

## STUZZICHINI

### Olive e Tapenade 165

Bella di Cerignola and Taggiasca olives with tapenade and crostini

### Suppli (V) 160

Crispy fried tomato flavoured risotto balls stuffed with mozzarella

### Bruschetta con Cipolla Caramellata e Acciuga 195

Toasted ciabatta fingers with caramelized onion, anchovy, parsley and lemon

### Bruschetta con Peperonata e Burrata (V) 195

Toasted ciabatta fingers topped with slow cooked red and yellow peppers, burrata, cherry tomato and basil

## ANTIPASTI

### Selezione di Antipasti Theo Mio (P) 715

A sharing board of antipasti including burrata, prosciutto di parma, grilled vegetables, tomato and mozzarella arancini, peperonata crostini and Bella di Cerignola olives

### Polpo e Patate 525

Grilled octopus with potatoes, rocket, capers, chilli, lemon zest and parsley

### Burrata e Bruschetta (V) 450

Burrata seasoned with wild Sicilian oregano, lemon zest and dried chilli with grilled ciabatta and olive oil

### Polpette con Burrata (A)(P) 450

Wagyu beef and pork meatballs slow cooked with tomato and red wine with burrata bruschetta

### Insalata di Invidia e Gorgonzola (V) 450

Salad of endive, radicchio, Gorgonzola, pear and walnuts with sweet mustard dressing

### Carpaccio di Manzo 495

Thinly sliced raw beef fillet with toasted pine nuts, wild rocket and Parmesan shavings with aged balsamic vinegar

### Insalata di Caesar (P) 450

Romaine lettuce with Parmesan and anchovy dressing, toasted croutons, boiled egg, crisp pancetta and shaved Parmesan

*Wine pairing: Masi, Pinot Grigio 290*

### Calamari in Padella 495

Pan-fried calamari with slow cooked chickpeas, cumin, chilli, basil and rocket

### Tartara di Tonno 450

Dressed, diced raw tuna loin with cornichons, capers, shallot, salad leaves and ciabatta bread crisps

## SALUMI e FORMAGGI

### Salumi Misti (P) Regolare 575 Grande 895

A large sharing board including thinly sliced prosciutto, coppa, pancetta arrotolata and salami with home-made crackers and balsamic shallots

### Formaggi Misti (V) Regolare 495 Grande 775

A large sharing board of Italian farmhouse cheeses served with plum jam, candied walnuts, celery and home-made crackers

### Salumi e Formaggi Misti (P) 675

A large sharing board of mixed salumi and cheese served with plum jam, home-made crackers and balsamic shallots

## PASTA e ZUPPE

### Minestrone con Pesto (V) 350

Slow cooked root vegetable minestrone with maltagliata pasta and fresh basil pesto

### Gnocchi con Calamari, Gamberetti e Pesto (A) 450/660

Potato gnocchi with baby squid, prawns, peas, white wine and pesto

### Ravioli di Erbette (V) 450/ 660

Handmade pasta filled with mixed greens, ricotta and Parmesan cheese served with sage butter

*Wine pairing: Ferrari Maximum Brut 550*

### Tagliatelle con Aragosta e Chorizo (A)(P) 795 / 1,190

Handmade ribbon pasta with lobster, spicy chorizo salami, tomato and basil

### Linguine Vongole (A) 450/ 660

Linguine with clams, white wine, parsley and olive oil

### Spaghetti Carbonara (P) 450/ 660

Spaghetti di Gragnano dressed with egg yolk, guanciale and Parmesan

### Pappardelle con Ragù di Guancia di Manzo (A) 550 / 825

Handmade wide ribbon pasta with slow cooked Wagyu beef cheeks, red wine, rosemary and tomato

*Wine pairing: Barbera d'Alba Trevigne, Domenico Clerico 400*

### Linguine con Granchio 550 / 825

Linguine with jumbo crab meat, chilli, garlic, parsley and lemon zest

### Risotto con Gamberoni e Zucchini 495/ 740

Risotto with prawns, zucchini, slow roast cherry tomatoes and basil

### Lasagne al Forno 595

Layers of handmade pasta baked with slow cooked beef ragù, creamy béchamel sauce and Parmesan cheese

## THEO MIO BRUNCH

Every Saturday and Sunday from 11:30 – 14:00 hours

With free flow drinks and unlimited antipasti

Baht 1,588++ per person

(V) = Vegetarian

(A) = Contains alcohol

(P) = Contains pork

All prices are in Thai Baht subject to 10% service charge and applicable government tax.

