

ANTIPASTI APPETIZER

Antipasto Misto Della Casa <i>Imported mixed cold cuts "Antonio's Style"</i>	1200
Carpaccio Di Manzo Con Rucola e Parmigiano <i>Beef carpaccio with rucola and parmesan cheese in a lemon and oil dressing</i>	620
Carpaccio Di Salmone Affumicato Con Capperi e Olive <i>Salmon carpaccio with capers and olives in a lemon and oil dressing</i>	520
Mozzarella in Carozza con salsa fresca di Pomodori <i>Deep-fried mozzarella with anchovies served with mixed salad</i>	490
Fegato d'Oca ai Due Frutti <i>Imported pan-fried goose foie gras, served with a selection of fruit sauces and a fresh rucola salad</i>	890
Salsiccia alla Griglia con Rucola <i>Grilled Italian sausage with rucola salad</i>	550
Melanzane alla Parmigiana (Veg.) <i>Baked eggplant with mozzarella, parmesan, tomatoes and basil</i>	490
Filetto di Manzo alla Tartara <i>Minced Australian tenderloin tartare "Antonio's Style"</i>	690
Padella di Capesante <i>Pan-fried imported scallops served with sautéed spinach, fresh rocket and balsamic cream sauce</i>	820
Verdure Verdi Condite alla Perfezione (Veg.) <i>Perfectly dressed-up mixed vegetables</i>	450
Cozze all' Arrabbiata <i>Imported sautéed mussels in spicy tomato sauce and garlic</i>	680
Vongole al Vino Bianco <i>Sautéed clams in a white wine sauce</i>	520
Fritto di Calamari e Gamberi <i>Deep fried squid and prawns</i>	620

ZUPPE SOUPS

Minestrone Di Verdure al Pesto (Veg.) <i>Vegetable soup with pesto "Antonio's Style"</i>	400
Zuppa Piccante di Crostacei <i>Spicy seafood soup</i>	450
Zuppa all' Aragosta <i>Cream of lobster bisque</i>	480
Zuppa di Tartufo (Veg.) <i>Cream of black truffle soup</i>	490

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PASTA TRADIZIONALE DI SEMOLA E GRANO DURO
TRADITIONAL PASTA MADE FROM DURUM WHEAT SEMULE

a choice of penne, spaghetti, capellini, fusilli, linguine, rigatoni, orecchiette or fettuccine

All' Arrabbiata (Veg.) <i>Spicy tomato sauce and garlic</i>	420
Alla Puttanesca <i>Tomato sauce, anchovies, capers and olives</i>	460
All' Amatriciana <i>Tomato sauce, guanciale, onions, garlic, and grated parmesan cheese</i>	490
Al Pomodoro (Veg.) <i>Tomato sauce and basil</i>	400
Alla Bolognese <i>Meat Sauce</i>	520
Alla Siciliana (Veg.) <i>Tomato sauce, garlic, eggplant, oregano, ricotta cheese and parsley</i>	460
Alla Carbonara <i>Egg, guanciale, fresh cream and parmesan cheese</i>	490
Al Pesto (Veg.) <i>Blend of fresh basil, pine nuts, sheep's cheese and extra virgin olive oil</i>	460
Alla Fiorentina (Veg.) <i>Light creamy sauce cooked with mushroom, garlic, cheese & spinach</i>	450
Quattro Formaggi (Veg.) <i>A blend of four different kinds of Italian cheese</i>	490
Alla Marinara <i>A blend of fresh mixed seafood in a tomato sauce</i>	520
Alle Vongole con Vino Bianco <i>Clams in a white wine sauce</i>	490
Al Nero di Seppia <i>In a squid ink sauce</i>	540
Gamberetti con il suo Caviale <i>Prawns, prawn egg roe, garlic, extra virgin olive oil & hot chillies</i>	520
Salsiccia con Salsa di Pomodoro e Crema <i>Italian sausage, fresh cream and tomato sauce</i>	490
Aglione, Olio e Peperoncino (Veg.) <i>Garlic, extra virgin olive oil and red hot chillies</i>	420
Specialità di Antonio <i>Porcini mushrooms with a San Daniele prosciutto in a black truffle mushroom cream sauce</i>	690
Al Ragu di Agnello <i>Minced lamb stewed in a rich tomato sauce</i>	580

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Gluten Free & Hommade pastas are available on request, additional cost will apply.

