

ANTIPASTI APPETIZER

Antipasto Misto Della Casa <i>Imported mixed cold cuts "Antonio's Style"</i>	890
Carpaccio Di Manzo Con Rucola e Parmigiano <i>Beef carpaccio with rucola and parmesan cheese in a lemon and oil dressing</i>	480
Carpaccio Di Salmone Affumicato Con Capperi e Olive <i>Salmon carpaccio with capers and olives in a lemon and oil dressing</i>	450
Funghi Tagliati a Fettine Sottili, Con Mozzarella Fusa e Timo (Veg.) <i>Imported sliced mushrooms with melted mozzarella and thyme</i>	550
Mozzarella in Carozza con salsa fresca di Pomodori <i>Deep-fried mozzarella with anchovies served with mixed salad and tomato salsa</i>	420
Salsiccia alla Griglia con Rucola <i>Grilled Italian sausage with rucola salad</i>	480
Melanzane alla Parmigiana (Veg.) <i>Baked eggplant with mozzarella, parmesan, tomatoes and basil</i>	450
Fegato d'Oca ai Due Frutti <i>Imported pan-fried duck foie gras, served with a selection of fruit sauces and a fresh rucola salad</i>	890
Filetto di Manzo alla Tartara <i>Minced Australian tenderloin tartare "Antonio's Style"</i>	490
Padella di Capesante <i>Pan-fried imported scallops served with sauteed spinach, fresh rocket and balsamic cream sauce</i>	720
Verdure Verdi Condite alla Perfezione (Veg.) <i>Perfectly dressed-up mixed vegetables</i>	380
Cozze all' Arrabbiata <i>Imported sautéed mussels in spicy tomato sauce and garlic</i>	550
Vongole al Vino Bianco <i>Sautéed clams in a white wine sauce</i>	550
Fritto di Calamari e Gamberi <i>Deep fried squid and prawns</i>	480

ZUPPE SOUPS

Minestrone Di Verdure al Pesto (Veg.) <i>Vegetable soup with pesto "Antonio's Style"</i>	350
Zuppa Piccante di Crostacei <i>Spicy seafood soup</i>	400
Zuppa all' Aragosta <i>Cream of lobster bisque</i>	420
Zuppa di Tartufo (Veg.) <i>Cream of black truffle soup</i>	420

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PASTA TRADIZIONALE DI SEMOLA E GRANO DURO
TRADITIONAL PASTA MADE FROM DURUM WHEAT SEMOLE
a choice of penne, spaghetti, capellini, fusilli, linguine, rigatoni, orecchiette or fettuccine

All' Arrabbiata (Veg.) <i>Spicy tomato sauce and garlic</i>	340
Alla Puttanesca <i>Tomato sauce, anchovies, capers and olives</i>	380
All' Amatriciana <i>Tomato sauce, pancetta, onions, garlic and grated parmesan cheese</i>	380
Al Pomodoro (Veg.) <i>Tomato sauce and basil</i>	340
Alla Bolognese <i>Meat Sauce</i>	400
Alla Siciliana (Veg.) <i>Tomato sauce, garlic, eggplant, oregano, ricotta cheese and parsley</i>	380
Alla Carbonara <i>Egg, pancetta, fresh cream and parmesan cheese</i>	380
Al Pesto (Veg.) <i>Blend of fresh basil, pine nuts, sheep's cheese and extra virgin olive oil</i>	380
Alla Fiorentina (Veg.) <i>Light creamy sauce cooked with mushroom, garlic, cheese & spinach</i>	380
Quattro Formaggi (Veg.) <i>A blend of four different kinds of italian cheese</i>	450
Alla Marinara <i>A blend of fresh mixed seafood in a tomato sauce</i>	450
Alla Vongole con Vino Bianco <i>Clams in a white wine sauce</i>	450
Al Nero di Seppia <i>In a squid ink sauce</i>	450
Gamberetti con il suo Caviale <i>Prawns, prawn egg roe, garlic, extra virgin olive oil & hot chillies</i>	450
Salsiccia con Salsa di Pomodoro e Crema <i>Italian sausage, fresh cream and tomato sauce</i>	400
Aglione, Olio e Peperoncino (Veg.) <i>Garlic, extra virgin olive oil and red hot chillies</i>	340
Specialità di Antonio <i>Porcini mushrooms with a San Daniele prosciutto in a black truffle cream sauce</i>	490
Al Ragù di Agnello <i>Minced lamb stewed in a rich tomato sauce</i>	420

*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 <i>Mamma's traditional lasagna with meat sauce</i>	400
Gnocchi al Gorgonzola (Veg.) <i>Potato dumplings in gorgonzola cheese sauce</i>	380
Cannelloni di Magro (Veg.) <i>Pasta rolls filled with ricotta cheese and spinach</i>	360
Cannelloni di Manzo <i>Pasta rolls filled with stewed meat topped with melted mozzarella and tomato sauce</i>	380
Tortellini di Magro (Veg.) <i>Navel shaped pasta filled with ricotta cheese and spinach</i>	360
Tortellini di Manzo <i>Navel shaped pasta filled with stewed meat topped with melted mozzarella and tomato sauce</i>	380

RISOTTI ITALIAN CREAMY RICE

Risotto alla Pescatora <i>Italian rice "Fisherman Style" with seafood</i>	490
Risotto ai Carciofi e Zucchine (Veg.) <i>Italian rice with artichokes and zucchini</i>	450
Risotto alla Salsiccia e Zafferano <i>Italian rice with fresh home-made Italian sausage and saffron</i>	490
Risotto ai Quattro Formaggi (Veg.) <i>Italian rice with four different kinds of Italian cheese</i>	490
Risotto al Nero di Seppia <i>Italian rice in sac of squid, garlic, olive oil with a splash of white wine</i>	490
Risotto al Tartufo (Veg.) <i>Italian rice in a cream of black truffle sauce</i>	490
Risotto al Vino Rosso con Fegato d'Oca <i>Italian rice in a red wine, topped with pan-seared foie gras and a light drizzle of truffle oil</i>	550

