

THE ITALIAN TASTE

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

NOURISH THE MOMENT. CELEBRATE THE LIFESTYLE.

PHUKET GOURMET CATERING

FORMAT & PRICING

CHOOSE & TICK YOUR FORMAT. TICK YOUR FAVORITES ON THE NEXT PAGE.

FAMILY STYLE



THB 2,000

SELECT 2 ITEMS PER MENU SECTION



THB 2,500

SELECT 3 ITEMS PER MENU SECTION

BUFFET STYLE



THB 2,000

SELECT 2 ITEMS PER
MENU SECTION



THB 2,500 SELECT

3 ITEMS PER MENU
SECTION



THB 3,000

SELECT 4 ITEMS PER
MENU SECTION

SET MENU



**THB 2,500 | 3
COURSE**

SELECT 1 STUZZICHINI,
1 ANTIPASTO, 1 PRIMO
OR 1 SECONDO,
1 CONTORNO, 1 DOLCE



**THB 3,000 | 4
COURSE**

SELECT 1 STUZZICHINI,
1 ANTIPASTO, 1 PRIMO,
1 SECONDO, 1 CONTORNO,
1 DOLCE



**THB 3,500 | 5
COURSE**

SELECT 1 STUZZICHINI, 1
ANTIPASTO, 2 PRIMI,
1 SECONDO, 2 CONTORNI,
1 DOLCE

ALL PRICES ARE NET AND OF
INCLUSIVE TAX

STUZZICHINI



FOCACCIA PUGLIESE

CHERRY TOMATO, SEA SALT, EXTRA VIRGIN OLIVE OIL



ZUCCHINE & RICOTTA

CREAMY RICOTTA CHEESE, SLICED MARINATED ZUCCHINI, PINE NUTS, BASIL OIL



PANE & ACCIUGHE

CROSTINI, WHIPPED BUTTER, MARINATED ANCHOVIES



TARTARA VEGANA

TOMATO TARTAR, OLIVE POWDER, GARLIC, BASIL



BRUSCHETTA CARBONARA

CONFIT EGG BRUSCHETTA, PECORINO, CRISPY GUANCIALE



TAGLIERE DI SALUMI & FORMAGGI

SELECTION OF ARTISANAL CURED MEATS, CHEESES, HOUSE FOCACCIA



L'APERITIVO ALL'ITALIANA

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

ADD-ON: 300 THB PER PERSON: QTY:

ANTIPASTI



ARANCINI

DEEP FRIED RICE BALL WITH MUSHROOMS, CHEESE FONDUE



VITELLO TONNATO

THIN SLICED VEAL EYE ROUND SLOW COOKED, TUNA-MAYO SAUCE, CAPERBERRIES, VEAL JUS



BURRATA

HEIRLOOM TOMATO, BASIL PESTO



SCAMPI CRUDO

LANGOUSTINE TARTARE, CANNELLINI BEAN CREAM, ROSEMARY, SHELLFISH OIL



POLIPO GRIGLIATO

CHARGRILLED OCTOPUS, N'DUJA, SMOKED EGGPLANT, BRAISED LEEKS



FRITTO MISTO

DEEP FRIED SQUID, PRAWNS, GROUPER, SWEET POTATO, ZUCCHINI, BLACK GARLIC AIOLI



CARPACCIO DI BRESAOLA

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



ASPARAGI GRIGLIATI

ASPARAGUS, PARMESAN SHAVINGS, POACHED EGG, SPINACH HOLLANDAISE SAUCE



PARMIGIANA DI MELANZANE

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

PRIMI

- RISOTTO ALLE CAPPESANTE**
RISOTTO, SCALLOPS, ASPARAGUS CREAM
- RISOTTO ALLO ZAFFERANO & GAMBERI ROSSI SICILIANI**
CARNAROLI RICE, SAFFRON BROTH AND SICILIAN RED PRAWNS TARTARE
- RISOTTO AI RICCI DI MARE**
RISOTTO WITH SEA URCHIN AND THAI STURGEON OSCIETRA CAVIAR
- GNOCCHI DI PATATE AI QUATTRO FORMAGGI**
HOUSE MADE POTATO GNOCCHI, CHEESE SAUCE, WALNUT
- PACCHERI AL POMODORO**
3 VARIETY TOMATO SAUCE, STRACCIATELLA, BASIL
- SPAGHETTI ALLE VONGOLE E BOTTARGA**
CLAMS, BOTTARGA, N'DUJA
- RAVIOLO DI ZUCCA "CAPPELLACCIO"**
PRAWNS, LEEKS, LOBSTER BISQUE, TARRAGON
- TORTELLINI AL PROSCIUTTO CRUDO & FORMAGGIO**
MORTADELLA, PARMA HAM, PORK SAUSAGE, CACIO PEPE SAUCE
- PAPPARDELLE AL RAGÙ**
FRESH EGG PASTA, BRAISED BEEF CHEEKS RAGOUT, RED WINE, TRUFFLE PECORINO
- LASAGNA AL FORNO**
BAKED LAYERED PASTA, BOLOGNESE & BECHAMEL SAUCE, PARMESAN CHEESE

SECONDI



ZUPPA DI PESCE

DAILY SELECTION OF LOCAL SEAFOOD,
PRAWN BISQUE, CROSTINI



TRANCIO DI TONNO ALLA SICILIANA

YELLOWFIN TUNA, SICILIAN CAPONATA,
CAPERS, CHERRY TOMATO DATTERINO
COULIS, CRUSHED PISTACHIO



POLLO ALLA CACCIATORA

BRAISED FREE-RANGE CHICKEN, TOMATO,
OLIVES, HERBS



AGNELLO ALLE ERBE

HERB-CRUSTED MULWARRA LAMB LOIN,
CHARRED ROOTS, SALSA VERDE



CERNIA ACQUA PAZZA

GROUPER FILLET, TOMATO BROTH,
OLIVES, CAPERS, FRESH OREGANO



BRANZINO ALLA GRIGLIA

GRILLED SEABASS FILLET, LEMON, WILD
HERBS, FENNEL SALAD



TAGLIATA DI MANZO

CHARCOAL-GRILLED BEEF SIRLOIN,
ARUGULA, SHAVED PARMESAN, BALSAMIC



COSCIA D'ANATRA AL FARRO

DUCK LEG CONFIT, SPELT SALAD, CHERRY-
BALSAMIC SAUCE

CONTORNI



PATATE AL ROSMARINO

CRISPY ROSEMARY POTATOES, SEA SALT



INSALATA VERDE

MIXED BABY GREENS, BALSAMIC, SHAVED FENNEL



VERDURE GRIGLIATE

CHARRED SEASONAL VEGETABLES,
OREGANO OIL

DOLCI



TIRAMISU

MASCARPONE, EGGS, LADYFINGERS, AMARETTO LIQUEUR, COCOA NIBS



MILLEFOGLIE AL CIOCCOLATO

CHOCOLATE MILLEFEUILLE, BUTTERSCOTCH, BLACKBERRIES



CANNOLI ALLA SICILIANA

RICOTTA, CANDIED FRUIT, PISTACHIO, CHOCOLATE CHIPS



PERA COTTA

PROSECCO-POACHED PEAR, WHIPPED MASCARPONE & BLUE CHEESE, TOASTED PECANS, CANDIED ORANGE



TORTA CAPRESE

FLOURLESS CHOCOLATE & ALMOND CAKE, ORANGE ZEST, CRÈME FRAÎCHE



AFFOGATO AL CAFFÈ

FIOR DI LATTE GELATO, HOT ESPRESSO