



La Gritta

ITALIAN RESTAURANT

Chef Giordano Roscini Brings Authentic Italian to La Gritta

Giordano Roscini, 40, is the new Chef de Cuisine of La Gritta at Amari Phuket. Roscini is a native of Amelia, Umbria – one of the most ancient towns in central Italy famed for its rolling green mountains, hearty food and robust wine.

Roscini will introduce new menus and elevate La Gritta's traditional cuisine with modern culinary techniques honed from his years at the one Michelin star Casa Batavia in London. He's well-versed in picking the freshest and seasonal ingredients for special menus and sticks to his farm-to-table traditions gleaned from his formative years working in Umbria's farm hotels.

"I'm looking to bring high-quality ingredients to create menus from many regions. I will focus on unique and authentic recipes, such as introducing the region of Sicilia because the food there is a little different from all the other parts of Italy," Roscini said. "In Italy, the best cold cuts and cheeses are there – all with a variety. I will bring them from Italy to share with all my guests."

Roscini has been cooking since age ten. He found his passion for food when he started to cook for himself. At age 15, his culinary career took off after successfully running the culinary options for the Anita Hotel and the upmarket agriculturist restaurant at Agriturismo Piana Dele Selve Resort in Umbria.

For the past 20 years, Roscini has been working in Thailand and moving to Phuket was happenstance – an unplanned move that had unexpected but pleasant ramifications for his lifelong culinary journey. Roscini feels like he's a part of Phuket. The island's paradise setting, he said, inspires the food he cooks at La Gritta. "We have a fantastic restaurant with a beautiful view. The food must also be beautiful, authentic, and prepared. Guests can expect to feel like they're in Italy and forget they are in Phuket. I will recreate the perfect dining atmosphere and flavours following Italy's traditions."

Chef De Cuisine Giordano Roscini

LUNCH MENU

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SALADS

INSALATA CAPRESE 490.-

Tomatoes - burrata - basil pesto - balsamic reduction

INSALATA DI CESARE A DUE COLORI 380.-

Roman lettuce - radicchio - crispy bacon - anchovy's sauce - parmesan - crispy bread

INSALATA DI MARE 490.-

Poached seafood - lettuce - basil and chilly oil - lemon-wine dressing

SALMONE AFFUMICATO E VERDURE 480.-

Smoked salmon - grilled vegetable salad - lemon dressing - avocado pure

RUCOLA E SALSICCIA 420.-

Grilled Italian sausages - rocket salad - cherry tomatoes - aged balsamic vinegar - olive oil

PIZZA

MARGHERITA 380.-

Tomato - mozzarella - parmesan

PROSCIUTTO E RUCOLA 430.-

Tomato - mozzarella - Parma ham - rocket and parmesan and parmesan

DI MARE 520.-

Mix seafood - tomato - mozzarella

DESSERT

TIRAMISÚ 300.-

Mascarpone cheese - coffee tossed lady finger - cacao powder

GELATO 120.-

Almond - Vanilla - chocolate - pistachio - strawberry sorbet by scoop

TORTA CAPRESE 300.-

Caprese Cake - almond ice cream

ON BREAD

BRUSCHETTA CLASSICA 360.-

Grilled ciabatta bread - heritage tomatoes salsa - balsamic reduction - fresh basil

ROTOLO DI CESARE E GAMBERETTI 420.-

Caesar wrap - tortilla - marinated sautéed shrimps

PANINO AL PROSCIUTTO CON RUCOLA PARMIGIANO E MOZZARELLA 420.-

Homemade ciabatta bread - Parma ham - rocket Leaves - parmesan - buffalo mozzarella - semidry tomatoes

FOCACCIA AL TONNO 420.-

Homemade focaccia bread filled with grilled yellow fin tuna sautéed ratatouille vegetables fresh tomatoes and mayonnaise

HAMBURGER ALL'ITALIANA 650.-

Black Angus beef patty - semidry tomato - sautéed porcini - parmesan - mascarpone cheeses, truffle paste-lettuce - onions ring