## SECONDI - PESCE

### **Branzino al Cartoccio (A) 795**

Seabass baked with dried porcini, fennel and Vermouth with spinach

### **Barramundi alla Griglia 825**

Grilled barramundi with slow roasted red and yellow peppers, kale, cherry tomatoes, black olives and parsley

### **Burrada di Frutti di Mare 925**

Italian seafood stew with seabass, tiger prawn, scallop and mussels with saffron potatoes, fennel, tomatoes and parsley

*Wine pairing: Barbera d'Alba, Domenico Clerico 400*

### **Spiedino di Gamberetti e Capesante 1,210**

Grilled skewer of scallops and tiger prawns with cannellini beans, cherry tomatoes, chilli, basil and rocket

## SECONDI - CARNE

### **Maialino Arrosto (P)(A) 750**

Roasted suckling pig with caramelized apple, endive and potato salad, sweet mustard dressing

### **Controfiletto di Manzo 1,295**

Char grilled beef sirloin with wild rocket, Parmesan, fresh red chilli, balsamic vinegar and parsley

### **Agnello a Scottadito (A) 1,025**

Grilled lamb chops and slow cooked lamb rib with grilled vegetables, tapenade and red wine

## CONTORNI

### **Insalata Mista (V) 225**

Mixed leaves with cherry tomato, cucumber and radish with balsamic dressing

### **Rucola e Parmigiano (V) 275**

Rocket and Parmesan salad with balsamic dressing

### **Patate Fritte (V) 200**

Crispy fried potatoes with garlic and rosemary

### **Verdure Miste (V) 250**

Char grilled mixed vegetables with fresh basil, capers and olive oil

### **Erbette Saltate (V) 225**

Braised greens with fennel seeds, garlic and chilli

## PIZZA

### **Margherita (V) 450**

San Marzano tomato passata, fresh basil and mozzarella di bufala

### **Napoletana 475**

Tomato and mozzarella pizza with capers, anchovy and black olives

### **Funghi (V) 475**

Tomato and mozzarella pizza topped with sliced button mushrooms and fresh thyme

### **Salsiccia e Friarelli (P) 495**

Tomato and mozzarella topped with fresh sausage, friarelli, fennel seed and dried chilli

### **Gamberi, Zucchini e Basilico 550**

Tomato and mozzarella pizza with prawns marinated in chilli and garlic, grilled zucchini and basil

### **Caprese (V) 525**

Plain tomato passata pizza baked and then finished with mozzarella di bufala, cherry tomatoes, basil and olive oil

*Wine pairing: Trebbiano d'Abruzzo, Caldora 270*

### **Prosciutto di Parma (P) 575**

Tomato and mozzarella pizza finished with prosciutto crudo, wild rocket and Parmesan cheese

### **Quattro Formaggi (V) 495**

A white pizza with mozzarella, taleggio, gorgonzola and Parmesan cheese

### **Burrata, Peperoni e Origano (V) 595**

Plain tomato passata pizza baked with roasted red and yellow peppers and finished with burrata and wild oregano

### **Diavola (P) 550**

Tomato and mozzarella pizza with spicy salami and jalapeno peppers

## THEO MIO SEAFOOD BAR

### **PICCOLO PIATTO @ 1,695**

Canadian lobster (1/2 PC)  
Black tiger prawn (5 PCs)  
Oyster, Fine de Claire No.3 (3 PCs)  
Clams, large (100 grams)

### **GRANDE PIATTO @ 2,450**

Canadian lobster (Whole)  
Black tiger prawn (6 PCs)  
Oyster, Fine de Claire No.3 (5 PCs)  
Clams, large (100 grams)

Served with saffron aioli, Thai spicy sauce, shallot vinegar and lemon wedges

**\* Available for dinner only from 18:00–22:00 hours**

## THEO ITALIAN HUNDRED++

**Baht 100++ per drink**

**House wine, cocktails, Singha, Tiger and Heineken beer**

**Monday to Friday from 17:00–19:00 hours**

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