



THE ITALIAN TASTE

PURE ITALIAN ESSENCE 4 HERITAGE-DRIVEN,
INGREDIENT-LED CUISINE. SIMPLE AT HEART, RICH IN
CHARACTER.

NOURISH THE MOMENT. CELEBRATE THE LIFESTYLE
PHUKET GOURMENT CATERING



L'APERITIVO ALL'ITALIANA

THE ART OF APERITIVO

BECAUSE EVERY GREAT MEAL DESERVES A GRAND ENTRANCE. A COLOURFUL FEAST OF CHARCUTERIE, ARTISANAL CHEESES, MARINATED VEGETABLES, OLIVES, AND RUSTIC ACCOMPANIMENTS, INSPIRED BY THE VIBRANT MARKETS AND TIMELESS APERITIVO CULTURE OF ITALY. THE TABLE DISPLAY IS OFFERED AT THB 20000, DESIGNED TO ACCOMMODATE UP TO 20 GUESTS.

ALL PRICES ARE NET INCLUSIVE OF SERVICE CHARGE AND TAX

OLIVE ALL'ASCOLANA,
MARINATED MIXED OLIVES,
SELECTION OF CURED MEATS & CHEESES:

ARTISIAN SALAMI

MORTADELLA

SPICY NDUJA

PROSCUTTO

PARMEGGIANO

GORGONZOLA

PROVOLONE PICCANTE

FRESH TOMINO

SARDINES IN OLIVE OIL,
PEPPERS STUFFED WITH TUNA & CAPERS,
GRILLED ARTICHOKE,
TOMATO & BASIL BRUSCHETTA,
MIXED NUTS,
VEGETABLE CRUDITÉS,
TRUFFLE POTATO CHIPS,
RICE SALAD,
SAVORY PUFF PASTRY,
ITALIAN MEATBALLS.

FOCACCIA PUGLIESE, PANE CARASAU, GRISSINI



SET MENU

THB-2500

ALL PRICES ARE NET INCLUSIVE OF SERVICE CHARGE AND TAX

STUZZICHINI ON THE TABLE

FOCACCIA PUGLIESE

CHERRY TOMATOES, SEA SALT, EVOO

ANTIPASTI

ARANCINI

DEEP-FRIED RICE BALLS WITH MUSHROOMS AND CHEESE FONDUE

OR

VITELLO TONNATO

THINLY SLICED SLOW-COOKED VEAL EYE ROUND, TUNA MAYONNAISE, CAPER BERRIES, VEAL JUS

OR

CARPACCIO DI BRANZINO

FENNEL, CITRUS DRESSING, EVOO, SEA SALT, FRESH HERBS

PRIMI

RISOTTO ALLO ZAFFERANO & TUNA TARTARE

CARNAROLI RICE, SAFFRON BROTH, YELLOWFIN TUNA TARTARE

OR

PACCHERI AL POMODORO

THREE-TOMATO SAUCE, STRACCIATELLA, BASIL

OR

RAVIOLI DI ZUCCA

PUMPKIN RAVIOLI, PRAWNS, LEEKS, LOBSTER BISQUE, TARRAGON

SECONDI

BRANZINO ALLA GRIGLIA

GRILLED SEABASS FILLET, LEMON, WILD HERBS, FENNEL SALAD

OR

POLLO ALLA CACCIATORA

BRAISED FREE-RANGE CHICKEN, TOMATOES, OLIVES, HERBS

OR

PARMIGIANA DI MELANZANE

OVEN-BAKED EGGPLANT, TOMATO, PARMESAN, MOZZARELLA, BASIL

CONTORNI TO SHARE

PATATE AL ROSMARINO

CRISPY ROSEMARY POTATOES, SEA SALT

VERDURE GRIGLIATE

CHARRED SEASONAL VEGETABLES, OREGANO OIL

INSALATA VERDE

MIXED BABY GREENS, CUCUMBER, BALSAMIC DRESSING

DOLCI

TIRAMISÙ

MASCARPONE, LADYFINGERS, AMARETTO LIQUEUR, COCOA NIBS

OR

PERA COTTA

PROSECCO-POACHED PEAR, WHIPPED MASCARPONE, TOASTED PECANS, CANDIED ORANGE

SET MENU



THB-3,000

ALL PRICES ARE NET INCLUSIVE OF SERVICE CHARGE AND TAX

STUZZICHINI ON THE TABLE

FOCACCIA PUGLIESE

CHERRY TOMATOES, SEA SALT, EVOO

ANTIPASTI

POLIPO GRIGLIATO

CHARGRILLED OCTOPUS, NDUJA, SMOKED EGGPLANT, BRAISED LEEKS

BURRATA

HEIRLOOM TOMATOES, BASIL PESTO

CARPACCIO DI BRESAOLA

THINLY SLICED CURED BEEF, HONEY MUSTARD DRESSING, ROCKET, TRUFFLE PECORINO

PRIMI

ORECCHIETTE AL RAGÙ

FRESH PASTA, BRAISED BEEF CHEEK RAGÙ, RED WINE, PECORINO

PACCHERI ALL'ASTICE

LOBSTER, SHELLFISH BISQUE, LIME ZEST, FRESH BASIL

RISOTTO AL PESTO

CARNAROLI RICE, BASIL PESTO, STRACCIATELLA, SEMI-DRIED TOMATOES

SECONDI

TAGLIATA DI MANZO

CHARCOAL-GRILLED BEEF SIRLOIN, ARUGULA, SHAVED PARMESAN, BALSAMIC GLAZE, BABY POTATOES

TRANCIO DI TONNO ALLA SICILIANA

YELLOWFIN TUNA, SICILIAN CAPONATA, CAPERS, DATTERINO TOMATO COULIS, CRUSHED PISTACHIOS

COSCIA D'ANATRA AL FARRO

DUCK LEG CONFIT, SPELT SALAD, CHERRIES, BALSAMIC SAUCE

CONTORNI

PATATE AL ROSMARINO

CRISPY ROSEMARY POTATOES, SEA SALT

INSALATA VERDE

MIXED BABY GREENS, CUCUMBER, BALSAMIC DRESSING

VERDURE GRIGLIATE

CHARRED SEASONAL VEGETABLES, OREGANO OIL

DOLCI

TORTA CAPRESE

FLOURLESS CHOCOLATE AND ALMOND CAKE, ORANGE ZEST, CRÈME FRAÎCHE

OR

CANNOLO ALLA SICILIANA

RICOTTA, CANDIED ORANGE, PISTACHIOS, CHOCOLATE CHIPS



NOURISH THE MOMENT. CELEBRATE THE LIFESTYLE
PHUKET GOURMET CATERING

PHUKET GOURMET CATERING
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