicken, Pork, Beef
- Vegetarian
- Seafood

250 THB

250 THB

300 THB

A P E R I T I F

bruschette



20 BRUSCHETTA ALL'AGLIO

Toasted bread with
garlic and olive oil.

130 THB



21 BRUSCHETTA AL POMODORO

Fresh tomatoes, garlic,
oregano and basil.

150 THB



22 BRUSCHETTA POMODORO E PARMA

Topped with fresh
tomatoes and parma ham.

220 THB



23 BRUSCHETTA AL TONNO

Lettuce, tuna, capers
and mayonnaise.

190 THB



24 BRUSCHETTA AVOCADO & GAMBERI

Toasted bread with mashed
avocado and shrimp.

220 THB



25 BRUSCHETTA AL SALMONE

Smoked salmon and
cream cheese.

220 THB

il tagliere



26 FORMAGGI

Selection of Italian
cheese, honey and nuts.

650 THB



27 COMBO

Selection of mixed cheese
and cold cuts.

720 THB



28 AFFETTATI

Selection of Italian cold
cuts.

650 THB

ANTIPASTI

starters



30 INSALATA DI MARE

Seafood salad with calamari, shrimp, mussels and clams.

340 THB



31 IMPEPATA DI COZZE

Mussels and clams sauteed with white wine.

340 THB



32 PARMIGIANA

Baked aubergines with mozzarella tomato sauce and parmesan.

340 THB



33 CAPRESE

Fresh tomato, buffalo mozzarella with extra virgin olive oil and basil.

340 THB



34 SALMON AND AVOCADO

Smoked salmon marinated in lemon, balsamic vinegar, olive oil & salt with avocado and sprouts.

450 THB



35 CARPACCIO DI TONNO

Tuna carpaccio on a bed of rocket parmesan and lemon dressed with olive oil.

450 THB



36 CARPACCIO DI MANZO

NZL beef carpaccio on a bed of rocket, parmesan and lemon.

480 THB

INSALATE

salads



40 LA MISTA

Greens, carrot, tomato, cucumber and onion. 200 THB



41 INSALATA VERDE

Green salad. 190 THB



42 LA RUSTICA

Grilled zucchini, bell peppers, aubergines and caramelized onions on a bed of greens. 250 THB



43 NICOISE

Mixes greens, quail eggs, tuna, french beans anchovies, potatoes, olive oil vinaigrette. 280 THB



44 INSLATA DI TONNO

Greens, seared tuna fillet with avocado red onions & black olives. 290 THB



45 GRECA

Cucumber, tomatoes, spring onions olives, bell pepper feta cheese. 280 THB



46 CESARE

Lettuce, parmesan, grilled chicken crispy bacon quail eggs croutons, caesar dressing. 280 THB



47 SALMONE

Greens, feta cheese, smoked salmon avocado, tomatoes & spring onion. 290 THB

LE NOSTRE PIZZE

pizzas



50 FOCACCIA AL ROSMARINO

Pizza bread with rosemary
and olive oil
210 THB



**51 FOCACCIA AL
PROSCIUTTO DI PARMA**

Pizza bread with Parma ham
410 THB



52 PIZZA MARGHERITA

Tomato sauce, mozzarella
and basil leaves.
290 THB



53 PROSCIUTTO E FUNGHI

Tomato sauce, mozzarella, mushrooms
and ham.
360 THB



54 HAWAIANA

Tomato sauce, mozzarella, pineapple
and ham.
350 THB



55 DIAVOLA

Tomato sauce, mozzarella
and spicy salami.
350 THB



56 SPECK E GORGONZOLA

Mozzarella, speck and gorgonzola
cheese.
470 THB



57 FRUTTI DI MARE

Tomato sauce, mozzarella, shrimps,
mussels and squids.
420 THB



58 QUATTRO STAGIONI

Tomato sauce, mozzarella, mushrooms,
black olives, artichoke and ham.
420 THB

LE NOSTRE PIZZE

pizzas



59 LA GENEROSA

Tomato sauce, mozzarella, salami, oregano, ham, mushrooms and black olives.

440 THB



60 CAPRESE

Tomato sauce, buffalo mozzarella, fresh tomato, slices and basil.

450 THB



61 CAPRICCIOSA

Tomato sauce, mozzarella, mushrooms, ham, artichokes, pepper and oregano.

