
Menu
iO Sukumvit 31 & iO Hansar
ITALIAN OSTERIA
iO



A note from iO,

iO was created by the passion to bring the essence of Italy to Asia. Rooted in our family traditions, iO preserves and celebrates Italy's diverse regional flavors with integrity, crafting each dish to embody Italy's rich culinary heritage. By sourcing the finest ingredients from Italy and prioritizing sustainable practices, we capture the vibrant spirit of all 20 Italian regions across its menus, while supporting healthy soils and responsible sourcing.

Since opening the doors in Singapore in 2014, iO has grown to Thailand, establishing its Bangkok location in 2016, followed by Pattaya in 2017, Sukumvit 31 in 2024, and iO Hansar in 2025. In every location, we invite guests to experience Italy's beloved flavors, not only through taste but through the warmth, welcoming atmosphere that feels like stepping into our Italian family home. My home, is your home.

Chef Anna Borrasi

Antipasti



Wagyu Beef Tartare

Wagyu Beef Tenderloin
Tartare with Potato Mille-Feuille, Caviar or Seasonal Truffle

750



Polpo

Charcoal-Grilled Octopus Tentacles
with Smoked Potato Foam & Octopus Purée

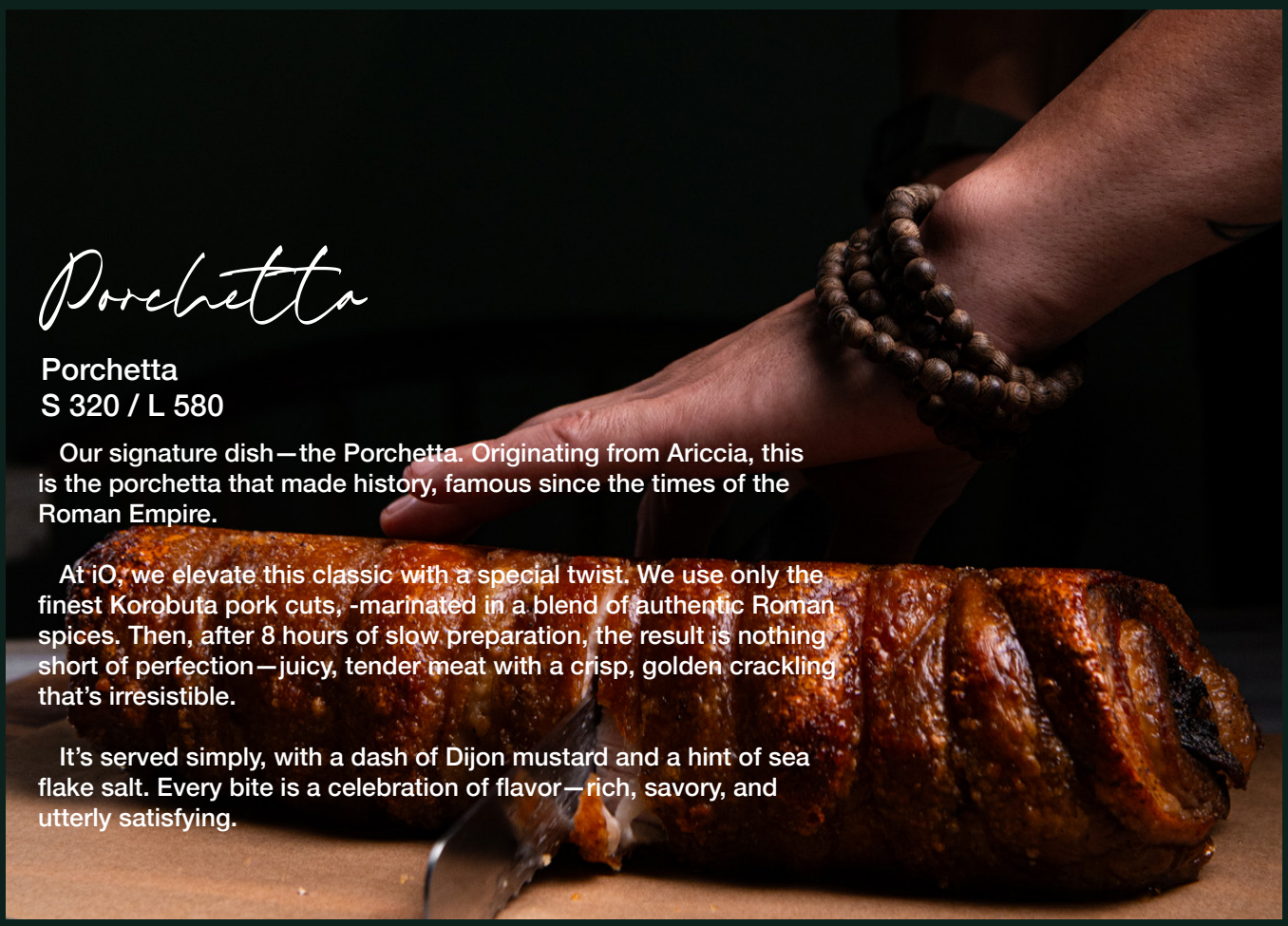
750



Dry Aged Sea Bream

Dry Aged Seabream
with Prosecco Sauce & Amalfi Lemon Sauce

1250



Porchetta

Porchetta
S 320 / L 580

Our signature dish—the Porchetta. Originating from Ariccia, this is the porchetta that made history, famous since the times of the Roman Empire.

At iO, we elevate this classic with a special twist. We use only the finest Korobuta pork cuts, -marinated in a blend of authentic Roman spices. Then, after 8 hours of slow preparation, the result is nothing short of perfection—juicy, tender meat with a crisp, golden crackling that's irresistible.

It's served simply, with a dash of Dijon mustard and a hint of sea flake salt. Every bite is a celebration of flavor—rich, savory, and utterly satisfying.

All prices are subject to service charge and government tax.



Seafood Ciambotta

Savor the rich, slow-cooked medley of fresh clams, mussels, Hokkaido scallops, barramundi, seabass, calamari, and two varieties of prawns, all simmered in a sumptuous 4-hour vegetable seafood bisque-tomato stew. This vibrant dish is elegantly finished with spicy garlic croutons, perfect for sharing among two-four guests.

(Half portion available)

Price: 1700

Antipasti



Parmigiana

