



A TASTE OF TIMELESS TRADITION

Arrabbiata / 190 🌿🌶️

Chopped tomatoes salad and chilly

Salami / 250 🌶️🐷

Mozzarella cheese and spicy salami

Aglia / 160 🌿

Garlic and olive oil

Parma / 260 🐷

Mozzarella cheese and Parma ham



Miste

Mixed of different
Bruschetta 7 pieces

Selection is fix cannot mix

420.-

3 Pieces a Portion/ Not Mixable



Margherita / 220 🌿

Mozzarella cheese and chopped tomatoes

Pomodoro / 180 🌿

Fresh chopped tomatoes salad

Mediterranea / 280 🌿

Chopped tomatoes with black olive and feta cheese

• Prices are in THB and subject 7% vat / No service charge

Zuppa

Minestrone / 320

Mixed fresh vegetable soup



Pomodoro / 320

Fresh tomato sauce and broth



Zucca / 320

Pumpkin, cream and parmesan



Insalate

Mista Salad / 290

Mixed green salad, carrot, bell pepper, tomatoes, onion and radish

Greca / 390

Mixed green salad with black olive, tomato and feta cheese

Mediterranea / 380

Grilled eggplant, grilled zucchini, bell pepper, sundries tomatoes, green salad, feta cheeses

Burratella / 480

Panzanella salad, tomato, cucumber, crutones, olives, capers, onion, lemon, burrata cheese, anchovies



All Salad are served with a basket of Bread

Extra Bread basket / 160

Ortolana / 360

Mixed green salad, tuna chunk, black olives tomato and roasted potato slice



Caesar Bacon / 380

Fresh romaine lettuce, parmesan slices, crumble bacon, crouton, serve with home made Caesar dressing.

Caesar Chicken / 360

Fresh romaine lettuce, parmesan slices, roasted chicken, crouton, serve with home made Caesar dressing.



Italian Vinegar
Extra virgin Olive Oil
Mediterranean Sea Salt



Peperoni con Bagna Cauda / 480

Roasted paprika with anchovy and garlic Bagna Cauda sauce. Flavorful dish with smoky and sweet notes. The anchovies richness and saltiness, blending with garlic, elevating simple ingredients to gourmet status in a Mediterranean-inspired dish.



Caprese Mozzarella / 360

Fresh mozzarella and tomatoes



Caprese Burrata / 420

Fresh Burrata and tomatoes

Have you ever tried

Burrata

An Italian BUFFALO milk cheese made from mozzarella and cream. The outer casing is solid cheese, while the inside contains stracciatella and cream, giving it an unusual, soft texture.

“IT IS TYPICAL OF PUGLIA REGION”

Umberto's Cuisine



Grand Umberto

The Grand Umberto is a mixed "Tagliere" of Cold cuts, Cheeses, fresh Burrata, olives, grilled vegetable, Focaccia , Grape and mixed nuts !

Served with honey, jam and a basket of bread.

A perfect sharing platter / 1450



Antipasti



Affettato Misto / 480

A classic Italian appetizer made of a great selection of 5 mixed cold cuts

Parma Melone & Ricotta / 540

Orange cantaloupe served with parma ham, fresh ricotta cheese, rocket salad



Parma e Burrata / 590

Great combination of quality aged parma Ham and Fresh burrata with rocket salad



All appetizer are served with a basket of Bread
Extra Bread basket / 160



Carpacci



Carpaccio di Bresaola / 520

Raw aged beef with parmesan slice, limonette sauce, rocket salad

Carpaccio di Manzo (Wagyu) / 590

Fresh raw Wagyu beef served with parmesan sliced, limonette sauce and rocket salad

Vitello Tonnato / 560

Boiled veal Wagyu eye round topped with creamy tuna sauce containing mayonnaise, anchovies, tuna, and capers. It's Piedmont's famous

Carpaccio di Barbabietola / 490

Roasted beetroot, orange segment, feta cheese, balsamic, caramelized walnuts, orange dressing.



Carpaccio di Tonno / 520

Fresh raw tuna served with limonette sauce, capers and onion



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Spaghetti e Penne

Penne Puttanesca / 380 🐟

Penne with tomato sauce mixed with anchovies, capers, and black olives

Penne Arrabbiata / 280 🌿🌶️

Penne with spicy tomato arrabbiata sauce

Penne Vegetariana / 320 🌿

Penne with tomato sauce mixed with fresh vegetables and mushrooms

Spaghetti Seafood / 560 🐟

Spaghetti with fresh mixed seafood with options of white wine sauce or tomato sauce

Spaghetti Vongole / 450 🐟

Spaghetti with live clams from Italy with options of "white wine sauce or tomato sauce"

Note: as the clams are alive, they might be sandy sometimes

Spaghetti Cartoccio / 720 🐟

This is one of the creation of our Executive chef Umberto!
A superb spaghetti seafood with tiger prawn backed with a pizza crust!!

