



La Gritta

ITALIAN RESTAURANT

Chef Giordano Roscini Brings Authentic Italian to La Gritta

Giordano Roscini, 40, is the new Chef de Cuisine of La Gritta at Amari Phuket. Roscini is a native of Amelia, Umbria – one of the most ancient towns in central Italy famed for its rolling green mountains, hearty food and robust wine.

Roscini will introduce new menus and elevate La Gritta's traditional cuisine with modern culinary techniques honed from his years at the one Michelin star Casa Batavia in London. He's well-versed in picking the freshest and seasonal ingredients for special menus and sticks to his farm-to-table traditions gleaned from his formative years working in Umbria's farm hotels.

"I'm looking to bring high-quality ingredients to create menus from many regions. I will focus on unique and authentic recipes, such as introducing the region of Sicilia because the food there is a little different from all the other parts of Italy," Roscini said. "In Italy, the best cold cuts and cheeses are there – all with a variety. I will bring them from Italy to share with all my guests."

Roscini has been cooking since age ten. He found his passion for food when he started to cook for himself. At age 15, his culinary career took off after successfully running the culinary options for the Anita Hotel and the upmarket agriculturist restaurant at Agriturismo Piana Dele Selve Resort in Umbria.

For the past 20 years, Roscini has been working in Thailand and moving to Phuket was happenstance – an unplanned move that had unexpected but pleasant ramifications for his lifelong culinary journey. Roscini feels like he's a part of Phuket. The island's paradise setting, he said, inspires the food he cooks at La Gritta. "We have a fantastic restaurant with a beautiful view. The food must also be beautiful, authentic, and prepared. Guests can expect to feel like they're in Italy and forget they are in Phuket. I will recreate the perfect dining atmosphere and flavours following Italy's traditions."

Chef De Cuisine Giordano Roscini

APPETIZER

CARPRESE SALAD 🌿	490
Burrata mozzarella - tomatoes salad - almonds basil pesto - grissini	
CARPACCIO DI SPIGOLA CON SALSICCIA SICILIANA AL LIMONE, OLIVE, CAVIALE E MAYONNAISE DI TONNO	540
Thin sliced marinated seabass fillet - olives capers tomato lemon salsa - caviar - tuna mayo	
INSALATA DI GRANCHIO 👍	580
Alaskan king crab salad - avocado, tomato - crispy bread - marinated cucumber	
SALMONE SCOTTATO 🌿	490
Seared Norwegian salmon fillet - tomato gazpacho sauce - basil almonds pesto - grilled asparagus - semi-dry tomatoes	
TORRETTA DI VERDURE 🌿	380
Grilled vegetables tower - tomato sauce - béchamel - almonds basil pesto - parmesan - mozzarella	
BRUSCHETTA AL ROASTBEEF CON TARTUFO 👍 🐮	560
Grilled bread - roast-beef-mascarpone and parmesan cream-sautéed mushrooms - fresh truffle	
ANTIPASTO MISTO 🐷	890
Parma ham - salami cacciatore - mortadella pistachio - truffle pecorino - gorgonzola - walnuts-mix marinated olives - grilled artichokes	
INSALATA MISTA SALSICCIA E PECORINO 🐷	490
Mix lettuce salad with grilled Italian sausages - pecorino cheese - cherry tomatoes - olives	

SOUP

VELLUTATA DI FUNGHI E PANE ARROSTITO 🌿	420
Porcini - champignon mushrooms soup - truffle - aromatic grilled bread	
ZUPPA FRANTOIANA 🌿 👍	390
Tomato flavored mix beans - barley soup - vegetables	
ZUPPA DI PESCE 🐟	540
Mix seafood - spicy tomato soup - grilled bread	

🌿 Spicy

🌿 Vegetarian

🐷 Pork

🐮 Beef

👍 Chef's Recommendation

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

PASTA & RISOTTO

PAPPADELLE AL CINGHIALE 🐷	530
Homemade eggs large noodles - braised wild boar ragu	
FETTUCINE ALLA NORCINA 🐷	540
Handcrafted flat noodles - truffle sauce - Italian sausages	
SPAGHETTI ALLA CHITARRA AL RAGU DI AGNELLO	520
Square spaghetti - white wine lamb ragu	
RAVIOLI DI GRANCHIO CON SALSA DI GAMBERI E ZUCCHINI	490
Stuffed pasta - crab meat - prawns zucchini sauce	
RAVIOLI DI SPINACI CON GORGONZOLA E NOCI 🌳	490
Stuffed ravioli - spinach - ricotta - gorgonzola sauce - walnuts	
GNOCCHI ALLA SORRENTINA 🌳	490
Homemade potatoes dumpling - tomato sauce - parmesan - fresh mozzarella	
RISOTTO ALL 'ARAGOSTA	1,150
Carnaroli rice cooked in seafood sauce-grilled lobster	
RISOTTO PORCINI E TARTUFO 🌳	620
Porcini mushrooms risotto - truffle paste - crispy parmesan chips	

MAIN DISH

PORCHETTA DI POLLO CON SALASA ALLA PARMIGIANA DI MELANZANE 👍	680
Baked chicken roll - eggplant chunky sauce-caper berries - roasted almonds	
OSSOBUCO ALLA MILANESE 🐷	890
Braised veal shank - saffron risotto	
FILETTO DI MANZO RUCOLA E PARMIGIANO 🐮 👍	1,250
Grain fed grilled beef tenderloin- with rocket salad - crispy parmesan chips - sautéed mushroom - gorgonzola sauce	
MERLUZZO ALLA GHIOTTA 👍	890
Cod fish fillet - capers olives - tomatoes sauce	
SALMONE GRIGLIATO CON SPINACI E BURRO AL LIMONE	850
Grilled salmon fillet - creamy spinach - butter lemon dressing	

🌶️ Spicy

🌳 Vegetarian

🐷 Pork

🐮 Beef

👍 Chef's Recommendation

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

PIZZA GOURMET

PROSCIUTTO BURRATA 🐷 **620**

Tomato sauce - Parma ham - burrata stracciatella - fresh almonds basil pesto mozzarella - rocket leaves

PATATE SALSICCIA PROVOLONE E TARTUFO 👍🐷 **640**

Sautéed potatoes - Italian sausages - fresh truffle - smoked provolone cheese

4 FORMAGGI, PERE E NOCI 🌳 **590**

Mozzarella - gorgonzola - parmesan - provolone cheeses - fresh pears - walnuts

ZUCCHINE GAMBERI E RICOTTA **620**

Zucchini - shrimps - fresh tomato salsa - mozzarella - ricotta cream

DESSERT

TIRAMISU CLASSICO **300**

Lady finger- espresso coffee - mascarpone - eggs - cream - cocoa powder

PANNACOTTA AI FRUTTI DI BOSCO **280**

Vanilla pannacotta - mix berry sauce

CAPRESE DI CIOCCOLATO **300**

Almonds - chocolate cake - passion fruit ice cream

GELATO **120**

(Per Scoop)

Vanilla- chocolate - coffee - coconut - strawberry - pistachio mango - lemon - passion fruit - truffle

CHEESE BOARD COMBINATIONS

Formaggi Misti, Truffle Pecorino, Parmesan, Taleggio, Walnuts, Figs Jam and Honey

For special requests, please inquire with our team members.

 Spicy

 Vegetarian

 Pork

 Beef

 Chef's Recommendation

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