



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 flavor's following Italy's traditions."

Chef De Cuisine Giordano Roscini

LUNCH MENU

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SALADS	ON BREAD	CLASSIC PASTA
INSALATA CAPRESE 490.- Tomatoes - burrata - basil pesto - balsamic reduction INSALATA DI CEsARE 380.- A DUE COLORI 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 480.- AFFUMICATO E VERDURE 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	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 - grilled yellow fin tuna - sautéed ratatouille vegetables - fresh tomatoes - mayonnaise HAMBURGER ALL'ITALIANA 650.- Black Angus beef patty - semidry tomato - sautéed porcini - parmesan - mascarpone cheeses, truffle paste-lettuce - onions ring <i>All sandwiches come with French fries and truffle mayo</i>	SPAGHETTI - PENNE - RIGATONI - LINGUINE POMODORO 360.- Tomato sauce - parmesan ARRABBIATA 380.- Tomato sauce - garlic - chili - parmesan AMATRICIANA 440.- Tomato sauce - dried pork cheek - onions - 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
PIZZA	ON GRILL	
MARGHERITA 380.- Tomato - mozzarella - parmesan PROSCIUTTO E RUCOLA 430.- Tomato - mozzarella - Parma ham - rocket - parmesan DI MARE 520.- Mix seafood - tomato - mozzarella	ANGUS BEEF RIBEYE 950.- 200 g 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
DESSERT		
TIRAMISU 300.- Mascarpone cheese - coffee - lady finger biscuits - cacao powder GELATO 120.- Almond - vanilla - chocolate - pistachio - strawberry sorbet TORTA CAPRESE 300.- Caprese Cake - almond ice cream		

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

APPETIZER

CARPRESE SALAD 🍄 490

Burrata mozzarella - tomato 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 - lemon tomato salsa - olives - capers - caviar - tuna mayo

INSALATA DI GRANCHIO 👍 580

Blue swimmer crab salad - avocado - tomato - crispy bread - marinated cucumber

SALMONE SCOTTATO 490

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

TORRETTA DI VERDURE 🍄 380

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

BRUSCHETTA AL ROAST BEEF CON TARTUFO 👍 🐮 560

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

ANTIPASTO MISTO 🐷 890

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

INSALATA MISTA SALSICCIA E PECORINO 🐷 490

Lettuce - grilled Italian sausages - pecorino cheese - cherry tomatoes - olives

SOUP

VELLUTATA DI FUNGHI E PANE ARROSTITO 🍄 420

Porcini champignon soup - truffle - croutons

ZUPPA FRANTOIANA 🍄 👍 390

Legume tomato soup

ZUPPA DI PESCE 🐟 540

Tomato based soup - squid - tiger prawn - shrimps - clams - mussels - crispy bread slice

🔪 Spicy

🍄 Vegetarian

🐷 Pork

🐮 Beef

👍 Chef's Recommendation

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SIGNATURE PASTA & RISOTTO

PAPPARDELLE AL CINGHIALE 🐷	530
Homemade wide eggs noodles - braised wild boar ragu - tomato sauce - olives - Parmesan	
FETTUCCINE ALLA NORCINA 🐷	540
Homemade flat noodles - truffle sauce - Italian sausages - cream - Parmesan	
SPAGHETTI ALLA CHITARRA AL RAGU' DI AGNELLO	520
Square spaghetti - white lamb ragu' - cherry tomatoes - pecorino	
RAVIOLI DI GRANCHIO CON SALSA DI GAMBERI E ZUCCHINI	490
Ravioli pasta - crab meat - prawns - zucchini sauce - cream - white wine	
RAVIOLI DI SPINACI CON GORGONZOLA E NOCI 🌿	490
ravioli spinach ricotta - walnuts - gorgonzola sauce	
GNOCCHI ALLA SORRENTINA 🌿	490
Homemade potato dumplings - tomato sauce - parmesan - fresh mozzarella	
RISOTTO ALL 'ARAGOSTA	1,150
Carnaroli rice - crustacean broth - grilled Phuket lobster	
RISOTTO PORCINI E TARTUFO 🍄	620
Porcini mushroom risotto - truffle paste - crispy parmesan chips	

CLASSIC PASTA

POMODORO 🌿	Choose between spaghetti, penne, linguine or rigatoni	360
Tomato sauce - parmesan		
ARRABBIATA 🌿		300
Tomato sauce - garlic - chilli - parmesan		
BOLOGNESE 🐷		460
Beef - tomato sauce - parmesan		
CARBONARA 🐷		470
Eggs - dried pork cheek - parmesan - pecorino cheese		
LASAGNA CLASSICA 🐷		490
Layered pasta - beef sauce - parmesan		
DI MARE		690
Prawns - tiger prawn - squid - clams - mussels - white wine sauce - cherry tomatoes		