- All pasta are served with one serving of grated parmesan
- Extra parmesan : Small 30 / Large 60 baht
- Gluten Free Available for extra 100 Baht
- Extra Cartoccio 150 baht
- All sauce are homemade



Spaghetti Pesto / 390 

Spaghetti with homemade Pesto sauce (parmesan, pecorino, garlic, extra virgin olive oil. Note: pesto is a raw sauce)



Spaghetti Pomodoro / 280 

Spaghetti with homemade italian tomato sauce



Spaghetti Bolognese / 320 

Spaghetti with homemade beef bolognese

Classic Carbonara / 350 

Spaghetti with sauce that made with parmesan cheese, pecorino cheese, eggs mixed with bacon

Original Italian Carbonara with GUANCIALE / 490 

Spaghetti with sauce that made with parmesan cheese, pecorino cheese, eggs mixed with Guanciale
Note: This is the original way that carbonara is made in Italy. Guanciale is a cured pork meat very tasty and for many people it might be salty.
"Be informed that this dish is salty"





Spaghetti alla Pirata / 480

A Mediterranean-inspired dish featuring guanciale paired with briny capers and anchovies, riviera olives, chili, confit cherry tomatoes, and rocket salad.

Spaghetti Aglio Olio / 280

Spaghetti with olive oil, garlic, chilly and parsley

Spaghetti Meatball / 340

Spaghetti with tomato sauce and homemade meatballs



Spaghetti Nettuno

1400 / 1 pax half lobster
2600 / 2 pax whole lobster

Spaghetti with Live imported Canadian Lobster, squid, octopus, calms and Australian mussels



- All pasta are served with one serving of grated parmesan
- Extra parmesan : Small 30 / Large 60
- Gluten Free Available for extra 100 Baht

tagliatelle

Tagliatelle Grottino / 520

Homemade tagliatelle with slow-cooked duck and beef Ragù.

Pappardelle al sugo di Cinghiale / 520

Homemade pappardelle (large Tagliatelle) paired with a very slow-cooked, red wine-marinated wild boar ragù.

Tagliatelle Porcini / 460

Homemade pasta with Italian porcini mushroom, cream, garlic, parsley and parmesan cheese.

Tagliatelle al Tartufo / 690

Homemade pasta with parmesan, truffle oil topped fresh truffles.

Tagliatelle Umberto / 480

Homemade pasta with beef bolognese, cream, pork sausage, mushroom and parmesan cheese.

Tagliatelle Boscaiola / 480

Homemade pasta with beef bolognese, cream, bacon, mushroom and parmesan cheese.

Tagliatelle Mari Monti / 490

Homemade pasta with tomato sauce, cream, prawns, mushroom and parmesan cheese.



All Pasta, Sauce and Filling are Homemade from Scratch.

- All pasta are served with one serving of grated parmesan
- Extra parmesan : Small 30 / Large 60
- Prices are in THB and subject to 7% vat / No service charge

Gnocchi

Gnocchi Gorgonzola e Noci / 460 🌿🥚

Homemade potato dumpling with a tasty cream made of Gorgonzola cheese and walnuts



Gnocchi al Tartufo / 690 🌿🥚

Homemade potato dumpling with black truffle sliced, truffle cream and parmesan



- All pasta are served with one serving of grated parmesan
- Extra parmesan : Small 30 / Large 60
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All Pasta , Sauce and Filling are Homemade from Scratch.



Gnocchi Pesto / 460 🌿🍳

Homemade potato pasta with pesto sauce (pesto sauce is a raw sauce made with basil, extra-virgin olive oil, parmesan ,pecorino and pine nuts)

Gnocchi alla Sorrentina 🌿🍳 in a Pizza Bowl/ 620

Homemade potato pasta with fresh cherry tomatoes and fresh mozzarella backed in pizza oven



All Pasta , Sauce and Filling are Homemade from Scratch.

Ravioli

HOMEMADE RAVIOLI – FILLING AND SAUCES.
FRESHLY MADE IN HOUSE AND COOKED
THE ITALIAN WAY.