A traditional Neapolitan dish made with layers of baked eggplant, tomato sauce, Mozzarella, and basil leaves.

380



La Burrata

Our VIP Italian cheese: fresh burrata (with or without Parma ham) served with rocket salad, sun-dried tomatoes, Taggiasche olives, capers, and a reduction of aged balsamic vinegar.

480



Carpaccio

Finely sliced Australian beef tenderloin served with rocket, Parmesan, lemon wedges, and a touch of extra virgin olive oil.

420



Schiaccata Romana

The lightest, made with 90% water for a delicate, crispy bite that melts in your mouth.

Stracciatella, Parma Ham & Rocket 320
Mascarpone & Truffle 380
Cotto & Mozerella 320



Meatballs

Nonna's traditional Italian comfort food: hand-rolled Australian beef and pork meatballs served in rich tomato sauce with Parmesan.

320



Garlic Prawns

Grilled fresh tiger prawns served & toasted with garlic, chili, vines tomatoes glazed with a Italian touch.

560



Fritto Misto

A delightful mix of deep-fried fresh calamari and prawns, served with homemade aioli and smoked chili sauce.

480



Caprese

Representing the colors of the Italian flag: fresh buffalo mozzarella served with vine-ripened tomatoes, paired with rocket and basil pesto.

480

All prices are subject to service charge and government tax.

i Taglieri



IO Special Selected DOP Italian Cold Cuts

Mortadella
Capocollo
Finocchiona
Salame Napoli
Spicy Salami
Cured Smoked Ham
Parma Ham
Stracciatella
Served with homemade
Schiacciata bread.

1200



Assorted Selected Italian Cold Cuts

Mortadella
Capocollo
Finocchiona
Salame Napoli
Spicy Salami
Cured Smoked Ham
Parma Ham

Served with homemade breadsticks.

680



Assorted Selection of Regional DOP Italian Cheeses

Taleggio
Gorgonzola
Asiago
Caciotta Piccante
Pecorino Romano
Parmigiano
Fontina
Fresh Ricotta Cheese

Served with caramelized walnuts, dried fruit, and fresh honeycomb.

750

i Formaggi

All prices are subject to service charge and government tax.

Insalate

Salads



Fresh Tuna Salad

Yellowfin tuna tossed with black sesame seeds, rocket, feta cheese, and capers, enhanced with a hint of basil pesto, served with orange emulsion and topped with tapenade olives.

420



Fennel Salad

Crispy fennel with sweet orange, celery, Taggiasche olives, and radish, lemon and extra virgin olive oil.

350



Grilled Vegetable Salad

Grilled seasonal vegetables with chimichurri dressing.

420



Green Beans Salad

Thinly sliced sweet green peas, green apples, vinaigrette dressing.

