MENU

LA CASA È DOVE SI TROVA IL CUORE

Home is where the heart is.

CASA LENZI

Italian Restaurant

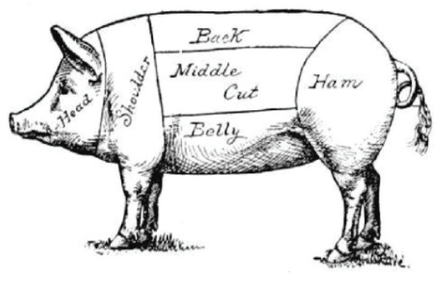
KEEPING IN THE FAMILY

WELCOME TO CASA LENZI, THE FIRST TUSCAN HOUSE IN BANGKOK.

A PLACE WHERE EVERYTHING IS BASED ON THE LOVE OF COOKING AND
THE SELECTION OF THE BEST INGREDIENTS THAT MOTHER EARTH OFFERS US.
CHEF LENZI'S DREAM HAS ALWAYS BEEN TO HAVE A LARGE OPEN KITCHEN
WHERE IT WAS POSSIBLE TO FOLLOW THE PREPARATION OF THE DISHES
FROM START TO FINISH, A KITCHEN WHERE THERE ARE NO SECRETS
AND EVERYTHING IS VISIBLE FROM EVERY PART OF THE RESTAURANT
AND WHERE THE PROTAGONIST IT'S FIRE AND ANCIENT WAYS OF COOKING.

AFTER 10 YEARS FROM THE OPENING OF LENZI TUSCAN KITCHEN,
WE HAVE FINALLY BUILT OUR HOME, WHERE WE CAN STORE ALL THE INGREDIENTS
THAT WE IMPORT DIRECTLY AND WHICH ARE AVAILABLE EXCLUSIVELY IN OUR RESTAURANTS.

THE KITCHEN IS THE HEART OF OUR HOME AND THE MAIN INGREDIENT IS ALWAYS LOVE.
FEELING AT HOME, FEELING AT **CASA LENZI**.



SALUMI E FORMAGGI DEL LENZI

Lenzi's Hams & Cheeses

At the Table

PATANEGRA ALTANERA
Bellota Ham 100% Iberico Hand-Cut Accorn Fed
880B

HAMS FROM LENZI'S FARM

TAGLIERE DEL LENZI
Artisanal Hams & Cheeses
SMALL **580B** MEDIUM **1080B** LARGE **2200B**

PANCETTA TOSCANA
Rolled Pork Belly
320B

SALAME TOSCANO
Cured Salame, Fermented & Air-Dried
380B

LARDO
Fatback With Herbs & Rock Salt
400B

BIROLDO IGP PRESIDIO SLOW FOOD
Blood Pudding Ham
420B

SOPPRESSATA
Different Parts Of The Pork Cooked & Pressed Together
420B

LONZA DOLCE
Dried-Cured Muscle From Neck To Rib
460B

MORTADELLA AL TARTUFO
Cured Pork Sausage With Cubes Of Pork Fat & Truffle
680B

CULACCIO DELLA GARFAGNANA
The King Of Hams, Made From Leg Muscle
720B

OUR CHEESE SELECTION

FORMAGGI DI CASA LENZI
Fine Artisanal Cheeses Selection
SMALL **580B** MEDIUM **980B**

FROM LENZI'S FARM

IL FORMAGGIO VACCINO
Fresh Cow Milk Cheese From Lenzi's Farm
420B

PECORINO ROSSO
Fresh Sheep Milk Cheese From Lenzi's Farm
440B

PECORINO STAGIONATO IN GROTTA
Matured Sheep Milk Cheese From Lenzi's Farm
460B

PARMIGIANO REGGIANO

PARMIGIANO REGGIANO DOP
24-months Aged DOP Parmigiano Reggiano
450B

PRICES ARE SUBJECT TO APPLICABLE GOVERNMENT TAX AND 10% SERVICE CHARGE

GLI ANTIPASTI

Appetizers

Sapori Dell'Orto

POMODORINI ORGANICI E BURRATA
Soft Southern Italian Buffalo Cheese, Organic Cherry Tomatoes & Basil Purée
680B

CAVOLFIORE BAGNA CAUDA E TARTUFO NERO
Roasted Cauliflower In Tuscan Herbs With Light Garlic & Black Truffle Sauce
580B

MELANZANA AL FORNO
Marinated Baked Italian Eggplant, Light Tomato Sauce, Basil & Aged Parmigiano Reggiano Fondue
520B

CRUDI DEL LENZI

CAPESANTE, GAMBERI E SCAMPI
Casa Lenzi's Signature Raw Hokkaido Scallops Carpaccio, Sicilian Red Prawns, Langoustines
1600B

TONNO
Raw Japanese Tuna Tartare, Tuscan Herbs, Yoghurt & Pickled Shallots
780B

CEVICHE TOSCANO
Japanese Madai Fish Marinated In Lemon, Extra Virgin Olive Oil, Parsley, Coriander, Chili Topped With Deep Fried Calamari & Parsley Sauce
750B

