

LUNCH MENU

La Gritta
ITALIAN RESTAURANT

SALADS	ON BREAD	CLASSIC PASTA
<p>INSALATA EOLIANA 450.- Tuna - wild rocket - potatoes - cherry tomatoes - Italian basil - red onions - capers - black olives - toasted multigrain bread</p> <p>INSALATA CAPRESE 500.- Tomatoes - burrata - basil pesto - balsamic reduction</p> <p>INSALATA DI CESARE A DUE COLORI 390.- Roman lettuce - radicchio - crispy bacon - anchovy's sauce - parmesan - crispy bread</p> <p>SALMONE AFFUMICATO E VERDURE 490.- Smoked salmon - grilled vegetable salad - lemon dressing - avocado pure</p> <p>RUCOLA E SALSICCIA 430.- Grilled Italian sausages - rocket salad - cherry tomatoes - aged balsamic vinegar - olive oil</p>	<p>BRUSCHETTA CLASSICA 370.- Grilled ciabatta bread - heritage tomatoes salsa - balsamic reduction - fresh basil</p> <p>ROTOLO DI CESARE E GAMBERETTI 430.- Caesar wrap - tortilla - marinated sautéed shrimps</p> <p>PANINO AL PROSCIUTTO CON RUCOLA PARMIGIANO E MOZZARELLA 430.- Homemade ciabatta bread - Parma ham - rocket leaves - parmesan - buffalo mozzarella - semidry tomatoes</p> <p>FOCACCIA AL TONNO 430.- Homemade focaccia bread - grilled yellow fin tuna - sautéed ratatouille vegetables - fresh tomatoes - mayonnaise</p> <p>HAMBURGER DI POLLO 520.- Grilled chicken - garden leaves - cheese sauce - fresh tomatoes - Parmesan flakes</p> <p>HAMBURGER ALL'ITALIANA 650.- Black Angus beef patty - semidry tomato - sautéed porcini - parmesan - mascarpone cheeses - truffle paste - lettuce - onions ring</p> <p><i>All sandwiches come with French fries and truffle mayo</i></p>	<p>SPAGHETTI - PENNE - RIGATONI - LINGUINE</p> <p>POMODORO 370.- Tomato sauce - parmesan</p> <p>ARRABBIATA 380.- Tomato sauce - garlic - chili - parmesan</p> <p>AMATRICIANA 490.- Tomato sauce - dried pork cheek - onions - parmesan</p> <p>BOLOGNESE 490.- Beef sauce - tomato sauce - parmesan</p> <p>CARBONARA 490.- Eggs - dried pork cheek - parmesan - pecorino cheese</p> <p>PESTO E POMODORINI 400.- Basil pesto - cherry tomatoes</p> <p>LASAGNA CLASSICA 500.- Layer pasta - beef sauce - parmesan</p> <p>MARI E MONTI 480.- Cream - Parmesan cheese - mushroom - prawns</p>
PIZZA	ON GRILL	DESSERT
<p>MARGHERITA 400.- Tomato - mozzarella - parmesan</p> <p>PROSCIUTTO E RUCOLA 450.- Tomato - mozzarella - Parma ham - rocket - parmesan</p> <p>DI MARE 520.- Mix seafood - tomato - mozzarella</p> <p>BOSCAIOLA 420.- Tomato sauce - mozzarella - mushrooms - wild rocket - and Parmesan flakes</p> <p>CAPRICCIOSA 460.- Tomato sauce - Mozzarella - mushroom - black olives - Artichokes - cooked ham</p> <p>DIAVOLA 420.- Tomato sauce - Mozzarella - spicy salami - chili</p> <p>NAPOLETANA 410.- Tomato sauce - Mozzarella - anchovies - black olives</p>	<p>AUS GRAIN FED TENDERLOIN 1,490.-</p> <p>PORK CHOP 680.-</p> <p>NORWEGIAN SALMON 680.-</p> <p>MARINATED CHICKEN THIGH 480.- <i>Choose your favorite side dish and sauce</i> Roast potatoes, Mashed potatoes, Grilled vegetables, Rocket leaves Salad, French fries, Red wine sauce Pepper gravy, Lemon butter</p>	<p>TIRAMISÚ 310.- Mascarpone cheese - coffee - lady finger biscuits - cacao powder</p> <p>GELATO 130.- Almond - vanilla - chocolate - pistachio - strawberry - coconut - passionfruit - vanilla truffle - old passion - chocolate - mango - lemon sorbet - cappuccino</p> <p>TORTA CAPRESE 310.- Caprese cake - almond ice cream</p>