All sandwiches comes with French fries and truffle mayo

CLASSIC PASTA

SPAGHETTI - PENNE - RIGATONI - LINGUINE

POMODORO 360.-

Tomato sauce - parmesan

ARRABBIATA 380.-

Tomato sauce - garlic - chili - parmesan

AMATRICIANA 440.-

Tomato sauce - dried pork cheek, onion and parmesan

BOLOGNESE 460.-

Beef sauce - tomato sauce - parmesan

CARBONARA 470.-

Eggs - dried pork cheek - parmesan - pecorino cheese

AGLIO OLIO E GAMBERETTI 480.-

Garlic chili, olive oil and shrimp

PESTO E POMODORINI 360.-

Basil pesto - cherry tomatoes

LASAGNA CLASSICA 490.-

Layer pasta - beef sauce - parmesan

ON GRILL

ANGUS BEEF RIBEYE 200g 950.-

PORK CHOP 650.-

NORWEGIAN SALMON 650.-

MARINATED CHICKEN THIGH 450.-

Choose your favorite side dish and sauce

Roast potatoes

Mashed potatoes

Grilled vegetables

Rocket leaves Salad

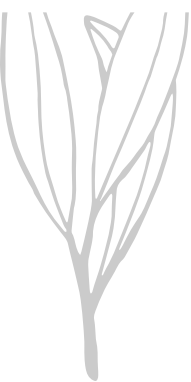
French fries

Red wine sauce

Pepper gravy

Lemon butter

All prices are in Thai Baht and subject to 10% service charge and 7% VAT



MENU DEGUSTAZIONE

1,850++ THB per person

STARTERS

Carpaccio di spigola con salsa siciliana al limone, olive, caviale e mayonnaise di tonno

Thin sliced marinated seabass fillet, olive caper tomato and lemon salsa, caviar and tuna mayo

Bruschetta al roastbeef con tartufo

Grilled bread with roast-beef, mascarpone and Parmesan cream, sautéed mushrooms and fresh truffle

PASTA

Ravioli di granchio con salsa di gamberi e zucchini

Stuffed pasta with crab meat in prawn and zucchini sauce

MAIN DISHES

Filetto di manzo rucola e parmigiana

Grain feed grilled beef tenderloin, with rocket salad, crispy parmesan, sautéed mushroom and gorgonzola sauce

OR

Merluzzo alla ghiotta

COD fish fillet with capers olives and tomatoes sauce

DESSERT

Caprese di cioccolato

Almond and chocolate cake with passion fruit ice cream

Tea or coffee

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APPETIZER

CARPRESE SALAD 🍄 490

Burrata mozzarella - tomatoes salad - almonds basil pesto - grissini

CARPACCIO DI SPIGOLA CON SALSA SICILIANA AL LIMONE, OLIVE, CAVIALE E MAYONNAISE DI TONNO 540

Thin sliced marinated seabass fillet - olives capers tomato lemon salsa - caviar - tuna mayo

INSALATA DI GRANCHIO 🍷 580

Alaskan king crab salad - avocado, tomato - crispy bread - marinated cucumber

SALMONE SCOTTATO 🍄 490

Seared Norwegian salmon fillet - tomato gazpacho sauce - basil almonds pesto - grilled asparagus - semi-dry tomatoes

TORRETTA DI VERDURE 🍄 380

Grilled vegetables tower - tomato sauce - béchamel - almonds basil pesto - parmesan - mozzarella

BRUSCHETTA AL ROASTBEEF CON TARTUFO 🍷 🐮 560

Grilled bread - roast-beef-mascarpone and parmesan cream-sautéed mushrooms - fresh truffle

ANTIPASTO MISTO 🐷 890

Parma ham - salami cacciatore - mortadella pistachio - truffle pecorino - gorgonzola - walnuts-mix marinated olives - grilled artichokes

INSALATA MISTA SALSICCIA E PECORINO 🐷 490

Mix lettuce salad with grilled Italian sausages - pecorino cheese - cherry tomatoes - olives

