CASA LENZI

3 COURSES	4 COURSES
980 THB++	1,180 THB++

ANTIPASTI

VITELLO TONNATO

ROASTED VEAL LOIN WITH TUNA SAUCE & PICKLED VEGETABLES

TARTARE DI MADAI

JAPANESE MADAI TARTARE, TUSCAN HERBS, YOGHURT & PICKLED SHALLOT

MELANZANA AL FORNO

OVEN BAKED EGGPLANT, LIGHT TOMATO SAUCE, BASIL & AGED PARMIGIANO REGGIANO

BURRATA E CULACCIO

BURRATA CHEESE & CULACCIO HAM, ORGANIC ROCKET LEAVES

CREMA DI TOPINAMBUR E GAMBERI

CREAMY JERUSALEM ARTICHOKE SOUP, WITH SAUTÉED TIGER PRAWNS

PASTA E RISOTTI

RAVIOLI RIPIENI DI FOIE GRAS IN SALSA AL TARTUFO

HOMEMADE RAVIOLI STUFFED WITH FRENCH FOIE GRAS & RICOTTA CHEESE IN TRUFFLEEMULSION

SPAGHETTI ALLO SCOGLIO

SPAGHETTI IN WHITE WINE SAUCE, SQUID, TIGER PRAWN, BABY OCTOPUS & CHERRY TOMATOES

PENNE AI POMODORINI E BURRATA

PENNE IN TOMATOES SAUCE, BURRATA & BASIL

TAGLIATELLE AL RAGÙ DI CINGHIALE

TRADITIONAL HOMEMADE TAGLIATELLE WITH TUSCAN WILD BOAR TOMATO RAGÙ SAUCE

RISOTTO TALEGGIO E TARTUFO

SLOW-COOKED CARNAROLI RICE WITH TALEGGIO, TRUFFLE EMULSION & FRESH BLACK TRUFFLE

SECONDI PIATTI

TAGLIATA CON RUCOLA, PARMIGIANO E POMODORINI

AUSTRALIAN ANGUS BEEF TENDERLOIN, ROCKET SALAD, CHERRYTOMATOES, AGED BALSAMIC & AGED PARMIGIANO REGGIANO

+ 200 THB ++

MADAI FILET

JAPANESE MADAI FILET BACKED RADICCHIO & LEMON DERSSING

SCALOPPINE DI MAIALE IBERICO

IBERIAN PORK LOIN, CREAMY POTATO & WHITE WINE SAUCE

PORRO ALLA WELLINGTON

ROASTED LEEK WELLINGTON, RED WINE SAUCE & AGED PARMIGIANO REGGIANO FONDUE

DOLCI

TIRAMISÙ

HOMEMADE TRADITIONAL MASCARPONE CHEESE MOUSE, LADY FINGER, QUALITY COFFEE, COCOA POWDER

PANNA COTTA ALLA FRAGOLA

PIEDMONT STYLE COOKED CREAM WITH STRAWBERRY SAUCE

GELATO

A SELECTION OF ITALIAN ICE-CREAM (PLEASE ASK FOR AVAILABLE FLAVORS)

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