420 THB



62 ROMANA

Tomato sauce, mozzarella, olives and capers

340 THB



63 NAPOLETANA

Tomato sauce, mozzarella, anchovy and capers.

420 THB



64 CALZONE

Tomato sauce, mozzarella, ham and mushrooms.

370 THB



65 AL SALMONE

Mozzarella cheese, cream and smoked salmon.

400 THB



66 QUATTRO FORMAGGI

Mozzarella, gorgonzola, taleggio and parmesan cheese.

430 THB



67 VEGETARIANA

Tomato sauce, mozzarella, zucchini, pepper, mushrooms, aubergine and onions.

360 THB

EXTRA TOPPINGS:

- *Vegan Mozzarella*** (VEGAN OPTION)* 30 THB
- *Zucchini, Garlic, Chilli, Olives, Capers, Tomato, Spinach, Aubergine, Bell Pepper, Onion, Mushroom, Egg* 30 THB
- *Ham, Spicy Salami, Chicken, Tuna, Bacon, Italian Sausage, Artichokes, Rocket* 60 THB
- *Mozzarella cheese, Pargigiano cheese, Seafood, Salmon* 80 THB
- *Buffalo mozzarella, Gorgonzola cheese, Taleggio cheese, Provolone cheese, Parma Ham, Speck, Beef, Anchovies* 110 THB
- *Burrata, Truffle* 250 THB

LE NOSTRE PASTE

pastas



80 SPAGHETTI AL POMODORO

Pasta cooked in tomato sauce and basil leaves

300 THB



81 SPAGHETTI ALLE VONGOLE

Pasta with clams in white wine and garlic sauce

340 THB



82 SPAGHETTI ALLA CARBONARA

Pasta mixed with egg yolk, bacon and black pepper

340 THB



83 SPAGHETTI AI FRUTTI DI MARE

Pasta with clams, mussels, shrimps and squids

390 THB



84 SPAGHETTI AL GRANCHIO

Pasta with fresh crab meat

410 THB



85 PENNE PANNA E GAMBERI

Pasta with shrimp in cream sauce

390 THB



86 SPAGHETTI AL PESTO

Fresh basil leaves, sauce

340 THB



87 SPAGHETTI ALL'AMATRICIANA

Pasta with tomato sauce, onion and bacon

340 THB



88 PENNE ALL'ARRABBIATA

Pasta cooked in spicy tomato sauce and garlic

320 THB



89 PENNE CON ZUCCHINE E GAMBERETTI

Penne with zucchini, shrimp and cherry tomatoes

400 THB



90 PENNE AI QUATTRO FORMAGGI

Penne with creamy four cheese sauce

400 THB



91 SPAGHETTI AGLIO ED OLIO

Garlic, chilli and extra virgin olive oil

290 THB

* GLUTEN FREE SPAGHETTI AVAILABLE *



92 SPAGHETTI AL TONNO

Cherry tomatoes and fresh cubed tuna, black olives, capers

410 THB



93 SPAGHETTI ALLA PUTTANESCA

Pasta with tomato sauce, anchovies, olives and capers

340 THB



94 RISOTTO SALSICCIA E FUNGHI

Mushrooms and Italian Sausage

470 THB

P A S T A F A T T A I N C A S A

homemade pasta



95 LASAGNA ITALIANA

Mozzarella cheese, meat tomato sauce and parmesan

390 THB



96 TAGLIATELLE ALLA BOLOGNESE

Tagliatelle cooked in mix meat bolognese sauce.

350 THB



97 TAGLIATELLE AI PORCINI

Tagliatelle with porcini mushrooms and cream sauce.

470 THB



98 TAGLIATELLE AL TARTUFO

Tagliatelle with creamy truffle sauce.

540 THB



99 TAGLIATELLE ALLA NORCINA

Tagliatelle with Italian Sausage, Mushrooms and Truffle in creamy sauce.

600 THB



100 TAGLIATELLE ALFREDO

Tagliatelle with chicken cooked in creamy parmesan sauce.