Spicy



Vegetarian



Pork



Beef



Chef's Recommendation

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La Gritta

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Notable Italian Chef Joins La Gritta's Culinary Team

Chef Marco Cacia, 40, formerly in charge of Western cuisine for five-star luxury resorts, is a native of Sicily. His hometown is the largest island in the Mediterranean Sea and renowned for its unique cooking styles reflecting its rich history and diverse cultures that influenced the island over the past two millennia. The cuisine of Sicily combines Italian cooking with influences from various cultures that have shaped the island's history, including Greek, Spanish, French, Jewish, and Arab.

Chef Marco respects the history of La Gritta's dishes as he experiments with new techniques to reinvent the menu. As a young chef at university, he studied at Alma, the most authoritative center for high education in Italian cuisine and hospitality internationally. Chef Marco trained under Gualtiero Marchesi, the world-famous Italian chef and founder of new Italian cuisine. Marchesi contributed most to developing Italian cuisine by creating the Italian version of French nouvelle cuisine.

"The ingredients I use come from Southern Italy, as my hometown is in Sicily. The olive oil is a crucial ingredient for our cuisine and the seafood is abundant in Italy's huge coastline. We have an exceptional meat cut, such as the tomahawk, T-bone and tenderloin, all imported from Australia and grain fed. At La Gritta, I balance local ingredients with our imported selections," said Chef Marco. "My favourite dishes are all kinds of risottos. They are mostly dishes from northern Italy, but I love to cook the risotto with meat, seafood and vegetarian."

Chef De Cuisine Marco Cacia

APPETIZER

CAPRESE SALAD 🌿	500
Burrata mozzarella - tomato salad - almonds basil pesto - grissini	
CARPACCIO DI SPIGOLA CON SALSA SICILIANA AL LIMONE, OLIVE, CAVIALE E MAYONNAISE DI TONNO	550
Thin sliced marinated seabass fillet - lemon tomato salsa - olives - capers - caviar - tuna mayo	
INSALATA DI GRANCHIO 👍 △	590
Blue swimmer crab salad - avocado - tomato - crispy bread - marinated cucumber	
CARPACCIO DI MANZO AL TARTUFO 🐄 △	560
Slice Australian grain feed tenderloin - truffle mayo - wild rocket - parmesan cheese and slice black truffle	
CROSTINO CAPONATA 🌿	390
Fried eggplant with olives - capers and onions topped with marinated ricotta cheese	
INSALATA DI TONNO	480
Garden leaves - seared yellow fin tuna - boiled eggs - potatoes - tomatoes and citrus vinaigrette	
PARMIGIANA DI MELANZANE 🌿	380
Baked eggplant - tomato sauce - provolone and parmesan cheeses - crispy lavosh	
BRUSCHETTA AL ROAST BEEF CON TARTUFO 👍 🐄 △	570
Grilled bread slices - roast beef-mascarpone - parmesan cream-sautéed mushrooms - fresh truffle	
ANTIPASTO MISTO (TO SHARE FOR 2-4 PERSONS) 🐷 △	(2 pax) (4 pax) 1,390 2,090
Parma ham - salami cacciatore - mortadella pistachio - truffle pecorino - gorgonzola - walnuts - mix cooked ham - spicy salami marinated olives - grilled vegetables - mix bruschetta	

SOUP

MINISTRONE DI VERDURE 🌿	390
Mixed vegetable stew - garlic bread	
VELLUTATA DI FUNGHI E PANE ARROSTITO 🌿	440
Porcini - champignon mushroom soup - truffle - aromatic grilled bread	
ZUPPA DI PESCE 🐟 △	550
Tomato based soup - squid - tiger prawn - shrimps - clams - mussels - crispy bread slice	

