



# La Gritta

ITALIAN RESTAURANT

## 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

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

## SOUP

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

🌿 Spicy

🌿 Vegetarian

🐷 Pork

🐄 Beef

👍 Chef's Recommendation

All prices are in Thai Baht and subject to 10% service charge and 7% VAT

\* A la carte items with △ sign incurs a small surcharge.

## SIGNATURE PASTA & RISOTTO

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

## CLASSIC PASTA

Choose between spaghetti, penne, linguine or rigatoni

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

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## MAIN DISH

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

SIDE DISHES	PIZZA GOURMET
<b>230</b> 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 Sauté creamy spinach with cherry tomatoes and parmesan	<b>PROSCIUTTO BURRATA</b> 🍷 <b>650</b> Tomato sauce - Parma ham - burrata - almond basil pesto - mozzarella - rocket leaves
	<b>PATATE SALSICCIA PROVOLONE E TARTUFO</b> 🍷 🍷 <b>640</b> Sautéed potatoes - Italian sausages - fresh truffle - smoked provolone cheese
	<b>ZUCCA E AGNELLO BRASATO</b> 🍷 <b>620</b> Pumpkin pure - mozzarella - braised lamb roasted potatoes
	<b>PISTACCHIO E MORTADELLA</b> 🍷 <b>590</b> 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	<b>MARGHERITA</b> 🍷 <b>400</b> Parmesan - tomato sauce - mozzarella
	<b>SALAMI</b> 🍷 <b>430</b> Salami - tomato sauce - mozzarella
	<b>DI MARE</b> <b>520</b> Mixed seafood - tomato sauce - mozzarella

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