360 THB



101 TAGLIATELLE CON PARMA E SCAGLIE DI PARMIGIANO

Tagliatelle with parma ham parmesan cheese and cream

510 THB



102 TAGLIATELLE CON GAMBERONI PEPE VERDE E PANNA

Tagliatelle with tiger prawn green pepper and cream

510 THB

LE NOSTRE PASTE

ravioli



103 RAVIOLI AL SUGO

Ravioli with ricotta & spinach
in tomato sauce and basil.
410 THB



104 RAVIOLI AI CARCIOFI

Ricotta & spinach filling with
creamy artichoke sauce.
450 THB



105 RAVIOLI AL SALMONE

Ricotta & spinach filling with
creamy salmon sauce.
490 THB



106 RAVIOLI AL TARTUFO

Ravioli with ricotta & spinach
in creamy truffle sauce.
570 THB



107 RAVIOLI AI 4 FORMAGGI

Ricotta & spinach filling with four
cheese sauce and parmesan.
510 THB

POTATO DUMPLINGS

gnocchi



108 GNOCCHI AL SUGO

Gnocchi cooked in dense
tomato sauce and parmesan.
360 THB



109 GNOCCHI AL PESTO

Gnocchi with homemade italian
basil, parmesan & nut pesto sauce.
400 THB



110 GNOCCHI AL SALMONE

Gnocchi cooked with
creamy salmon sauce.
440 THB



111 GNOCCHI AI 4 FORMAGGI

Gnocchi cooked in creamy four
cheese sauce and parmesan.
460 THB



112 GNOCCHI ALLA BOLOGNESE

Gnocchi cooked in bolognese
beef and pork ragù sauce.
400 THB

Z U P P E

soups

120 VELLUTATA DI BROCCOLI

Creamy broccoli soup served with bacon and parmesan.

200 THB

121 VELLUTATA DI ZUCCA

Creamy pumpkin soup served with croutons.

200 THB

122 MINISTRONE DI VERDURE

Traditional Italian mix vegetables soup served with croutons.

200 THB

123 VELLUTATA DI POMODORO

Italian tomato soup served with croutons.

200 THB



C O N T O R N I

sides

124 FRENCH FRIES

Fresh crispy fried potato chips.

200 THB

125 PURÉ

Boiled potatoes mashed with salt & pepper.

200 THB

126 SPINACH

Spinach sauteed with butter & parmesan.

200 THB

127 PATATE AL FORNO

Rosted potatoes with rosemary salt & papper.

220 THB

128 VERDURE GRIGLIATE

Grilled mixed vegetables with olive oil salt & pepper.

220 THB



secondi di pesce



130 PESCE AL CARTOCCIO CON PATATE

Baked fish with garlic, cherry tomato, black olives, cappers, served with roasted potatoes. 590 THB



131 FRITTO MISTO

Deep fried shrimps and squids with french fries and lemon slices. 440 THB



132 FILETTO DI TONNO

Grilled tuna fillet on the bed of rocket salad 650 THB



133 FILETTO DI PESCE AL VINO BIANCO

Fish fillet with wine sauce and mashed potatoes. 520 THB



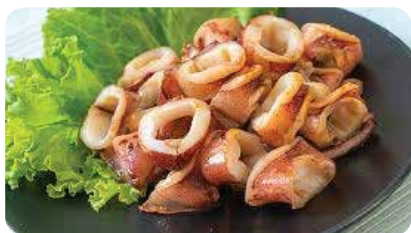
134 FILETTO ALLA SICILIANA

Fish fillet with wine sauce capers, olives and tomato. 520 THB



135 CALAMARI IN GUAZZETTO

Squid with Tomatoes, Oregano and Chili 340 THB



136 CALAMARI ALLA GRIGLIA

Squid BBQ 500 THB



137 GAMBERONI ALLA GRIGLIA

Tiger prawn BBQ 4 pieces 520 THB

secondi di carne



140 FILETTO ALLA GRIGLIA

250gr AUS beef tenderloin. 890 THB

1. Choose your Sauce:

- 240 - Gorgonzola
With mashed potatoes and green beans
- 241 - Green peppercorn
With roasted potatoes and spinach



142 FILETTO AL TARTUFO' E PURE'

Char grilled Grain Fed AUS beef tenderloin, creamy truffle paste sauce, mashed potatoes, glazed baby carrots 960 THB



141 TAGLIATA DI MANZO

BBQ ribeye 300 grams 830 THB



143 FILETTO DI MAIALE

Pork fillet 510 THB

- with mushrooms
cream sauce
- with green pepper
cream sauce



144 COSTATA TOMAHAWK

Australian Black Angus
Grain Fed MB 3+. 1,2-1.4 kg
Include 2 side dishes, and 2 sauce
of your choice.
Waiting 30 min

Suggested for 2 o 3 people and
more

3400 THB

secondi di carne



145 COTOLETTA MILANESE DI POLLO

Breaded chicken breast
with french fries.

