ANTIPASTI
APPETIZER

Antipasto Misto Della Casa — 850
Imported mixed cold cuts "Antonio's Style"

Carpaccio Di Manzo Con Rucola e Parmigiano — 480
Beef carpaccio with rucola and parmesan cheese in a lemon and oil dressing

Carpaccio Di Salmone Affumicato Con Capperi e Olive — 380
Salmon carpaccio with capers and olives in a lemon and oil dressing

Funghi Tagliati a Fettine Sottili, Con Mozzarella Fusa e Timo (Veg.) — 550
Imported sliced mushrooms with melted mozzarella and thyme

Mozzarella in Carozza con salsa fresca di Pomodori — 380
Deep-fried mozzarella with anchovies served with mixed salad and tomato salsa

Salsiccia alla Griglia con Rucola — 450
Grilled italian sausage with rucola salad

Melanzane alla Parmigiana (Veg.) — 380
Baked eggplant with mozzarella, parmesan, tomatoes and basil

Fegato d'Oca ai Due Frutti — 890
Imported pan-fried duck foie gras, served with a selection of fruit sauces and a fresh rucola salad

Filetto di Manzo alla Tartara — 490
Minced australian tenderloin tartare "Antonio's Style"

Padella di Capesante — 690
Pan-fried imported scallops served with sauteed spinach, fresh rocket and balsamic cream sauce

Verdure Verdi Condite alla Perfezione (Veg.) — 320
Perfectly dressed-up mixed vegetables

Cozze all' Arrabbiata — 550
Imported sautéed mussels in spicy tomato sauce and garlic

Vongole al Vino Bianco — 550
Imported sautéed clams in a white wine sauce

Fritto di Calamari e Gamberi — 420
Deep-fried squid and prawns

ZUPPE
SOUPS

Minestrone Di Verdure al Pesto (Veg.) — 340
Vegetable soup with pesto "Antonio's Style"

Zuppa Piccante di Crostacei con Piselli — 390
Spicy seafood soup with green peas

Zuppa all' Aragosta — 420
Cream of lobster bisque

Zuppa di Tartufo (Veg.) — 420
Cream of black truffle soup

Zuppa al Pomodoro (Veg.) — 340
Tomato & fresh basil soup

All prices are quoted in Thai Baht and are subject to 10% service charge and 7% government tax.

PASTA TRADIZIONALE DI SEMOLA E GRANO DURO
TRADITIONAL PASTA MADE FROM DURUM WHEAT SEMULE

a choice of penne, spaghetti, capellini, fusilli, linguine, rigatoni, orecchiette or fettuccine

All' Arrabbiata *(Veg.)* 340
Spicy tomato sauce and garlic

Alla Puttanesca 380
Tomato sauce, anchovies, capers and olives

All' Amatriciana 380
Tomato sauce, pancetta, onions, garlic and grated parmesan cheese

Al Pomodoro *(Veg.)* 340
Tomato sauce and basil

Alla Bolognese 400
Meat Sauce

Alla Siciliana *(Veg.)* 380
Tomato sauce, garlic, eggplant, oregano, ricotta cheese and parsley

Alla Carbonara 380
Egg, pancetta, fresh cream and parmesan cheese

Al Pesto *(Veg.)* 380
Blend of fresh basil, pine nuts, sheep's cheese and extra virgin olive oil

Alla Fiorentina *(Veg.)* 380
Light creamy sauce cooked with mushroom, garlic, cheese & spinach

Quattro Formaggi *(Veg.)* 450
A blend of four different kinds of italian cheese

Alla Marinara 450
A blend of fresh mixed seafood in a tomato sauce

Alla Vongole con Vino Bianco 450
Clams in a white wine sauce

Al Nero di Seppia 450
In a squid ink sauce

Gamberetti con il suo Caviale 450
Prawns, prawn egg roe, garlic, extra virgin olive oil & hot chillies

Salsiccia con Salsa di Pomodoro e Crema 400
Italian sausage, fresh cream and tomato sauce

Aglio, Olio e Peperoncino *(Veg.)* 340
Garlic, extra virgin olive oil and red hot chillies

Specialità di Antonio 490
Porcini mushrooms with a San Daniele prosciutto in a black truffle cream sauce

Al Ragu di Agnello 420
Minced lamb stewed in a rich tomato sauce

*Gluten Free pastas are available on request, additional cost will apply.