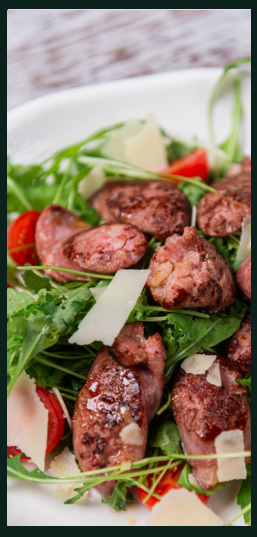
350



Marinated Chicken Salad

Mixed greens with vine tomatoes, pumpkin, crispy Jerusalem artichoke, mushroom, and marinated chicken, finished with tartar sauce.

420



Classic Italian Sausage Salad

Italian sausage with rocket, vine tomatoes, Parmesan, and balsamic reduction.

450



Mediterranean Salad

A refreshing blend of feta cheese, cucumbers, red onions, Taggiasche olives, cherry tomatoes, extra virgin olive oil.
350



Dolce Salato

Mixed greens complemented by sweet green apples, caramelized walnuts, and delicate shavings of Parmesan, finished with a luscious balsamic vinegar reduction dressing.
290



Beetroot Salad

Vibrant beetroot paired with diced feta cheese, caramelized walnuts, pears, celeries, enhanced by extra virgin olive oil and a sprinkle of white sesame seeds.
350

Soups

Minestrone
280

Tomato
280

Pumpkin
280

Mushroom
280



Garganelli Lamb Ragu

“Penne al pettine,” fresh homemade penne with 6-hour braised Australian lamb ragù, Pecorino, and lentils from Castelluccio, Umbria.

480



Agnolotti del Plin

Fresh hand-pinched pasta pockets from Piedmont, filled with meat and Parmesan fondue, offering a taste of tradition in every bite.

480



Orecchiette

Homemade orecchiette from Puglia, served with Italian sausage and saffron béchamel.

420



Tagliolini al Tartufo Nero

Tagliolini with Black Truffle

Handmade fresh tagliolini pasta, delicately tossed with light butter and sliced black truffle.

820



Tagliolini Prawns

Fresh handmade tagliolini with prawns, garlic, and lobster bisque, finished with lemon and herbs.

480



Risotto ai Frutti di Mare

Seafood risotto with Arborio rice, white wine, and lobster bisque, topped with shrimp, mussels, clams, and squid, seasoned with garlic, herbs, and lemon.

620



Ravioli di Spinaci e Ricotta

Traditional handmade stuffed pasta, filled with a delicate blend of fresh spinach and ricotta cheese, tossed in light-butter and sage sauce.

350



Gnocchi

IO fresh handmade gnocchi made from ricotta cheese and potatoes, served with our traditional tomato sauce, mozzarella cheese, and topped with basil leaves.

450

La Pasta

Special Pasta



Seafood Cartoccio

Oven-baked linguine seafood pasta featuring Italian red prawns, calamari, tiger prawns, clams, mussels, and a rich prawns bisque and tomato sauce.

Chef's Recommendation: Linguine or Spaghetti
Sharing for 2 or 4 Pax
Price: x2 980 | x4 1790



Chef's Siganture Umami Tomato Spaghetti

Chef's Signature Umami Tomato Spaghetti
A house specialty that elevates the classic Italian favorite — artisanal pasta tossed in a rich tomato sauce, slow-cooked to unlock layers of natural umami, finished with the Chef's signature touch.

680

Main Courses



Mediterranean Wild-Caught Seabass Fillet

Mediterranean Wild-Caught Seabass Fillet with Spinach, Grilled Asparagus & Jerusalem Artichoke

1200

Also Whole Seabass Available
1kg
4,200





Grilled Seafood Platter

A selected variety of U12 size tiger prawns, Hokkaido scallops, calamari, salmon, Italian seabass, yellowfin tuna, and our daily catch.
Served with homemade tapenade olives, orange emulsion, and smoked
chili sauce.

Sharing for 2-3 Pax
1700

Catch of the Day

Selected catch of the day served with sautéed spinach and red bell peppers, paired with homemade tapenade olives, orange emulsion, and smoked chili sauce.

580



Braciole di Maiale (Pork Chop)

Grilled Kurobuta pork chop served with seasonal vegetables and borlotti beans sauce topped with Parmesan.

540



Grilled iO Signature Chicken

12-hour marinated half free-range chicken, grilled with paprika potatoes and peperonata.

560



Home Made Italian Sausage

Grilled Luganica sausage with mix bell peppers and potatoes

540

Tzigoiner

A traditional meat dish from Valtellina. Grilled thin slices of marinated beef tenderloin, finished in the oven, and served with a variety of the Chef's signature sauces and seasonal grilled vegetables.