440 THB



146 PETTO DI POLLO ALLA GRIGLIA

Grilled chicken breast
and french fries.

400 THB



147 SCALOPPINE

Chicken or Pork cutlets.

420 THB

Choose your Sauce:

- 270 - Mushroom
With mashed potatoes
- 271 - White wine sauce
With spinach
- 272 - Lemon sauce
With roasted potatoes



148 AGNELLO ALLA SCOTTADITO

Grilled lamb with rosemary
and lemon.

870 THB

149 GRIGLIATA MISTA

BBQ mixed meat platter with
rosemary, olive oil salt &
pepper.

950 THB



thai food



160 SPRING ROLLS

Mix vegetables tasty wrapped in a rice paper and deep fried.

180 THB



161 PINEAPPLE FRIED RICE

Fried rice served in a pineapple with:

- Chicken, Beef, Pork 250 THB
- Vegetarian 250 THB
- Seafood 300 THB



162 YAM SEAFOOD

Mixed spicy seafood salad with tomatoes and coriander. 250 THB



163 TEMPURA

Crispy deep fried shrimps, calamari and vegetables. 290 THB



164 FRIED NOODLES

Fried big rice noodles with black beans sauce with:

- Chicken 210 THB
- Beef, Pork, Seafood 240 THB



165 CHICKEN SKEWERS

Chicken Satay. 180 THB

thai food



166 PAD THAI

National fried noodles dish with tamarind, tofu, egg, peanuts and:

- Chicken, 210 THB
- Vegetarian 180 THB
- Seafood, Beef, Pork 240 THB



167 FRIED RICE

Egg fried rice served with vegetables and:

- Chicken 210 THB
- Vegetarian 180 THB
- Seafood, Beef, Pork 240 THB



168 GARLIC AND PEPPER

Crunchy peppers and garlic scented stir fry with:

- Chicken 210 THB
- Seafood, Beef, Pork 240 THB



169 PAD KAPRAO

Rice served with fried holy basil, sauce, fresh chillies and:

- Chicken 210 THB
- Seafood, Beef, Pork 240 THB



170 MORNING GLORY

Stirfried asian green leaves. 180 THB



171 NOODLE SOUP

Soup with noodle and

- Chicken 210 THB
- Seafood, Beef, Pork 240 THB

CUCINA THAILENDESE

thai food



172 GREEN THAI CURRY SOUP

Green curry cooked with coconut milk, thai basil and:

- Chicken, Beef, Seafood 230 THB
- Vegetarian 210 THB



173 PANENG CURRY

Southern red curry paste cooked with coconut milk and:

- Chicken, Beef, Pork 230 THB
- Seafood 250 THB



174 TOM YAM SEAFOOD SOUP

Spicy typical lemongrass soup with seafood. 250 THB



175 PAD PAK RUAM MIT

White rice, mixed vegetables and oyster sauce. 190 THB



176 TOM KA GAI SOUP

Vegetable soup, coconut milk and chicken stripes. 230 THB



177 PAD MET MA MUANG

Fried chicken, vegetables and cashew nuts. 230 THB



178 PLA PHEAW WARN

Deep fried fish fillet with sweet and sour sauce. 350 THB



179 MASSAMAN GAI

Curry in coconut milk with potatoes, and chicken. 250 THB

D O L C I

desserts



200 PANNA COTTA

200 THB



201 CHOCOLATE MOUSSE

220 THB



202 ZABAIONE

230 THB



203 TIRAMISÙ

220 THB



204 BROWNIE

220 THB

ICE CREAM CUPS

gelati



206 • Ice Cream 1 Scoop	Ice cream flavour of your choice.	80 THB
207 • Affogato al Caffé	Ice cream with espresso shot.	160 THB
208 • Lemon Ice Cream w. Vodka	Lemon ice cream with vodka.	200 THB
209 • C.C. Bailays	Chocolate & vanilla ice cream with Bayleys.	230 THB
210 • Ice Cream Macedonia	Fruit salad, vanilla and strawberry ice cream.	250 THB
211 • Coconut Cup	Coconut ice cream and Malibu sprinkled.	180 THB
212 • Banana Split	Banana topped by chocolate and vanilla ice cream.	180 THB

