

ANTIPASTI APPETIZER

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| Antipasto Misto Della Casa <i>Imported mixed cold cuts "Antonio's Style"</i> | 1000 |
| Carpaccio Di Manzo Con Rucola e Parmigiano <i>Beef carpaccio with rucola and parmesan cheese in a lemon and oil dressing</i> | 590 |
| Carpaccio Di Salmone Affumicato Con Capperi e Olive <i>Salmon carpaccio with capers and olives in a lemon and oil dressing</i> | 490 |
| Mozzarella in Carozza con salsa fresca di Pomodori <i>Deep-fried mozzarella with anchovies served with mixed salad</i> | 450 |
| 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> | 790 |
| Salsiccia alla Griglia con Rucola <i>Grilled Italian sausage with rucola salad</i> | 490 |
| 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> | 790 |
| Verdure Verdi Condite alla Perfezione (Veg.) <i>Perfectly dressed-up mixed vegetables</i> | 420 |
| Cozze all' Arrabbiata <i>Imported sautéed mussels in spicy tomato sauce and garlic</i> | 650 |
| Vongole al Vino Bianco <i>Sautéed clams in a white wine sauce</i> | 490 |
| Fritto di Calamari e Gamberi <i>Deep fried squid and prawns</i> | 590 |

ZUPPE SOUPS

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| Minestrone Di Verdure al Pesto (Veg.) <i>Vegetable soup with pesto "Antonio's Style"</i> | 380 |
| Zuppa Piccante di Crostacei <i>Spicy seafood soup</i> | 420 |
| Zuppa all' Aragosta <i>Cream of lobster bisque</i> | 450 |
| Zuppa di Tartufo (Veg.) <i>Cream of black truffle soup</i> | 450 |

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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

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| All' Arrabbiata (Veg.) <i>Spicy tomato sauce and garlic</i> | 360 |
| Alla Puttanesca <i>Tomato sauce, anchovies, capers and olives</i> | 420 |
| All' Amatriciana <i>Tomato sauce, guanciale, onions, garlic, and grated parmesan cheese</i> | 440 |
| Al Pomodoro (Veg.) <i>Tomato sauce and basil</i> | 340 |
| Alla Bolognese <i>Meat Sauce</i> | 480 |
| Alla Siciliana (Veg.) <i>Tomato sauce, garlic, eggplant, oregano, ricotta cheese and parsley</i> | 420 |
| Alla Carbonara <i>Egg, guanciale, fresh cream and parmesan cheese</i> | 450 |
| Al Pesto (Veg.) <i>Blend of fresh basil, pine nuts, sheep's cheese and extra virgin olive oil</i> | 420 |
| Alla Fiorentina (Veg.) <i>Light creamy sauce cooked with mushroom, garlic, cheese & spinach</i> | 420 |
| Quattro Formaggi (Veg.) <i>A blend of four different kinds of Italian cheese</i> | 480 |
| Alla Marinara <i>A blend of fresh mixed seafood in a tomato sauce</i> | 490 |
| Alle Vongole con Vino Bianco <i>Clams in a white wine sauce</i> | 480 |
| Al Nero di Seppia <i>In a squid ink sauce</i> | 490 |
| Gamberetti con il suo Caviale <i>Prawns, prawn egg roe, garlic, extra virgin olive oil & hot chillies</i> | 490 |
| Salsiccia con Salsa di Pomodoro e Crema <i>Italian sausage, fresh cream and tomato sauce</i> | 450 |
| Aglione, Olio e Peperoncino (Veg.) <i>Garlic, extra virgin olive oil and red hot chillies</i> | 360 |
| Specialità di Antonio <i>Porcini mushrooms with a San Daniele prosciutto in a black truffle mushroom cream sauce</i> | 600 |
| Al Ragu di Agnello <i>Minced lamb stewed in a rich tomato sauce</i> | 490 |

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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

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| Lasagna alla Bolognese <i>Mamma's traditional lasagna with meat sauce</i> | 490 |
| Gnocchi al Gorgonzola (Veg.) <i>Potato dumplings in gorgonzola cheese sauce</i> | 420 |
| Cannelloni di Manzo <i>Pasta rolls filled with stewed meat topped with bolognese sauce and aged parmigiano</i> | 450 |
| Tortellini di Magro (Veg.) <i>Navel shaped pasta filled with ricotta cheese and spinach in a pomodoro sauce</i> | 420 |
| Tortellini di Manzo <i>Navel shaped pasta filled with stewed meat topped with bolognese sauce and aged parmigiano</i> | 450 |

RISOTTI ITALIAN CREAMY RICE

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| Risotto alla Pescatora <i>Italian rice "Fisherman Style" with seafood</i> | 590 |
| Risotto ai Carciofi e Zucchine (Veg.) <i>Italian rice with artichokes and zucchini</i> | 490 |
| Risotto alla Salsiccia e Zafferano <i>Italian rice with fresh home-made Italian sausage and saffron</i> | 490 |
| Risotto ai Quattro Formaggi (Veg.) <i>Italian rice with four different kinds of Italian cheese</i> | 490 |
| Risotto al Nero di Seppia <i>Italian rice in sac of squid, garlic, olive oil with a splash of white wine</i> | 490 |
| Risotto al Tartufo (Veg.) <i>Italian rice in a cream of black truffle sauce</i> | 590 |

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> | 890 |
| 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> | 490 |
| 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> | 950 |
| 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

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| 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.

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| 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) 5-6 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

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| 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.) | 360 |
| <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.) | 400 |
| <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

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| Tiramisú | 280 |
| <i>Home-made traditional tiramisú</i> | |
| Panna Cotta al Pistacchio | 280 |
| <i>Cooked double cream with pistacchio topping</i> | |
| Torta al Cioccolato con Lava al Centro | 380 |
| <i>Semi baked molten chocolate cake served with home-made vanilla ice cream</i> | |
| Strudel di mele | 380 |
| <i>Sweet apples, nuts and raisins spiced with cinnamon, wrapped in a phyllo pastry served on a bed of vanilla cream sauce</i> | |
| Cassata | 260 |
| <i>Traditional Italian Ice cream layered with vanilla, chocolate and panettone</i> | |
| Tartufo alla Ferrero Rocher | 260 |
| <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

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| Double Chocolate • Vanilla • Pistachio | 160 |
| Hazelnut • Strawberry Sorbet • Lemon Sorbet | |
| SELEZIONE DEI MIGLIORI FORMAGGI IMPORTATI DA ANTONIO ANTONIO'S SELECTION OF HIS BEST IMPORTED CHEESES | 750 |

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