1350





Grilled Ribeye (380g)

220-Day Aged Ribeye
(Australian Grass-Fed)
With peppercorn
sauce and hand-cut
potatoes.
Choice: Gorgonzola or
Mushroom Sauce
1,490



Brasato di Manzo (Braised Beef)

6-Hour Slow-Braised Girello (Oyster Blade Cut) Braised in dark beer, served with mashed potatoes and crispy leeks.

580



Grilled New Zealand Lamb Rack

Grilled New Zealand Lamb
Rack
with Jerusalem Artichoke
Purée

1150



Wagyu Beef Tenderloin

Wagyu Beef Tenderloin
with Celeriac Purée, Mustard Crust, Nebbiolo Wine Sauce
& Potato Fondant

1450

Main Course

il Dolci

Dessert



Homemade Ice Cream

Indulge in our creamy homemade ice cream.

190/ Scoop

Seasonal Sorbet

150 / Scoop



Cannoli

Sicily's famous crispy dessert. Our golden pastry shells are filled with creamy, sweet ricotta, lightly dusted with powdered sugar, and sprinkled with chocolate chips and pistachios.

290



Chocolate Lava

Decadent 75% dark chocolate lava paired with a scoop of our homemade Italian Espresso Ice cream and a splash of Nocino.

320



Tiramisù "Pull Me Up"

This world-famous Italian dessert has a delightful IO twist. With a name that means "pull me up" (tira = pull, mi = me, su = up), it promises to light up your day.

250



ILa Mafalda
Hazelnut Parfait with Chocolate Mousse & Praline Nougat
380



Crunchy Bignè filled with Fresh Lemon Granita, White Chocolate Cream & Amalfi Lemon Custard
420



Warm Apple Strudel

Warm Apple Strudel
served with Homemade Ice Cream of Choice
420

Le Bevande

Drinks



Cocktails



Espresso Martini

Vodka, espresso, coffee liqueur.
350



Italian Lemonade

Limoncello, Vodka, Lemonde, Amarena cherry.

320



Negroni

Gin, Campari, Vermouth (Also available with Italian Gin Sabatini)
320



Spritz

Aperol or Campari, Prosecco, soda.

320



Hugo

Elderflower, Prosecco, Mint Soda.
320



Pink Spritz

Rose, Martini Bianco, Prosecco, Soda.

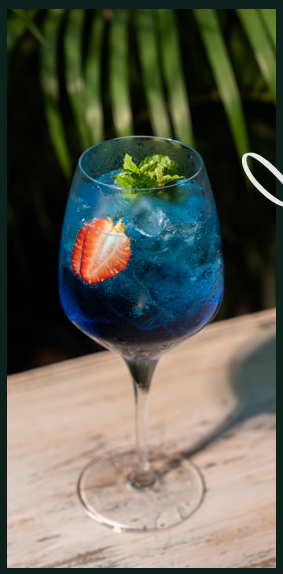
320



Moscow Mule

Vodka, ginger beer, lime.

320



Blue Spritz

Blue curaçao, vodka, Prosecco, Lime, soda.

320

DRINKS

Mineral Water Still/Sparkling	190
Tonica, Organic Italian Tonic Water	180
Limonata, Organic Italian Sparkling Lemon	180
Aranciata, Organic Italian Sparkling Orange	180
Melogrno, Organic Italian Sparkling Pomegranate	190
Juices	250
Soft Drinks	90
Tea Selection (Iced or Hot)	160

APERITIF/COCKTAILS

Classic Cocktails	From 290
Vermouth Red/White	290
Bellini Peach	290
Rossini Strawberry	290
Mimosa Orange	290
Garibaldi	290
Americano	290
Negroni	320
Aperol/Campari Spritz	320
Pink Rose Spritz	320
Blue Curaçao Spritz	320

BEER

iO Draft Lager Beer	0.5 Pint 135	1 Pint 260
Peroni/Menabrea	330ML	290
Baladin Craft beer Issac/Nora	330ML	390

DIGESTIF/LIQUOR/DISTILLATES

Amari/Lemoncello	280
Distillates	From 280
Grappa Bianca/Barrique	350/380

CAFFETTERIA

Espresso/Macchiato	80
Espresso Doppio/Americano	180
Cappuccino/Caffe Latte/Flat White	180
Mocha/Cioccolata (Hot or Iced)/ Affogato	220
Coffee Cocktails	290

Le Grande

Grazie di Cuore

ITALIAN OSTERIA
iO

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