

Italian Food Festival



INDULGE IN CLASSIC ITALIAN FAVORITES
AVAILABLE DAILY THROUGHOUT MARCH – MAY 2026

Celebrate the art of Italian dining with authentic flavors and classic favorites.

Italian Food



Festival

NAPOLI-STYLE PIZZA



350

MARGHERITA CLASSICA

Classic Neapolitan pizza topped with San Marzano tomato sauce, fresh Mozzarella, basil leaves, and extra virgin olive oil



450

DIAVOLA

Spicy salami, Mozzarella cheese, tomato sauce, and dried chili flakes for a bold and fiery flavor



490

FUNGI & TRUFFLE OIL

Mixed sautéed mushrooms, Mozzarella cheese, and aromatic truffle oil



490

MARGHERITA BURRATA

Traditional tomato base with melted Mozzarella, creamy burrata cheese and extra virgin olive oil



490

QUATTRO FORMAGGI

A rich blend of four Italian cheeses: Mozzarella, Gorgonzola, Fontina, and Parmesan



490

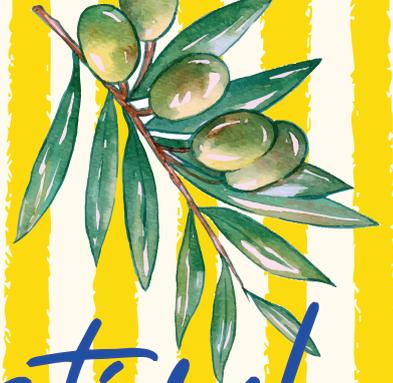
PROSCIUTTO E RUCOLA

Thinly sliced Parma ham, fresh rocket leaves, Mozzarella, and shaved Parmesan cheese

+ ADD EXTRA CHEESE ON CRUST: PECORINO ROMANO CHEESE THB 100

Prices are in Thai Baht and subject to service charge and VAT

Italian Food



TRADITIONAL
ITALIAN PASTA

Festival

PASTA OPTIONS : SPAGHETTI \ LINGUINE \ PENNE \ TORTIGLIONI \ MEZZE MANICHE RIGATE



LINGUINE ALLE VONGOLE

Linguine with fresh clams, garlic, white wine, olive oil, and parsley



SPAGHETTI CARBONARA

Spaghetti tossed with crispy guanciale, egg yolk, Pecorino Romano cheese, and freshly ground black pepper



PAPPARDELLE BEEF RAGÙ

Wide ribbon pasta served with slow-cooked beef ragù in a rich tomato and red wine sauce



LASAGNA ALLA BOLOGNESE

Oven-baked lasagna layered with beef Bolognese sauce, béchamel, and cheese



TAGLIATELLE ALFREDO WITH MUSHROOMS

Tagliatelle pasta in a creamy Parmesan sauce with sautéed mushrooms



PENNE ARRABBIATA (VEGETARIAN)

Penne pasta in a spicy tomato sauce with garlic, chili, and olive oil



Italian Food



Festival

COLD CUTS, SALAD & ITALIAN PASTRIES



690

ITALIAN COLD CUTS & CHEESE PLATTER

A selection of Italian cured meats, including Parma ham, Mortadella, Milano salami, and Coppa, served with aged Italian cheeses, olives, pickles, and breadsticks.



590

BURRATA TOMATO & PARMA

Creamy Burrata, Tomato confit, Parma ham 12th and basil pesto



150

ITALIAN BAKED

Traditional Italian baked goods, rosemary focaccia, and sourdough

DESSERT



CLASSIC TABLESIDE TIRAMISU

Ladyfinger biscuits dipped in freshly brewed espresso, layered with smooth mascarpone cream, and finished with cocoa powder, prepared and served at your table.

290