SIGNATURE

SUSHI DEL CHIANTI
Beef Tartare With Parmigiano Reggiano Sabayon & Fresh Black Truffle
950B

PATÈ DI FEGATINI ALLA TOSCANA
Chicken Liver Pâté, Toasted Sourdough Bread, Passito Wine Gel
580B

CAPESANTE E CAVOLFIORE
Pan-Seared Hokkaido Scallops, Tapioca, Cauliflower Purée, Lemon Sauce
800B

FEGATO D'OCA
Pan-Seared Foie Gras With Pineapple Purée & Caramelized Shallots
1180B

CAPESANTE, FOIE GRAS E TARTUFO
Pan-Seared Hokkaido Scallops, Foie Gras & Fresh Black Truffle In Port Sauce
1400B

CLASSIC

FRITTO DI CALAMARI E GAMBERI
Deep Fried Squid & Tiger Prawns Served With Light Spicy Garlic Mayo
680B

VITELLO TONNATO
Roasted Veal Loin With Tuna Sauce & Pickled Vegetables
620B

UOVA AL TEGAMINO
Sunny Side Up Eggs, Creamy Potato, Crispy Pancetta From Lenzi's Farm, Aged Parmigiano Reggiano Fondue & Fresh Black Truffle
620B

CARPACCIO DI MANZO DI POZZA
Marinated Beef Carpaccio From Lenzi's Farm, Burrata Cheese, Aged Balsamic Pearls & Rocket Leaves
780B

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INSALATE E ZUPPE

Salad & Soup

At the Table

CAESAR SALAD AI GAMBERI
Lettuce, Caesar Sauce, Croutons & Tiger Prawns Cooked In Soap Stone
720B

INSALATE

INSALATA MISTA
Organic Mixed Salad With Fresh Cherry Tomatoes, Fennels & Carrots
350B

INSALATA DI RUCOLA CON POMODORINI
Organic Rocket Salad With Cherry Tomatoes, 24-months Aged Parmigiano Reggiano & Italian Artichokes In Extra Virgin Oilve Oil
390B

RUCOLA E SALSICCIA
Grilled Sausages From Lenzi's Farm Organic Rocket Salad With Cherry Tomatoes & 24-months Aged Parmigiano Reggiano
790B

ZUPPE

MINESTRONE TOSCANO
Traditional Tuscan Minestrone Soup With Beans, Seasonal Vegetables Served With A Sourdough Bruschetta
380B

CREMA DI TOPINAMBUR E GAMBERI
Creamy Jerusalem Artichoke Soup With Sautéed Tiger Prawns
420B

MINESTRA DI GRANCHIO
Crab Soup Slow-Cooked In Soapstone With Fregola & Charcoal Grilled Crab Meat
560B

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I PRIMI

Pasta & Risotto

CLASSIC

SPAGHETTI POMODORO
Spaghetti With Organic Tomato Sauce & Basil
480B

RIGATONI AMATRICIANA
Rigatoni With Organic Tomato Sauce, Guanciale From Lenzi's Farm & Pecorino Romano
560B

GNOCCHI AL GORGONZOLA
Homemade Potato Gnocchi With Gorgonzola Cheese Sauce
580B

PICI CARBONARA
Pici With Organic Eggs, Guanciale From Lenzi's Farm & Parmigiano Reggiano
580B

PAPPARDELLE AL RAGÙ DI CINGHIALE
Traditional Homemade Pappardelle With Tuscan Wild Boar Tomato Ragù Sauce
650B

TAGLIATELLE AL RAGÙ ANTICO
Tagliatelle Tossed With Knife-Grounded Wagyu Beef Bolognese Sauce
680B

SEAFOOD SIGNATURE

PICI AL GRANCHIO REALE
Pici With Garlic, Oil, Chili, Alaskan King Crab Meat & Parsley Sauce
980B

SPAGHETTI ALLO SCOGLIO CASA LENZI
Spaghetti With Squid, Tiger Prawns, Baby Octopus, Mussels & Cherry Tomatoes
750B

SPAGHETTI VONGOLE E BOTTARGA
Spaghetti In White Wine Sauce, Clams & Shaved Dried Bottarga
980B

TAGLIOLINI ALL'ASTICE
Tagliolini With Half Canadian Lobster & Cherry Tomatoes In Tomato Sauce
1600B

SPAGHETTI GAMBERI, RICCI DI MARE E POMODORINI
Spaghetti With Tiger Prawns & Sea Urchin In Cherry Tomato Sauce
820B

SIGNATURE

RAVIOLI RIPIENI DI FOIE GRAS IN SALSA DI TARTUFO
Ravioli Stuffed With French Foie Gras, Ricotta and Truffle In Truffle Emulsion & Strawberry Sauce
880B

SPAGHETTI ALLA LENZI
Lenzi's Spaghetti AOP, Pork Belly, Tiger Prawns, Topped With A Slice Of Blood Pudding Ham
680B

I RIGATONI DI SAN MINIATO
Rigatoni With Tuscan Sausage From Lenzi's Farm, Porcini Mushrooms & Truffle Paste
750B