🌿 Spicy

🌿 Vegetarian

🐷 Pork

🐄 Beef

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SIGNATURE PASTA & RISOTTO

FETTUCCINE ALLA NORCINA 🐷	550
Homemade flat noodles - truffle sauce - Italian sausages - cream - Parmesan	
SPAGHETTI ALLA CHITARRA AL RAGU' DI AGNELLO	530
Square spaghetti - white lamb ragu' - cherry tomatoes - pecorino	
RAVIOLI DI GRANCHIO CON SALSA DI GAMBERI E ZUCCHINI	500
Ravioli pasta - crab meat - prawns - zucchini sauce - cream - white wine	
GNOCCHI ALLA SORRENTINA 🌿	500
Homemade potato dumplings - tomato sauce - parmesan - fresh mozzarella	
RISOTTO PORCINI E TARTUFO 🌿	640
Porcini mushroom risotto - truffle paste - crispy parmesan chips	
RISOTTO ALLO SCOGLIO	690
Prawns - tiger prawns - squid - clams - mussels white wine - crab bisque	
RISOTTO BARBABIETOLA E GAMBERI	670
Beetroot - prawns - tiger prawns - stracciatella cheese	
RISOTTO ALLA MILANESE △	920
Braised veal shank - Saffron - Parmesan	
RAVIOLI DI SPINACI CON GORGONZOLA E NOCI 🌿	500
Ravioli spinach ricotta - walnuts - gorgonzola sauce	
TAGLIATELLE AL GRANCHIO	530
Homemade whole eggs noodles - blue Crab meat - cherry tomato - white wine - parsley	

CLASSIC PASTA

Choose between spaghetti, penne, linguine or rigatoni

POMODORO 🌿	370
Tomato sauce - parmesan	
ARRABBIATA 🌿🌶️	380
Tomato sauce - garlic - chili - parmesan	
BOLOGNESE 🐮	490
Beef - tomato sauce - parmesan	
CARBONARA 🐷	490
Eggs - dried pork cheek - parmesan - pecorino cheese	
LASAGNA CLASSICA 🐮	500
Layered pasta - beef sauce - parmesan	
AMATRICIANA 🐷	490
Tomato sauce - dried pork cheek - onion and parmesan	

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MAIN DISH

PORCHETTA DI POLLO CON SALASA ALLA PARMIGIANA DI MELANZANE 🍷	690
Chicken thigh roast - eggplant tomato sauce - capers - almonds - 4 cheese sauce	
STINCO DI AGNELLO CON POLENTE PARMIGIANO △	990
Slow cook lamb shank - Parmesan creamy polenta	
FILETTO DI MANZO RUCOLA E PARMIGIANO 🍷 🍷 △	1,490
Grain fed grilled beef tenderloin - rocket salad - crispy parmesan chips - sautéed mushrooms	
BRANZINO E GAMBERONI ALLO ZAFFERANO 🍷 △	920
Pan fried seabass and tiger prawns potato croquet - saffron sauce	
SALMONE GRIGLIATO CON SPINACI E BURRO AL LIMONE	890
Grilled salmon fillet - butter lemon dressing - creamy spinach	
BISTECCA ALLA FIORENTINA (1 KG) 🍷 △	2,800
Australian T-bone steak - roasted garlic (choose 1 sauce and 1 side dish)	
BISTECCA WAGYU CON L'OSSO (1.2-1.3 KG) 🍷 △	4,900
Wagyu Tomahawk - roasted garlic (choose 1 sauce and 2 side dishes)	

SIDE DISHES	PIZZA GOURMET
230 Parmesan / Mash potatoes Mixed salad leaves, corn, onion, cherry tomatoes, cucumber, and black olives Patate Al Forno Al Rosmarino Oven roasted rosemary potatoes French fries Mixed grilled vegetables Parmesan risotto Sautéed creamy spinach with cherry tomatoes and parmesan	PROSCIUTTO BURRATA 🍷 650 Tomato sauce - Parma ham - burrata - almond basil pesto - mozzarella - rocket leaves
	PATATE SALSICCIA PROVOLONE E TARTUFO 🍷 🍷 640 Sautéed potatoes - Italian sausages - fresh truffle - smoked provolone cheese
	ZUCCA E AGNELLO BRASATO 🍷 620 Pumpkin pure - mozzarella - braised lamb roasted potatoes
	PISTACCHIO E MORTADELLA 🍷 590 Pistachio pesto - mozzarella - mortadella - pistachio crumble
SAUCES	CLASSIC PIZZA
Salsa Al Vino Rosso Red wine sauce Fondo Bruno Alla Cipolla Onion gravy Salsa Al Pepe Verde Green peppercorn sauce Salsa Al Gorgonzola Gorgonzola sauce Salsa Al Funghi Porcini Porcini mushroom sauce	MARGHERITA 🍷 400 Parmesan - tomato sauce - mozzarella
	SALAMI 🍷 430 Salami - tomato sauce - mozzarella
	DI MARE 520 Mixed seafood - tomato sauce - mozzarella

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