

Trattoria Laziale

ANTIPASTI

Suppli

Breaded rice balls filled with provolone cheese and slow-cooked beef ragout, truffle mayo

380



Gnocchi di semolino ai formaggi

Semolina gnocchi baked Roman style with 4-cheese sauce, walnuts and beetroot

420



MAINS

Risotto al pesto di rucola gamberette zucchini

Risotto with wild rocket and almond pesto, prawns and courgettes

590



Saltimbocca di pollo alla Romana

Chicken breast wrapped in Parma ham and sage, mashed potatoes, spring vegetables and gravy

670



DESSERT

Maritozzo con la panna

Soft baked sweet roll filled with whipped cream and strawberries

290



WINE RECOMMENDATION

Sartori Pinot Grigio Delle Venezie

Fresh and fruity Pinot Grigio, gently exuding aromas of pears, peaches and nuts and the scent of fresh flowers. Pale straw yellow colour, with a very delicate bouquet. Pairs well with seafood or a creamy pasta dish.

bottle **glass**
1,500 **320**

La Bragaia IGT, Allegrini, Veneto

A real jewel with a full body, powerful on the nose, rounded and pleasant on the finish. Medium acidity and balanced tannins with hints of red and dark fruits like cherry and plum. Spicy and earthy notes on the palate. This is a complex wine that becomes more generous after some time of aeration.

bottle **glass**
2,200 **440**

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