BIBITE

drinks

SOFT DRINKS

Coca Cola	70 THB
Diet Coke/Zero	70 THB
Fanta	70 THB
Sprite	70 THB
Lipton Ice Tea Lemon/Peach	70 THB
Schweppes Lemon/ Ginger Ale	70 THB
Schweppes Tonic	70 THB
Soda Water	60 THB
Mineral Water 500ml	50 THB
San Pellegrino Italian Premium Sparkling Water	180 THB

FRUIT JUICE & SHAKES

Watermelon	100 THB
Lemon	100 THB
Mango	100 THB
Pineapple	100 THB
Coconut	100 THB
Banana	100 THB
Mix Fruit	120 THB
Orange Juice	100 THB

BEERS

Chang	110 THB
Peroni	160 THB
San Miguel	140 THB
Heineken 33cl	140 THB
Heineken 62cl	210 THB

DRAFT BEER

Singha	
Glass	100 THB
0.5 Liter	160 THB
1 Liter	250 THB

FRUIT MILKSHAKE

Coconut	150 THB
Strawberry	150 THB
Mango	150 THB
Chocolate	150 THB
Chocolate Chip	150 THB
Vanilla	150 THB

TEA

Green Tea	60 THB
Vanilla	60 THB
English Breakfast	60 THB
Darjeling	60 THB

HOUSE WINE

Red or White	
By Glass	190 THB
1/2 Liter	560 THB
Bottle	780 THB

DRINKS

aperitif

01 • Aperol spritz (Aperol, Prosecco, Soda)	250 THB
02 • Americano (Campari, Martini Rosso, Soda)	250 THB
03 • Negroni (Martini Rosso, Bitter Campari, Gin)	250 THB
04 • Cosmopolitan (Vodka, Cointreau, Lemon, Cranberry)	250 THB
05 • Campari Orange (Campari, Orange Juice)	250 THB
06 • Screwdriver (Vodka, Orange Juice)	250 THB
07 • Daiquiri (Bacardi, Rum, Cointreu, Lime Juice)	250 THB
08 • Margarita On The Rocks (Tequila, Cointreau, Lime)	250 THB

Frozen:

09 • Margarita (Tequila, Cointreau, Lime)	250 THB
10 • Daiquiri (Lemon, Mango, Banana, Watermelon,)	250 THB

DRINKS

cocktails

60 • Mojito (Lime, White Rum, Sugar, Mint)	250 THB
61 • Pina Colada (Rhum, Coconut Milk, Malibu, Pineapple Juice)	250 THB
62 • Blue Sky (Rum, Blue Curacao, Lemon Juice, Pineapple Juice)	250 THB
63 • Long Island Ice Tea (Rum, Vodka, Tequila, Cointreau, Gin, Coke)	290 THB
64 • Black Russian (Kalhua, Vodka)	250 THB
65 • Espresso Martini (Espresso, Vodka, Kalhua)	250 THB
66 • Caipirinha (Lime, Cachaca, Sugar)	250 THB
67 • Caipiroska (Lime, Vodka, Sugar)	250 THB
68 • Sex On The Beach (Vodka, Peach, Cranberry)	250 THB
69 • Blue Lagoon (Malibu, Blue Curacao, Vodka, Sprite)	250 THB
70 • Whisky Sour (Jack Daniel's, Lemon, Syrup)	250 THB
71 • Green Spider (Vodka, Crème de Menthe)	250 THB
72 • Mai-tai (Rum, Cointreau, Lemon, Pineapple, Grenadine, Orgeat)	250 THB
73 • Tokyo Ice Tea (Vodka, Gin, Rum, Tequila, Kiwi Liqueur, Sprite)	290 THB
74 • Pornstar Martini (Orange, Passion Fruit, Vanilla, Vodka, Lime, Prosecco)	320 THB

Long Drinks & Specials

75 • Vodka or Gin Tonic (Tonic Water, Lemon)	250 THB
76 • Cuba Libre (Rum, Coke, Lime)	250 THB
77 • Vodka Redbull (Vodka, Redbull)	250 THB
78 • Kata by Night (Rum, Blue Curacao, Malibu, Coconut, Pineapple)	250 THB
79 • Watermelon Julep (Watermelon, Vodka, Midori, Lime)	250 THB