Ravioli Ricotta e Spinachi / 460

Homemade green ravioli filled with ricotta cheese, spinach and parmesan cheese served with tomato sauce

Ravioli di Zucca / 460

Homemade ravioli filled with pumpkin, ricotta cheese and parmesan served in a creamy parmesan sauce

Ravioli di Carne / 490

Homemade ravioli filled with beef and vegetables served with bolognese sauce

Ravioli neri all'Astice e Bottarga / 690

Black ink ravioli filled with lobster and ricotta, lemon zest, served with a creamy bottarga sauce.



All Pasta , Sauce and Filling are Homemade from Scratch.

Baked

Parmigiana di Melanzane / 480

Baked eggplant with fresh mozzarella, tomato sauce, oregano and parmesan cheese



Lasagne Classiche / 480

Homemade pasta with (BEEF) bolognese sauce, bechamel sauce and parmesan cheese

Penne Gratinato al Forno / 420

Penne with bechamella sauce, fresh mozzarella, parmesan cheese and crispy bacon baked



- All pasta are served with one serving of grated parmesan
- Extra parmesan : Small 30 / Large 60
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Risotti

Risotto al Nero di Seppia / 690

Italian arborio rice cooked in black cuttlefish ink, fresh cuttlefish, garlic and parsley



Risotto al Tartufo / 690

Italian arborio rice cooked with parmesan cheese, truffles paste topped with fresh Truffles slices



NOTE: Risotto is freshly prepared to order. Cooking time is approximately 20 minutes. We do not serve plain boiled risotto.

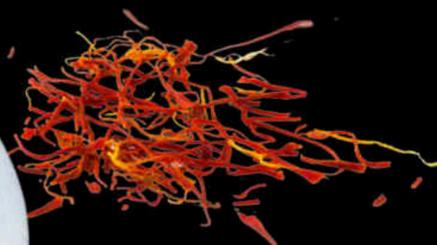
Risotto ai Porcini / 690

Italian arborio rice cooked with porcini mushroom and Parmesan cheese.



Risotto alla Milanese / 580

Italian arborio rice cooked in saffron and parmesan cheese



Risotto ai Frutti di Mare / 690

Italian arborio rice cooked with mixed seafood, squids, prawn, Shrimps, black mussle, clams (vongole)



- All Risotto are served with one serving of grated parmesan
- Extra parmesan : Small 30 / Large 60
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RECOMANDED



Fiorentina

The Queen of Steak “Fiorentina”

A true Fiorentina must come from a 3-year-old female cow (never given birth), cut thick three fingers high and standing on the bone.

This prized T-bone cut, with fillet on one side and sirloin on the other, comes from the Chianina or Scottona breed, traditionally from Florence.

Original “Chianina” T-bone cut – ideal for 2 persons
“Booking your steak in advance for a special marinatura”

Cooking time:

- Rare – 20/25 min
- Medium rare – 40 min

1.5 kg / 4,200

Steaks & More



Black Angus Strip-loin
300 gr / 1350

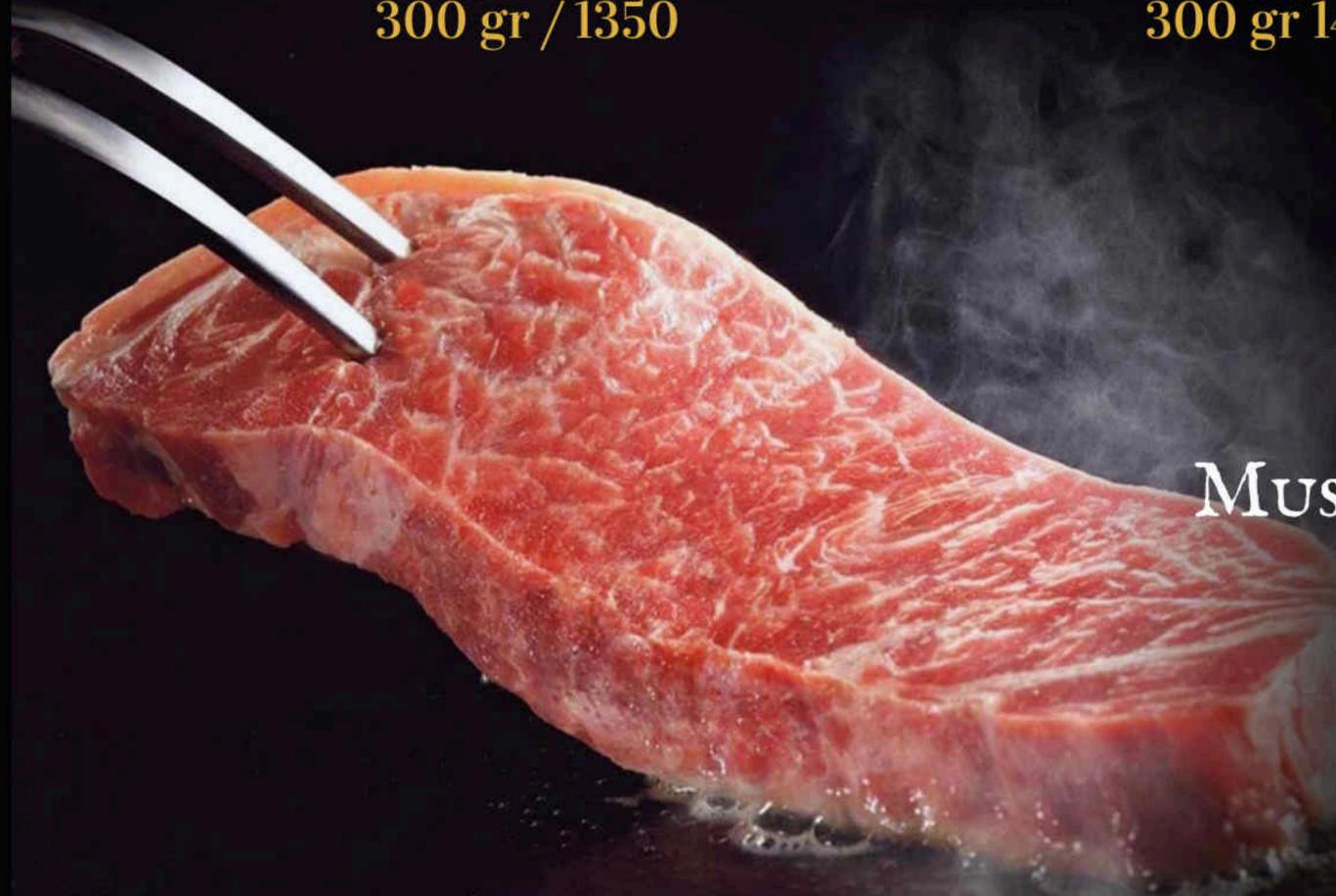


Black Angus Rib-eye
300 gr 1420



Black Angus Cowboy Steak
1 kg Bone-in / 3600

Steaks



MUST TRY 

Meltique Super Tender Strip-loin Marbled
250 gr 1390

Meltique Beef was Established in 1984 by Hokubee in Japan. This differs from products such as wagyu or grain-fed beef as they achieve intramuscular fat marbling through specific genetics and grain feeding programs. Meltique Beef is not Wagyu but very similar on tenderness

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Wagyu Picanha
250 gr / 1390



Wagyu Striploin
300 gr / 2480



Wagyu Hanger
“The Butcher’s steak”
250 gr / 1450



Wagyu Cuberoll
300 gr / 2890

MUST TRY 

Management Reminder :

Please check your meat at the serving moment
Make sure that is done as you wish and taste perfectly.
after that

NOT ACCEPT ANY COMPLAINT OR OFFER ANY REFUND

Wagyu Tomahawk
1.3 kg / 5600
“30 min cooking time”
For a medium rare cooking



Side Dish



France Fries



Wedges Potatos



Mash Potato



Green Salad



Grilled Vegetables



Baked Potato



Piri Piri



Blue Cheese



Black Pepper



Porcini Mushroom

SAUCE

All STEAK are served with 1 side dish and 1 sauce of choice
EXTRA SIDE DISH 150 / EXTRA SUACE 80 BAHT

