

## THEO MIO BRUNCH MENU

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

Baht 1,588++ 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.\*

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#### 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

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#### 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 Ragù Bolognese

Fresh tagliatelle with slow cooked beef ragù served with Parmesan cheese

Or

#### Risotto con Asparagi

Asparagus risotto finished with butter, Parmesan cheese and basil

Or

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