SOUP

VELLUTATA DI FUNGHI E PANE ARROSTITO 🍄 420

Porcini - champignon mushrooms soup - truffle - aromatic grilled bread

ZUPPA FRANTOIANA 🍄 🍷 390

Tomato flavored mix beans - barley soup - vegetables

ZUPPA DI PESCE 🐟 540

Mix seafood - spicy tomato soup - grilled bread

🔪 Spicy

🍄 Vegetarian

🐷 Pork

🐮 Beef

👍 Chef's Recommendation

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PASTA & RISOTTO

PAPPADELLE AL CINGHIALE 🐷	530
Homemade eggs large noodles - braised wild boar ragu	
FETTUCCINE ALLA NORCINA 🐷	540
Handcrafted flat noodles - truffle sauce - Italian sausages	
SPAGHETTI ALLA CHITARRA AL RAGU DI AGNELLO	520
Square spaghetti - white wine lamb ragu	
RAVIOLI DI GRANCHIO CON SALSA DI GAMBERI E ZUCCHINI	490
Stuffed pasta - crab meat - prawns zucchini sauce	
RAVIOLI DI SPINACI CON GORGONZOLA E NOCI 🌳	490
Stuffed ravioli - spinach - ricotta - gorgonzola sauce - walnuts	
GNOCCHI ALLA SORRENTINA 🌳	490
Homemade potatoes dumpling - tomato sauce - parmesan - fresh mozzarella	
RISOTTO ALL 'ARAGOSTA	1,150
Carnaroli rice cooked in seafood sauce-grilled lobster	
RISOTTO PORCINI E TARTUFO 🌳	620
Porcini mushrooms risotto - truffle paste - crispy parmesan chips	

MAIN DISH

PORCHETTA DI POLLO CON SALASA ALLA PARMIGIANA DI MELANZANE 👍	680
Baked chicken roll - eggplant chunky sauce-caper berries - roasted almonds	
OSSOBUCO ALLA MILANESE 🐷	890
Braised veal shank - saffron risotto	
FILETTO DI MANZO RUCOLA E PARMIGIANO 🐮 👍	1,250
Grain fed grilled beef tenderloin- with rocket salad - crispy parmesan chips - sautéed mushroom - gorgonzola sauce	
MERLUZZO ALLA GHIOTTA 👍	890
Cod fish fillet - capers olives - tomatoes sauce	
SALMONE GRIGLIATO CON SPINACI E BURRO AL LIMONE	850
Grilled salmon fillet - creamy spinach - butter lemon dressing	

🌶️ Spicy

🌳 Vegetarian

🐷 Pork

🐮 Beef

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PIZZA GOURMET

PROSCIUTTO BURRATA 🐷 **620**

Tomato sauce - Parma ham - burrata straciatella - fresh almonds basil pesto mozzarella - rocket leaves

PATATE SALSICCIA PROVOLONE E TARTUFO 👍🐷 **640**

Sautéed potatoes - Italian sausages - fresh truffle - smoked provolone cheese

4 FORMAGGI, PERE E NOCI 🌿 **590**

Mozzarella - gorgonzola - parmesan - provolone cheeses - fresh pears - walnuts

ZUCCHINE GAMBERI E RICOTTA **620**

Zucchini - shrimps - fresh tomato salsa - mozzarella - ricotta cream

DESSERT

TIRAMISU CLASSICO **300**

Lady finger- espresso coffee - mascarpone - eggs - cream - cocoa powder

PANNACOTTA AI FRUTTI DI BOSCO **280**

Vanilla pannacotta - mix berry sauce

CAPRESE DI CIOCCOLATO **300**

Almonds - chocolate cake - passion fruit ice cream

GELATO **120**
(Per Scoop)

Vanilla - chocolate - coffee - coconut - strawberry - pistachio mango - lemon - passion fruit - truffle

FORMAGGI MISTI **340**

Cheese board, truffle pecorino, parmesan, taleggio, walnuts, figs jam - honey

For special requests, please inquire with our team members.

🌶️ Spicy

🌿 Vegetarian

🐷 Pork

🐮 Beef

👍 Chef's Recommendation

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Kids' Menu

Spaghetti al Pomodoro

Spaghetti with Tomato Sauce

180

Penne Panna E Parmigiana

Penne Pasta Cream Parmesan

180

Pollo Fritto

Deep Fried Chicken Strips French Fries

250

Salmone Grigliato

Grilled Salmon Mashed Potatoes

350

Pizza Margherita

Tomato Sauce Mozzarella Cheese

190

Pizza Al Salame

Tomato Sauce Mozzarella Cheese Salami

220