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PASTA ALL' UOVO FATTA IN CASA HOME-MADE EGG PASTA MADE FROM "OO" FLOUR

Lasagna alla Bolognese <i>Mamma's traditional lasagna with meat sauce</i>	590
Gnocchi al Gorgonzola (Veg.) <i>Potato dumplings in gorgonzola cheese sauce</i>	490
Cannelloni di Manzo <i>Pasta rolls filled with stewed meat topped with bolognese sauce and aged parmigiano</i>	490
Tortellini di Magro (Veg.) <i>Navel shaped pasta filled with ricotta cheese and spinach in a pomodoro sauce</i>	450
Tortellini di Manzo <i>Navel shaped pasta filled with stewed meat topped with bolognese sauce and aged parmigiano</i>	490

RISOTTI ITALIAN CREAMY RICE

Risotto alla Pescatora <i>Italian rice "Fisherman Style" with seafood</i>	690
Risotto ai Carciofi e Zucchine (Veg.) <i>Italian rice with artichokes and zucchini</i>	550
Risotto alla Salsiccia e Zafferano <i>Italian rice with fresh home-made Italian sausage and saffron</i>	550
Risotto ai Quattro Formaggi (Veg.) <i>Italian rice with four different kinds of Italian cheese</i>	590
Risotto al Nero di Seppia <i>Italian rice in sac of squid, garlic, olive oil with a splash of white wine</i>	550
Risotto al Tartufo (Veg.) <i>Italian rice in a cream of black truffle sauce</i>	690

ANTONIO'S "FAMOUS" HOUSE DISHES

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Home-made Ravioli Filled with Porcini Mushrooms, Topped with a Cream of Black Truffie Sauce (Veg.) <i>"A must try dish, this is the one that put us firmly on the map. Hands down, it's our signature dish...you haven't been to Antonio's if you've never tried our famous ravioli - truly one of a kind!"</i>	920
White Asparagus Wrapped in Parma Ham, Topped with a Cream Gorgonzola Cheese Sauce <i>"A delicate combination of explosive flavours. If you like your sauces rich, this is the one you should go for!"</i>	550
Penne "Lamb Shank" (a traditional dish dedicated to my family) <i>"Picture this...my mother would awake around 7am every Sunday morning, start preparing the lamb shanks, which she would stew for over two hours in a rich tomato sauce. The aroma would then filter through into our bedrooms and at that moment, I knew it was a Sunday and lunch was about to be served! Need I say more?"</i>	900
Whole "Live" Mud Crab, Capellini, Aglio Olio e Peperoncino <i>"Always a house favourite. Whole 'live' mud crab, served with angel hair pasta, cooked in garlic, extra virgin olive oil and red hot chillies...and don't worry, no work required, we clean the crab for you!"</i>	1600
Imported Whole Lobster <i>"Served with a choice of pasta or baked "Thermidor" style"</i>	420 (100 grams)
Veal Saltimbocca - "A Classic" <i>"Australian sliced veal, topped with Parma ham and sage leaves, served with a light marsala sauce."</i>	1200
Veal Rack Pan-fried in Bread Crumbs (Alla Milanese) <i>"Australian veal rack pan-fried in bread crumbs, served with sautéed potatoes and seasoned vegetables."</i>	1300
Veal Ossobuco <i>"Stewed Australian veal ossobuco in a rich red wine gravy sauce"</i>	1200
Pork Cordon Bleu <i>"Imported pork cutlet with mushroom, ham and cheese filling, served with a light mustard sauce."</i>	980
Grilled Baby Chicken <i>"Imported whole baby chicken, grilled with Italian herbs, served with sautéed vegetables, potatoes and a red wine gravy sauce"</i>	900
Baked Avocado <i>"Imported avocado baked with prawns topped with melted mozzarella and aged parmesan, served with a light mix salad on the side"</i>	750
Burrata Cheese <i>"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."</i>	690

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SECONDI DI PESCE FISH MAIN COURSES