Prime Brands Spirit Choice: Additional 60 THB

R E D

wine list

11	• Amarone della Valpolicella "Le Preare"	2500 THB
12	• Montepulciano d'Abruzzo "Amaranta"	1790 THB
13	• Pinot Noir Vicenza DOC "Bericanto"	1600 THB
14	• Valpolicella Ripasso DOC "Corte Giara"	1490 THB
15	• Chianti Superiore DOCG "Santa Cristina Antinori"	1400 THB
16	• Primitivo Merlot Puglia IGT "Zolla"	1400 THB
17	• Cabernet Roncaccio IGT "Collavini"	1300 THB
18	• Aglianico Beneventano "Vesevo"	1300 THB
19	• Montepulciano d'Abruzzo "Circum"	1250 THB
20	• Chianti DOCG "Leonardo Da Vinci"	1250 THB
21	• Nero d'Avola Sicilia DOC "Petrosino"	1050 THB
22	• Shiraz IGT "Petrosino"	940 THB
23	• Lambrusco Emilia IGT "27 Opera"	1250 THB

W H I T E

wine list

30 • Sauvignon DOC "Felluga"	1650 THB
31 • Verdicchio STE "Santa Barbara"	1490 THB
32 • Lugana DOC "Ca' dei Frati"	1450 THB
33 • Greco di Tufo "Vesevo"	1500 THB
34 • Falanghina Beneventano "Vesevo"	1450 THB
35 • Gavi del Comune di Gavi "Villa Sparina"	1500 THB
36 • Pinot Grigio DOC Riff "Alois Lageder"	1300 THB
37 • Bianco Umbria IGT "Santa Cristina"	1200 THB
38 • Chardonnay "I Lauri"	1100 THB
39 • Sauvignon Blanc "Clear Water"	1000 THB
40 • Cerasuolo d'Abruzzo "Zacagnini" (Rosé)	1290 THB
41 • Pecorino Prope "Velenosi"	1490 THB

P R O S E C C O & C H A M P A G N E

50 • Prosecco Millesimato "Val D'Oca"	950 THB
51 • Prosecco Rose Fashion Victim' "Astoria"	1100 THB
52 • Cuvee Prestige Franciacorta "Ca' del Bosco"	2500 THB
53 • Champagne Brut Blanc de Blanc "Cattier"	6500 TBH
54 • Moscato Dasti "Casine"	1290 THB

liquors

80 • Aperol	150 THB	<u>WHISKY SELECTION</u>	
81 • Limoncello	150 THB		
82 • Martini (Rosso, Dry, Bianco)	150 THB	110 • Hong Tong	80 THB
83 • Cognac	250 TBH	111 • Jameson	200 THB
84 • Ricard	150 THB	112 • Wild Turkey	150 THB
85 • Sambuca	150 THB	113 • Jack Daniels	200 THB
86 • Jagermeister	210 THB	114 • Jim Beam	150 TBH
87 • Malibu	150 THB	115 • J.W. Red Label	150 THB
88 • Kahlua	200 THB	116 • J.W. Black Label	180 THB
89 • Baileys	180 THB	117 • Shot (40 MI)	100 THB
90 • Amaretto	150 THB	• Glenlivet Single Malt	300 THB
91 • Grappa	180 THB		
92 • Amaro Averna	150 THB		
93 • Fernet Branca	250 THB		
94 • Gray Goose	250 THB		
95 • Bombay	200 THB		
96 • Havana 7	200 THB		
97 • Captain Morgan	160 THB		
98 • SangSom	80 THB		
99 • Regency	180 THB		
100 • Matusalem Reserva Rum	250 THB		
101 • Tequila Jose Cuervo Traditional Reposado	200 THB		



My passion for food began in agricultural studies, where I learned about the natural processes that shape our meals. This led me to work in the wine and culinary fields, refining my palate through tastings and experiences.

While living in New York, I discovered that dining is more than just food; it's an experience that includes atmosphere, decor, and music. This inspired me to create a restaurant where every detail contributes to a memorable visit.

In 2008, I opened "Italiano Restaurant" on Phi Phi Island, followed by several others across Thailand. Now, in 2024, I've found a special place at Kata Beach in Phuket "Il Tagliere da Massimo".

I am happy to collaborate with talented Chef Luca Mancini, whose expertise and passion for authentic Italian cuisine elevate our offerings. Together, we are dedicated to delivering a remarkable dining experience in a stunning international setting. Thank you for joining us on this culinary adventure!

Denis Capatassi

 
il tagliere
PIZZERIA RISTORANTE