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PASTA ALL' UOVO FATTA IN CASA
HOME-MADE EGG PASTA MADE FROM "OO" FLOUR

Lasagna alla Bolognese 400
Mamma's traditional lasagna with meat sauce

Gnocchi al Gorgonzola *(Veg.)* 380
Potato dumplings in gorgonzola cheese sauce

Cannelloni di Magro *(Veg.)* 360
Pasta rolls filled with ricotta cheese and spinach

Cannelloni di Manzo 380
Pasta rolls filled with stewed meat topped with melted mozzarella and tomato sauce

Tortellini di Magro *(Veg.)* 360
Navel shaped pasta filled with ricotta cheese and spinach

Tortellini di Manzo 380
Navel shaped pasta filled with stewed meat topped with melted mozzarella and tomato sauce

RISOTTI
ITALIAN CREAMY RICE

Risotto alla Pescatora 490
Italian rice "Fisherman Style" with seafood

Risotto ai Carciofi e Zucchine *(Veg.)* 450
Italian rice with artichokes and zucchini

Risotto alla Salsiccia e Zafferano 490
Italian rice with fresh home-made Italian sausage and saffron

Risotto ai Quattro Formaggi *(Veg.)* 490
Italian rice with four different kinds of Italian cheese

Risotto al Nero di Seppia 490
Italian rice in sac of squid, garlic, olive oil with a splash of white wine

Risotto al Tartufo *(Veg.)* 490
Italian rice in a cream of black truffle sauce

Risotto al Vino Rosso con Fegato d'Oca 550
Italian rice in a red wine, topped with pan-seared foie gras and a light drizzle of truffle oil

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ANTONIO'S "FAMOUS" HOUSE DISHES

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Home-made Ravioli Filled with Porcini Mushrooms, Topped with a Cream of Black Truffle Sauce (Veg.) 690
"A must try dish, this is the one that put us firmly on the map. Hands down, it's our signature dish...you haven't been to Antonio's if you've never tried our famous ravioli - truly one of a kind!"

490

White Asparagus Wrapped in Parma Ham, Topped with a Cream Gorgonzola Cheese Sauce
"A delicate combination of explosive flavours. If you like your sauces rich, this is the one you should go for!" 720

Penne "Lamb Shank" (a traditional dish dedicated to my family)
"Picture this…my mother would awake around 7am every Sunday morning, start preparing the lamb shanks, which she would stew for over two hours in a rich tomato sauce. The aroma would then filter through into our bedrooms and at that moment, I knew it was a Sunday and lunch was about to be served! Need I say more?" 1400

Whole "Live" Mud Crab, Capellini, Aglio Olio e Peperoncino
"Always a house favourite. Whole 'live' mud crab, served with angel hair pasta, cooked in garlic, extra virgin olive oil and red hot chillies…and don't worry, no work required, we clean the crab for you!" 350 (100 grams)

Imported Whole Lobster
"Served with a choice of pasta or baked "Thermidor" style" 820

Veal Saltimbocca - "A Classic"
"Australian sliced veal, topped with Parma ham and sage leaves, served with a light marsala sauce." 1200

Veal Rack Pan-fried in Bread Crumbs (Alla Milanese)
"Australian veal rack pan-fried in bread crumbs, served with sautéed potatoes and seasoned vegetables." 820

Veal Ossobuco with Risotto Saffron
"Stewed Australian veal ossobuco in a rich red wine gravy sauce, served with saffron risotto and assorted sautéed vegetables" 900

Pork Cordon Bleu
"Imported pork cutlet with mushroom, ham and cheese filling, served with a light mustard sauce." 850

Grilled Baby Chicken
"Imported whole baby chicken, grilled with italian herbs, served with sautéed vegetables, potatoes and a red wine gravy sauce" 550

Baked Avocado
"Imported avocado baked with prawns topped with melted mozzarella and aged parmesan, served with a light mix salad on the side" 650

Burrata Cheese
"Fresh imported italian cheese with a shell of solid mozzarella mildly flavored, filled with cream and soft mozzarella filaments with a rich buttery texture and flavor."