Pan-fried Barramundi <i>Served with seasonal grilled vegetables or mixed salad</i>	790
Snow Fish Cartoccio <i>Snow fish, clams, asparagus, artichoke, olives and capers baked in a white wine sauce</i>	1200
Fish of the day <i>(please ask your waiter for our daily specials)</i>	

CARNE IMPORTATA ALLA GRIGLIA AUSTRALIAN IMPORTED MEAT ON THE GRILL

“The word Wagyu refers to all Japanese beef cattle (‘Wa’ means Japanese or Japanese style and ‘gyu’ means cattle). This is the bloodline that many Australian producers have decided to focus on and this is, in our opinion, one of the finest flavoured meats on the market today. Here at Antonio’s we also offer you a variety of Premium Australian cuts from different regions in Australia. Choose your favorite cut and enjoy the Experience.

Char-Grilled Wagyu Grain-fed Tenderloin Fillet Steak <i>(200 grams) 5+ Marbling</i>	2500
Char-Grilled Wagyu Grain-fed Rib-Eye Steak <i>(300 grams) 6-7 Marbling</i>	3000
“The Tomahawk” <i>“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 and Antonio’s recommended sauces. It serves up to 3-4 persons. Please ask your waiter for the available sizes.”</i>	520 (100 grams)
Char-Grilled Rack of Lamb <i>(3 succulent racks per portion)</i>	1800

Recommended Sauces:

Gorgonzola Cheese - Black Truffle - Red Wine Pepper

**All dishes are served with seasoned vegetables and sautéed potatoes*

LE INSALATE SALADS

Insalata di Mare	490
<i>Mixed fresh seafood with a splash of white wine served with a light house dressing</i>	
Insalata di Avocado	590
<i>Avocado, rocket, prawns, pine nuts, parmesan cheese served in a balsamic dressing</i>	
Insalata Mista (Veg.)	380
<i>A combination of a fresh mix salad, with a cherry tomatoes, capsicum, shredded carrot, shaved raddish, served in a special Antonio's dressing</i>	
Insalata Caprese (Veg.)	450
<i>Sliced tomatoes, fresh mozzarella cheese, young basil leaves, extra virgin olive oil with a drizzle of balsamic vinegar</i>	
Insalata di Tartufo Nero (Veg.)	490
<i>A fresh mixed salad, topped with a cream of black truffle sauce and gorgonzola cheese</i>	
Insalata alla Giulio Cesare	450
<i>Romaine lettuce with anchovie, shaved parmesan, crispy bacon, crouton, served in a special Caesar dressing, "Antonio's Style"</i>	
Insalata di Rucola (Veg.)	420
<i>Rucola, cherry tomatoes, pine nuts, shaved parmesan cheese and a light house dressing</i>	
Insalata Mediterranea (Veg.)	450
<i>Capsicum, onions, olives, sundried tomatoes, feta cheese, mixed salad served in a balsamic dressing</i>	

I DOLCI HOME-MADE DESSERTS

Tiramisú	300
<i>Home-made traditional tiramisú</i>	
Panna Cotta al Pistacchio	300
<i>Cooked double cream with pistacchio topping</i>	
Torta al Cioccolato con Lava al Centro	420
<i>Semi baked molten chocolate cake served with home-made vanilla ice cream</i>	
Strudel di mele	400
<i>Sweet apples, nuts and raisins spiced with cinnamon, wrapped in a phyllo pastry served on a bed of vanilla cream sauce</i>	
Cassata	280
<i>Traditional Italian Ice cream layered with vanilla, chocolate and panettone</i>	
Tartufo alla Ferrero Rocher	280
<i>Truffle shaped hazelnut ice cream coated with Ferrero Rocher flakes on the out-side with an inner core of chocolate ice-cream</i>	

GELATI CLASSIC HOME-MADE ITALIAN ICE-CREAM BY SCOOP

Double Chocolate • Vanilla • Ferrero Rocher • Pistachio	160
Hazelnut • Passion Fruit Sorbet • Lemon Sorbet	
SELEZIONE DEI MIGLIORI FORMAGGI IMPORTATI DA ANTONIO ANTONIO'S SELECTION OF HIS BEST IMPORTED CHEESES	790

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