🌶️ Spicy

🌿 Vegetarian

🐷 Pork

🐮 Beef

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MAIN DISH

PORCHETTA DI POLLO CON SALASA ALLA PARMIGIANA DI MELANZANE 🍷	680
Chicken thigh roast - eggplant tomato sauce - capers - almonds - 4 cheese sauce	
OSSOBUCO ALLA MILANESE 🐷	890
Braised veal shank - red wine - saffron risotto	
FILETTO DI MANZO RUCOLA E PARMIGIANO 🐮🍷	1,450
Grain fed grilled beef tenderloin - rocket salad - crispy parmesan chips - sautéed mushrooms - gorgonzola sauce	
MERLUZZO ALLA GHIOTTA 🍷	890
Cod fish fillet - capers - olives - tomato sauce - roasted potatoes	
SALMONE GRIGLIATO CON SPINACI E BURRO AL LIMONE	850
Grilled salmon fillet - butter lemon dressing - creamy spinach	
COSTOLETTE DI AGNELLO CON POTATE ARROSTO E SALSA AL TARTUFO	1,390
Grilled lamb chops - roasted potatoes - truffle cream	
TAGLIATA DI MANZO, INSALATA MISTA E SALSA AL VINO ROSSO	1,490
Grilled and sliced Ribeye - red wine sauce - salad leaves	

PIZZA GOURMET

PROSCIUTTO BURRATA 🐷	620
Tomato sauce - Parma ham - burrata - almond 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	

CLASSIC PIZZA

MARGHERITA 🌿	380
Parmesan - tomato sauce - mozzarella	
SALAMI 🐷	430
Salami - tomato sauce - mozzarella	
DI MARE	520
Mixed seafood - tomato sauce - mozzarella	

🌿 Spicy

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Gluten Free Menu

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APPETIZER

CARPRESE SALAD 🌿 490

Burrata mozzarella - tomato salad - almonds basil pesto

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

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

SALMONE SCOTTATO 🌿 490

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

ANTIPASTO MISTO 🐷 890

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

INSALATA MISTA SALSICCIA E PECORINO 🐷 490

Lettuce - grilled Italian sausages - pecorino cheese - cherry tomatoes - olives

SIGNATURE PASTA & RISOTTO

AL CINGHIALE 🐷 Choose pasta: spaghetti - penne (gluten free) 530

braised wild boar ragu - tomato sauce - olives - Parmesan

AL RAGU' DI AGNELLO 520

white lamb ragu - cherry tomatoes - pecorino

RISOTTO ALL 'ARAGOSTA 1,150

Camaroni rice - crustacean broth - grilled Phuket lobster

RISOTTO PORCINI E TARTUFO 🌿 620

Porcini mushroom risotto - truffle paste - crispy parmesan chips

POMODORO 🌿 360

Tomato sauce - parmesan

ARRABBIATA 🌿 300

Tomato sauce - garlic - chili - parmesan

BOLOGNESE 🐷 460

Beef - tomato sauce - parmesan

DI MARE 690

Prawns - tiger prawn - squid - clams - mussels - white wine sauce - cherry tomatoes

🌶️ Spicy

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🐷 Pork

🐮 Beef

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SOUP

ZUPPA DI PESCE

540

Tomato based soup - squid - tiger prawn - shrimps - clams - mussels - crispy bread slice

MAIN DISH

OSSOBUCCO ALLA MILANESE

890

Brased veal shank - red wine - saffron risotto

FILETTO DI MANZO RUCOLA E PARMIGIANO

1,450

Grain fed grilled beef tenderloin - rocket salad - crispy parmesan chips - sautéed mushrooms - gorgonzola sauce

MERLUZZO ALLA GHIOTTA

890

Cod fish fillet - capers - olives - tomato sauce - roasted potatoes

PIZZA GLUTEN FREE

PROSCIUTTO BURRATA

620

Tomato sauce - Parma ham - burrata - almond basil pesto - mozzarella - rocket leaves

ZUCCHINE GAMBERI E RICOTTA

620

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

MARGHERITA

380

Parmesan - tomato sauce - mozzarella

DI MARE

520

Mixed seafood - tomato sauce - mozzarella

DESSERT

PANNACOTTA AI FRUTTI DI BOSCO

280

Vanilla pannacotta - berry sauce

CAPRESE DI CIOCCOLATO

300

Almonds - chocolate cake - passion fruit ice cream

 Spicy

 Vegetarian

 Pork

 Beef

 Chef's Recommendation

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MENU DEGUSTAZIONE

1,850++ THB per person

STARTERS

Foie-Gras Su Polenta Grigliata

Roasted foie-gras, grilled polenta, caramelized onions, Madeira wine reduction, fig jam, buttered asparagus

Polipo Stufato

Slow cooked octopus, white wine tomato sauce-chili oil, Kalamata olives, parsley, creamy potatoes

Agnolotti Ricotta

Homemade ravioli, ricotta cheese, spinach, tomato sauce

Sorbetto Al Mandarino

Tangerine sorbet

MAIN DISHES

Brasato Di Manzo

Slow cooked beef cheek, red wine, Italian herbs, mashed potatoes

OR

Spigola Ai Carciofi

Pan fried local seabass fillet, white wine sauce, roasted potatoes, grilled artichokes

DESSERT

Cannoli

Crispy tube filled with ricotta cheese, chocolate chips

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