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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.) <i>"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!"</i>	720
White Asparagus Wrapped in Parma Ham, Topped with a Cream Gorgonzola Cheese Sauce <i>"A delicate combination of explosive flavours. If you like your sauces rich, this is the one you should go for!"</i>	490
Penne "Lamb Shank" (a traditional dish dedicated to my family) <i>"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?"</i>	750
Whole "Live" Mud Crab, Capellini, Aglio Olio e Peperoncino <i>"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!"</i>	1400
Imported Whole Lobster <i>"Served with a choice of pasta or baked "Thermidor" style"</i>	380 (100 grams)
Veal Saltimbocca - "A Classic" <i>"Australian sliced veal, topped with Parma ham and sage leaves, served with a light marsala sauce."</i>	820
Veal Rack Pan-fried in Bread Crumbs (Alla Milanese) <i>"Australian veal rack pan-fried in bread crumbs, served with sautéed potatoes and seasoned vegetables."</i>	1200
Veal Ossobuco with Risotto Saffron <i>"Stewed Australian veal ossobuco in a rich red wine gravy sauce, served with saffron risotto and assorted sautéed vegetables"</i>	850
Pork Cordon Bleu <i>"Imported pork cutlet with mushroom, ham and cheese filling, served with a light mustard sauce."</i>	900
Grilled Baby Chicken <i>"Whole baby chicken, grilled with Italian herbs, served with sautéed vegetables, potatoes and a red wine gravy sauce"</i>	890
Baked Avocado <i>"Imported avocado baked with prawns topped with melted mozzarella and aged parmesan, served with a light mix salad on the side"</i>	590
Burrata Cheese <i>"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."</i>	690

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SECONDI DI PESCE FISH MAIN COURSES

Pan-fried Barramundi <i>Served with seasonal grilled vegetables or mixed salad</i>	720
Snow Fish Cartoccio <i>Snow fish, clams, asparagus, artichoke, olives and capers baked in a white wine sauce</i>	900
Fish of the day <i>(please ask your waiter for our daily specials)</i>	

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). 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 market today. Here at Antonio's we also offer you a variety of Premium Australian cuts from different regions in Australia. Choose your favorite cut and enjoy the Experience.”

Char-grilled Wagyu Grain-fed Tenderloin Fillet Steak <i>(200 grams) 5+ Marbling</i>	1800
Char-Grilled Wagyu Grain-fed Rib-Eye Steak <i>(300 grams) 5-6 Marbling</i>	2300
“The Tomahawk” <i>“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 sauce. It serves up to 3-4 persons. Please ask your waiter for the available sizes.</i>	450 (100 grams)
Char-Grilled Rack of Lamb <i>(3 succulent racks per portion)</i>	1300

Recommended Sauces:

Gorgonzola Cheese - Black Truffle - Red Wine Pepper

**All dishes are served with seasoned vegetables and sautéed potatoes*

LE INSALATE SALADS

Insalata di Mare <i>Mixed fresh seafood with a splash of white wine served with a light house dressing</i>	420
Insalata di Avocado <i>Avocado, rocket, prawns, pine nuts, parmesan cheese served in a balsamic dressing</i>	480
Insalata Mista (Veg.) <i>A combination of a fresh mix salad, with a cherry tomatoes, capsicum, shredded carrot, shaved raddish, served in a special Antonio's dressing</i>	350
Insalata Caprese (Veg.) <i>Sliced tomatoes, fresh mozzarella cheese, young basil leaves, extra virgin olive oil with a drizzle of balsamic vinegar</i>	380
Insalata di Tartufo Nero (Veg.) <i>A fresh mixed salad, topped with a cream of black truffle sauce and gorgonzola cheese</i>	490
Insalata alla Giulio Cesare <i>A mix of ice-berg and romain salad with anchovie, shaved parmesan, crispy bacon, crouton, served in a special Caesar dressing, "Antonio's Style".</i>	380
Insalata di Rucola (Veg.) <i>Rucola, cherry tomatoes, pine nuts, shaved parmesan cheese and a light house dressing</i>	360
Insalata Mediterranea (Veg.) <i>Capsicum, onions, olives, sundried tomatoes, feta cheese, mixed salad served in a balsamic dressing</i>	380

I DOLCI HOME-MADE DESSERTS

Tiramisú <i>Home-made traditional tiramisú</i>	220
Panna Cotta al Pistacchio <i>Cooked double cream with pistacchio topping</i>	220
Torta al Cioccolato con Lava al Centro <i>Semi baked molten chocolate cake served with home-made vanilla ice cream</i>	380
Strudel di mele <i>Sweet apples, nuts and raisins spiced with cinnamon, wrapped in a phyllo pastry served on a bed of vanilla cream sauce</i>	380
Cassata <i>Traditional Italian Ice cream layered with vanilla, chocolate and panettone</i>	220
Tartufo alla Ferrero Rocher <i>Truffle shaped hazelnut ice cream coated with Ferrero Rocher flakes on the out-side with an inner core of chocolate ice-cream</i>	220

GELATI CLASSIC HOME-MADE ITALIAN ICE-CREAM BY SCOOP

Double Chocolate ● Vanilla ● Pistachio Hazelnut ● Strawberry Sorbet ● Lemon Sorbet	150
SELEZIONE DEI MIGLIORI FORMAGGI IMPORTATI DA ANTONIO ANTONIO'S SELECTION OF HIS BEST IMPORTED CHEESES	650

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