

Trattoria Emilia Romagna

ANTIPASTI

Frittura della Riviera

Deep fried prawns, squid, mussels and baby octopus served with garlic mayo

470



Burrata al tartufo e Prosciutto

Truffle Burrata cheese, Parma ham, wild rocket leaves

550



MAINS

Tagliatelle al Ragu di cinghiale

Homemade Tagliatelle pasta, slow cooked wild boar ragout, Pecorino cheese

480



Grigliata di pesce alla Romagnola

Mixed grilled seafood platter with ½ Phuket lobster, rock lobster, tiger prawn, white prawns, mussels, squid, tuna, white snapper and side salad

1,690



RECOMMENDED WINE PAIRING

Ca dei Frati I Frati Lugana DOC Lombardia

Aromas of mature pear, citrus and white spring flowers form the delicately enticing nose. The savory palate offers gooseberry, white peach and juicy grapefruit alongside tangy acidity. It closes on a white almond note. Pairs well with soft cheeses, white and cured fish.

bottle	glass
2,200	490

Chrono Chianti Reserva, Tuscany

Wine with a lively red colour and an intensely vinous aroma. Dry and balanced on the palate, with a harmonious, dry, savoury and slightly tannic flavor. Particularly suitable for roast and grilled meats, game and stews.

bottle	glass
1,800	380

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