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SECONDI DI PESCE
FISH MAIN COURSES

Pan-fried Barramundi — 690
Served with a rucola salad

Snow Fish Cartoccio — 900
Snow fish, clams, asparagus, artichoke, olives and capers baked in a white wine sauce

Fish of the day
(please ask your waiter for our daily specials)

CARNE IMPORTATA ALLA GRIGLIA
AUSTRALIAN IMPORTED MEAT ON THE GRILL

"The word Wagyu refers to all Japanese beef cattle ('Wa' means Japanese or Japanese style and 'gyu' means cattle). Here at Antonio's we have selected for you the Tajiri or Tajima which is genetically outstanding and produces highly marbled beef. This is the bloodline that many Australian producers have decided to focus on and this is, in our opinion, one of the finest flavoured meats on the

1800

Char-grilled Tajima Wagyu 500 Day Grain-fed Tenderloin Fillet Steak
(200 grams) 4-5 Marbling

2300

Char-Grilled Tajima Wagyu 500 Day Grain-fed Rib-Eye Steak
(300 grams) 4-5 Marbling

450
(100 grams)

"The Tomahawk"
"The Mother of all Beef: Char-Grilled, Australian "Wagyu" Prime Rib, 450 day grain-fed, 4-5 marbling. Served with seasoned vegetables and sautéed potatoes on the side and Antonio's recommended sauces. It serves up to 3-4 persons. Please ask your waiter for the available sizes.

1300

Char-Grilled Rack of Lamb
(3 succulent racks per portion)

Recommended Sauces:

Green Pepper - Gorgonzola Cheese - Black Truffle - Red Wine gravy

*All dishes are served with seasoned vegetables and sautéed potatoes

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LE INSALATE
SALADS

Insalata di Mare 420
Mixed fresh seafood with a splash of white wine served with a light house dressing

Insalata di Avocado 480
Avocado, rocket, prawns, pine nuts, parmesan cheese served in a balsamic dressing

Insalata Mista *(Veg.)* 350
A combination of a fresh mix salad, with a cherry tomatoes, capsicum, shredded carrot, shaved raddish, served in a special Antonio's dressing

Insalata Caprese *(Veg.)* 380
Sliced tomatoes, fresh mozzarella cheese, young basil leaves, extra virgin olive oil with a drizzle of balsamic vinegar

Insalata di Tartufo Nero *(Veg.)* 490
A fresh mixed salad, topped with a cream of black truffle sauce and gorgonzola cheese

Insalata alla Giulio Cesare 380
A mix of ice-berg and romain salad with anchovie, shaved parmesan, crispy bacon, crouton, served in a special Caesar dressing, " Antonio's Style".

Insalata di Rucola *(Veg.)* 360
Rucola, cherry tomatoes, pine nuts, shaved parmesan cheese and a light house dressing

Insalata Mediterranea *(Veg.)* 380
Capsicum, onions, olives, sundried tomatoes, feta cheese, mixed salad served in a balsamic dressing

I DOLCI
HOME-MADE DESSERTS

Tiramisú 220
Home-made traditional tiramisú

Panna Cotta al Pistacchio 220
Cooked double cream with pistacchio topping

Torta al Cioccolato con Lava al Centro 380
Semi baked molten chocolate cake served with home-made vanilla ice cream

Strudel di mele 380
Sweet apples, nuts and raisins spiced with cinnamon, wrapped in a phyllo pastry served on a bed of vanilla cream sauce

Cassata 220
Traditional Italian Ice cream layered with vanilla, chocolate and panettone

Tartufo alla Ferrero Rocher 220
Truffle shaped hazelnut ice cream coated with Ferrero Rocher flakes on the out-side with an inner core of chocolate ice-cream

GELATI
CLASSIC HOME-MADE ITALIAN ICE-CREAM BY SCOOP

Double Chocolate • Vanilla • Pistachio 150
Hazelnut • Strawberry Sorbet • Lemon Sorbet

SELEZIONE DEI MIGLIORI FORMAGGI IMPORTATI DA ANTONIO 650
ANTONIO'S SELECTION OF HIS BEST IMPORTED CHEESES

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