

STUZZICHINI

Olive e Tapenade 150

Bella di Cerignola and Taggiasca olives with tapenade and crostini

Suppli (V) 145

Crispy fried tomato flavoured risotto balls stuffed with mozzarella

Bruschetta con Cipolla Caramellata e Acciuga 175

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

Bruschetta con Peperonata e Burrata (V) 175

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

ANTIPASTI

Selezione di Antipasti Theo Mio (P) 650

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 475

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

Burrata e Bruschetta (V) 425

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

Polpette con Burrata (A)(P) 400

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

Insalata di Invidia e Gorgonzola (V) 400

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

Carpaccio di Manzo 450

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

Insalata di Caesar (P) 425

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 450

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

Tartara di Tonno 425

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

SALUMI e FORMAGGI

Salumi Misti (P) Regolare 525 Grande 825

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

Formaggi Misti (V) Regolare 450 Grande 700

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

Salumi e Formaggi Misti (P) 600

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) 325

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

Gnocchi con Costolette di Maiale (P)(A) 375/565

Home-made potato gnocchi with pork rib ragu and gremolata

Ravioli di Erbette (V) 400 / 600

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)

725 / 1,085

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

Trofie al Pesto Genovese (V) 400/ 600

The traditional Ligurian pasta shape dressed with fresh pesto, potato and green beans

Spaghetti Carbonara (P) 400/ 600

Spaghetti di Gragnano dressed with egg yolk, guanciale and Parmesan

Pappardelle con Ragu di Guancia

di Manzo (A) 500 / 750

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 500 / 750

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

Risotto con Gamberoni e Zucchini 450 / 675

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

Lasagne al Forno 550

Layers of handmade pasta baked with slow cooked beef ragu, 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

SECONDI-PESCE

Branzino al Cartoccio (A) 725

Seabass baked with dried porcini, fennel and Vermouth with spinach

Barramundi alla Griglia 750

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

Burridda di Frutti di Mare 850

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

SECONDI - CARNE

Maiolino Arrosto (P)(A) 695

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

Costolette di Manzo 825

Grilled, slow cooked beef short rib with grilled trevisse, beetroot and balsamic

Wine pairing: Layer Cake Primitivo 470

Controfiletto di Manzo 1,200

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

Agnello a Scottadito (A) 925

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

CONTORNI

Insalata Mista (V) 250

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) 200

Braised greens with fennel seeds, garlic and chilli

PIZZA

Margherita (V) 425

San Marzano tomato passata, fresh basil and mozzarella di bufala

Napoletana 450

Tomato and mozzarella pizza with capers, anchovy and black olives

Funghi (V) 450

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

Salsiccia e Friarelli (P) 475

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

Gamberi, Zucchini e Basilico 500

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

Caprese (V) 475

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) 525

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

Quattro Formaggi (V) 475

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

Burrata, Peperoni e Origano (V) 575

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

Diavola (P) 525

Tomato and mozzarella pizza with spicy salami and jalapeno peppers

THEO MIO SEAFOOD BAR

PICCOLO PIATTO @ 1,695

Canadian lobster (1/2 PC)
River prawn (1 PC)
Black tiger prawn (3 PCs)
Oyster, Fine de Claire No.3 (2 PCs)
Clams, large (150 grams)

GRANDE PIATTO @ 2,450

Canadian lobster (Whole)
River prawn (1 PC)
Black tiger prawn (4 PCs)
Oyster, Fine de Claire No.3 (3 PCs)
Clams, large (200 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

(V) = Vegetarian

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DOLCI

Bombolini con Crema al Limone 200

Freshly cooked mini doughnuts with lemon curd

Torta di Cioccolato con Arancio 250

Soft Valrhona chocolate cake with candied orange and orange crema di mascarpone

Torta di Mandorla con le Fragole 250

Almond tart with fresh strawberries and vanilla cream

Panna Cotta con Ananas e Calce 200

Vanilla panna cotta with caramelized pineapple and lime syrup

Tiramisu (A) 225

Home-made with Savoiardi biscuits, coffee, mascarpone and marsala

Selezione di Dolci Theo Mio (A) 600

A tasting selection of Theo's dolci

ICE-CREAM SUNDAES

Affogato 150

Vanilla ice-cream with espresso

Zabaione Semifreddo (A) 200

Frozen Marsala cream with toasted hazelnuts, candied fruit, meringue and chocolate

Mango and Passion Fruit Pavlova Sundae 200

Mango sorbet and vanilla ice-cream with fresh mango and passion fruit, meringue, vanilla custard, whipped cream and wafers

Banana Brownie Sundae 200

Chocolate and vanilla ice-cream with chocolate brownie, fresh banana, caramel sauce, whipped cream and wafers

Selection of ice-cream and sherbet 90 (per scoop)

COFFEE SELECTION

Espresso, Americano, Black Coffee, Macchiato	150
Double Espresso, Double Macchiato	160
Cappuccino, Café Latte, Flat white, Mocca, Hot Chocolate	180
Iced Coffee, Iced Chocolate	195

TEA SELECTION

Chamomile, Peppermint, Jasmine, Lipton, Iced Tea	150
Green Tea, Oolong, Verbana Mint, Moroccan Mint	150
Earl Grey, English Breakfast, Darjeeling	150
Iced Thai Tea	195

Upgrade your coffee with one of the following flavors

Hazelnut, Vanilla, Almond, Caramel	25
Cookies	Per piece 10