

THEO MIO BRUNCH MENU

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

Baht 1,488++ per person

With free flow of Prosecco, Genesis White & Red Wine, Sunkissed cocktail, soft drinks and mocktails.
Based on reasonable consumption

ANTIPASTI

Please ask if you want more of anything from the antipasti selection.

Salumi Misti

Thinly sliced prosciutto, pancetta arrotolata and salami served with home-made crackers and balsamic shallots

Bruschetta al Pomodoro

Grilled sourdough bread with tomatoes, roasted garlic, basil and olive oil

Calamari in Padella

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

Insalata di Caesar

Traditional Caesar salad with cos lettuce, anchovy dressing, toasted focaccia croutons and Parmesan

Peperoni Piemontesi

Slow roasted peppers stuffed with tomatoes, garlic, basil and anchovy

SECONDI

Choose one dish per person

Porchetta (P)

Roasted pork belly rolled with herbs and fennel seeds served with crushed potatoes and beans

Or

Salmone alla Griglia

Grilled salmon with bean salad, potatoes, tomato, black olives and salsa verde

Or

Lasagne al Forno

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

Or

Risotto con Gamberoni e Zucchini

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

Or

Pizza

Your choice of three of our favourite pizzas
Margherita (V), Funghi (V) or Prosciutto di Parma (P)

DOLCI

A plated selection of Theo Mio desserts

(V) = Vegetarian

(A) = Contains alcohol

(P) = Contains pork

*** This menu is not available with any other promotions or discount programs.***

THEO MIO BRUNCH MENU

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

Baht 1,488++ per person

***With free flow of Prosecco, Genesis White & Red Wine, Sunkissed cocktail, soft drinks and mocktails.*
Based on reasonable consumption**

ANTIPASTI

Please ask if you want more of anything from the antipasti selection.

Salumi Misti

Thinly sliced prosciutto, pancetta arrotolata and salami served with home-made crackers and balsamic shallots

Bruschetta al Pomodoro

Grilled sourdough bread with tomatoes, roasted garlic, basil and olive oil

Calamari in Padella

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

Insalata Pugliese

Tomato, watermelon and cucumber salad with mint, basil and salted ricotta cheese

Asparagi Arrosto con Parmigiano

Asparagus roast in the pizza oven with grated Parmesan cheese

SECONDI

Choose one dish per person

Porchetta (P)

Roasted pork belly rolled with herbs and fennel seeds served with crushed potatoes and beans

Or

Branzino al Forno

Seabass with slow roasted red and yellow peppers, kale and black olive tapenade

Or

Bucatini all' Amatriciana (P)

Bucatini pasta with tomato, guanciale and dried chilli served with pecorino cheese

Or

Risotto al Limone, Basilico e Mascarpone

White risotto finished with lemon, basil and mascarpone

Or

Pizza

Your choice of three of our favourite pizzas
Margherita (V), Funghi (V) or Prosciutto di Parma (P)

DOLCI

A plated selection of Theo Mio desserts

(V) = Vegetarian

(A) = Contains alcohol

(P) = Contains pork

*** This menu is not available with any other promotions or discount programs.***

THEO MIO BRUNCH MENU

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

Baht 1,488++ per person

***With free flow of Prosecco, Genesis White & Red Wine, Sunkissed cocktail, soft drinks and mocktails.*
Based on reasonable consumption**

ANTIPASTI

Please ask if you want more of anything from the antipasti selection.

Salumi Misti

Thinly sliced prosciutto, pancetta arrotolata and salami served with home-made crackers and balsamic shallots

Bruschetta al Pomodoro

Grilled sourdough bread with tomatoes, roasted garlic, basil and olive oil

Calamari in Padella

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

Insalata di Indivia e Gorgonzola

Salad of endive, gorgonzola, pear and walnuts with sweet mustard dressing

Verdure Miste

Char grilled mixed vegetables with basil, capers and olive oil

SECONDI

Choose one dish per person

Porchetta (P)

Roasted pork belly rolled with herbs and fennel seeds served with crushed potatoes and beans

Or

Burridda

Italian seafood stew with barramundi, prawns, mussels, saffron potatoes, fennel and tomato

Or

Tagliatelle al Ragu Bolognese

Fresh tagliatelle with slow cooked beef ragu served with Parmesan cheese

Or

Risotto con Asparagi

Asparagus risotto finished with butter, Parmesan cheese and basil

Or

Pizza

Your choice of three of our favourite pizzas
Margherita (V), Funghi (V) or Prosciutto di Parma (P)

DOLCI

A plated selection of Theo Mio desserts

(V) = Vegetarian

(A) = Contains alcohol

(P) = Contains pork

*** This menu is not available with any other promotions or discount programs.***