TORTELLINI CON PANNA, PROSCIUTTO E PISELLI
Homemade Tortellini Stuffed With Beef, Pork And Chicken In Creamy Aged Parmigiano Reggiano, Green Peas & Cooked Ham
780B

PICI AL RAGÙ DI MAIALE IBERICO
Homemade Pici, Iberian Pluma Pork Ragù In Gravy Sauce & Parmigiano Reggiano Fondue
880B

RIGATONI POMODORO E BURRATA
Rigatoni In Tomato Sauce, Burrata & Basil
650B

RISOTTO

RISOTTO ALLA ZUCCA E SALSICCIA
Slow-Cooked Carnaroli Rice With Pumpkin, Sausage From Lenzi's Farm, Gorgonzola Cheese Fondue & Red Wine Sauce
720B

RISOTTO TALEGGIO E TARTUFO
Slow-Cooked Carnaroli Rice With Taleggio, Truffle Emulsion & Fresh Black Truffle
880B

RISOTTO AL GAMBERO ROSSO
Slow-Cooked Carnaroli Rice In Crustaceans Broth With Raw Sicilian Red Prawns Tartare
1500B

At the Table

PASTA ALLA FORMA
Tagliatelle Cooked In Our Parmigiano Reggiano With Cream & Fresh Black Truffle
1200B

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I SECONDI

Main Course

At the Table

SOGLIOLA ALLA MUGNAIA
Baked Whole Mediterranean Dover Sole In Butter, Capers & Lemon Sauce
4400B

CLASSIC

COSCIA DI POLLO AL TARTUFO
Pan-Seared Boneless Organic Chicken Thigh with Mashed Potatoes, Chicken Gravy & Fresh Black Truffle
680B

SCALOPPINE DI MAIALE IBERICO
Thin Sliced Iberian Pork Cooked In White Wine & Lemon Sauce Served With Mashed Potato
880B

FILETTO IN SALSA AI FUNGHI
180G Pan-Seared Australian Wagyu Beef Tenderloin MB4-5 with Mushrooms Sauce
(Recommended Temperature: Medium Rare)
1800B

SIGNATURE

PORRO ALLA WELLINGTON
Roasted Leek Wellington Truffle & Taleggio Cheese, Red Wine Sauce, Aged Parmigiano Reggiano Fondue
780B

FILETTO ALLA ROSSINI
180G Pan-Seared Australian Wagyu Beef Tenderloin MB4-5 Topped With French Foie Gras & Fresh Black Truffle
(Recommended Temperature: Medium Rare)
2000B

FROM THE SEA

MERLUZZO
Pan-Seared Fresh Cod Fish Fillet In Light Japanese Clam Sauce with Potatoes, Cherry Tomatoes, Black Olives & Italian Basil
1400B

LA GRIGLIA A LEGNA

Wood-Fired Oven & Charcoal Grill

FROM THE SEA

SOGLIOLA ALLA GRIGLIA
Grilled Whole Maditerranean Dover Sole With Light Extra Virgin Oilive Oil & Yuzu Dressing Served With Sautéed Spinach
4400B

MADAI
Grilled Japanese Madai Fillet With Baked Radicchio & Lemon Dressing
1200B

THE LAMB

COSTOLETTE DI AGNELLO
Grilled Tasmanian Grass-Fed Lamb Chops, Pumpkin Purée, Potato Gratin & Red Wine Sauce
(Recommended Temperature: Medium Rare - Medium)
1100B

AGNELLO ALLA CACCIATORA
Pan-Seared Whole Lamb Racks in Red Wine Sauce, Shallots & Kalamata Olives served with Sautéed Spinach
(Recommended Temperature: Medium Rare - Medium)
(Suggested: For 2-4 persons)
4200B

THE PORK

PLUMA DI MAIALE IBERICO
150G Grilled Iberian Pluma Pork, Mashed Potato & Pork Gravy
(Recommended Temperature: Medium Rare - Medium)
1100B

COSTOLETTA DI MAIALE IBERICO
Pan-Seared Iberian Pork-Chop Wrapped In Culaccio Ham from Lenzi's Farm, Mashed Potatoes & Pork Gravy Sauce
(Recommended Temperature: Medium - Medium Well)
1100B

THE BEEF

TAGLIATA DI MANZO
180G Grilled Australian Wagyu Beef MB 4-5 Tenderloin, Rocket Salad, Parmigiano Reggiano & Cherry Tomatoes
(Recommended Temperature: Medium Rare - Medium)
1800B

RIB-EYE DI WAGYU
500G Grilled Australian Wagyu Rib-Eye Beef MB 8-9, Roasted Potatoes & Red Wine Sauce
(Recommended Temperature: Medium Rare)
(Suggested: For 2-4 persons)
5200B

LA FIORENTINA
Grilled Autralian Wagyu Beef MB 4-5 T-bone Steak & Roasted Potatoes
(Recommended Temperature: Medium Rare)
(Suggested: For 2-4 persons)
4300B/KG

TOMAHAWK
Grilled Australian Wagyu Tomahawk Beef MB 4-5, Roasted Vegetables & Spinach
(Recommended Temperature: Medium Rare)
(Suggested: For 2-4 persons)
3900B/KG

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