Antonio's Set Menu A

Antipasto (Appetizer)

Fritto di Calamari e Gamberi

Deep fried squid and prawns

&

Carpaccio Di Manzo Con Rucola e Parmigiano

Beef carpaccio with rucola and parmesan cheese
in a lemon and oil dressing

Primo Piatto (1st Course)

Our famous Home-made ravioli filled with imported porcini mushrooms
topped with a cream of black truffle sauce

Main Course –a choice of-

Char-grilled Australian Wagyu grain-fed Rib-Eye steak

5-6 Marbling
served with sautéed potatoes and seasoned vegetables

or

Pan-fried Snow fish

served with a lemon butter sauce and fresh mixed salad

Dolce (Dessert)

Tiramisú

Home-made traditional tiramisu

or

Tartufo alla Ferrero Rocher

Truffle shaped hazelnut ice cream coated with Ferrero Rocher flakes

2,800 baht ++ per person

Antonio's
THE ITALIAN EXPERIENCE

Antonio's Set Menu B

Antipasto (Appetizer)

Zuppa Piccante di Crostacei

Spicy seafood soup

Primo Piatto (1st Course)

Padella di Capesante

Pan-fried Japanese scallops served with sautéed spinach and rucola

Seconde Piatto (2nd Course)

A combination of our famous Home-made ravioli filled with imported porcini mushrooms topped with a cream of black truffle sauce and imported

White asparagus wrapped in Parma ham topped with a cream gorgonzola cheese sauce

Main Course –a choice of-

Char-grilled Australian Wagyu grain-fed Tenderloin fillet steak

5+ Marbling

served with sautéed potatoes and seasoned vegetables

or

Pan-fried Australian Barramundi

served with a lemon saffron sauce and fresh rocket salad

Dolce (Dessert)

Panna Cotta al Pistacchio

Cooked double cream with pistachio topping

or

Torta al Cioccolato con Lava al Centro

Semi baked molten chocolate cake served with home-made vanilla ice cream

3,500 baht ++ per person

Antonio's Exclusive Set Menu

Pan-fried Scallops

Pan-fried Japanese scallops served with sautéed spinach, fresh rocket and aged balsamic

Grilled Italian Sausage

Grilled Italian homemade sausage with rucola salad

Burrata Cheese

" Fresh imported Italian cheese with a shell of solid mozzarella mildly flavored, filled with cream and soft mozzarella filaments with a rich buttery texture and flavor."

A combination of **Home-made Ravioli** filled with imported porcini mushrooms topped with a Cream of Black Truffle Sauce, and imported **White Asparagus** wrapped in Parma Ham topped with a Cream Gorgonzola Cheese Sauce

Combo Pasta Selection of Antonio's tastiest sauces- (with the pasta of your choice)

Aglio Olio e Pepperoncino & Al Nero di Seppia

"The Tomahawk"

"The Mother of all Beef" Char-Grilled, Australian "Wagyu" Prime Rib,

450 day grain-fed, 4-5 marbling

Served with seasoned vegetables and sautéed potatoes on the side

Tiramisú

Home-made traditional tiramisu

3,900 baht ++ per person

This set menu is for 4 people or more