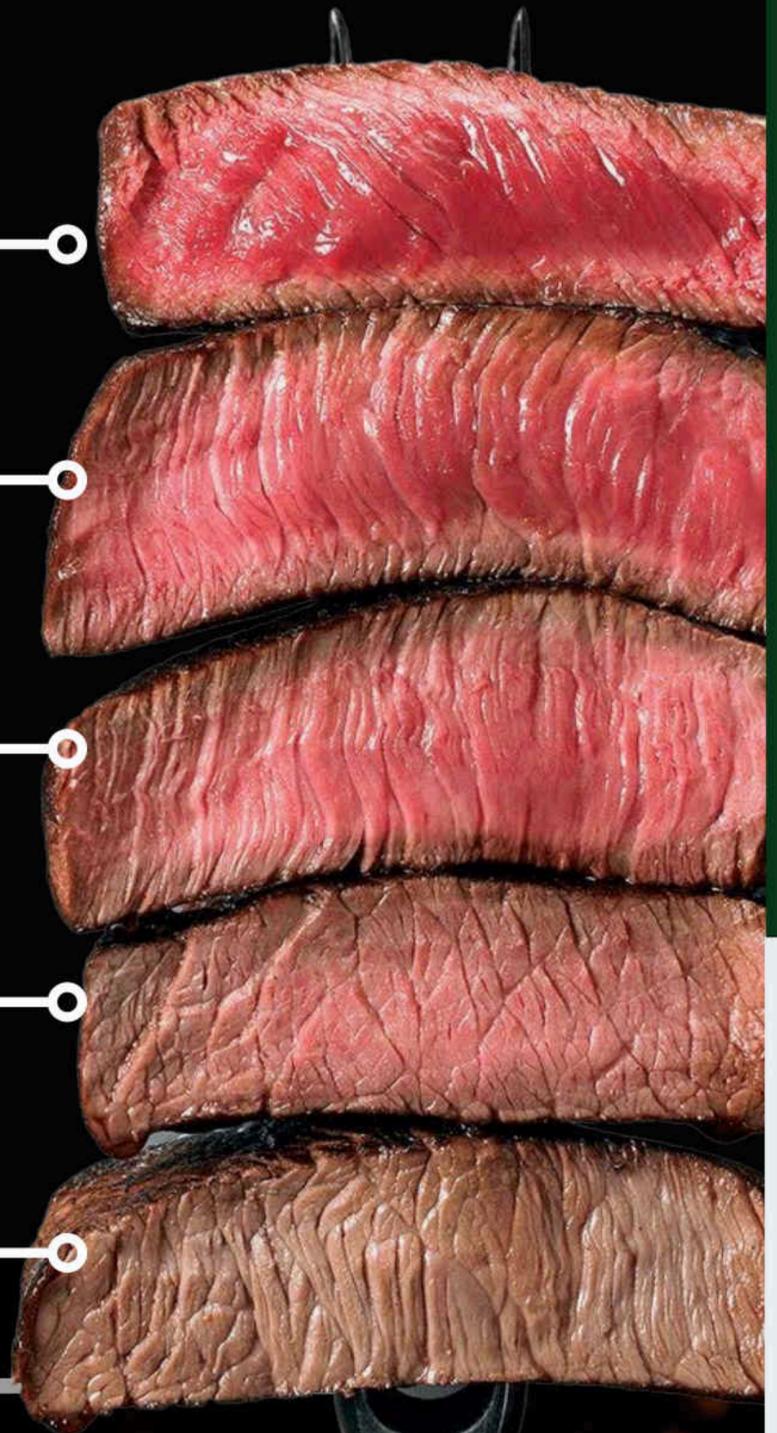
Rare

Medium Rare

Medium

Medium Well
Not Suggested

~~Well Done~~



Steaks

STEAK
DONENESS
GUIDE



Guancia di Wagyu / 1450

Tender Wagyu beef cheeks slow-cooked in red wine with hearty root vegetables, garlic, and herbs. a rich, comforting stew full of deep, soulful flavor
Served with corn polenta

Ossobuco alla Milanese / 1450

Ossobuco Milanese is a specialty of Lombard cuisine. cross-cut veal shanks braised with vegetables, white wine and broth and traditionally served with Risotto alla Milanese . The marrow in the hole of the bone, a prized delicacy is the defining feature of the dish.

Note this main dish is with side already



Tagliata al Pepe / 1450

Grilled sliced black angus striploin "topped" with pepper sauce

Tagliata ai Porcini / 1600

An exquisite combination of grilled sliced black angus striploin "topped" with porcini mushrooms in a light creamy sauce



Pork Chop 400 gr / 690

Tender, juicy and big, best cut of pork chop.
serve with sauce and side dish of your choice

Petto di Pollo e Patate / 480

Organic Chicken breast 250g sous vide and pan
seared, rosemary potato, jus.



Cotolette di Agnello "Lamb Chops"

3 pc 400 gr / 1600
6 pc 800 gr / 2800

Grilled lamb chop cutlets,
served with side dish and sauce of your choice

Note : Lamb Chop is a fat meat

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Seafoods



Insalata di Mare/ 580

Mixed seafood tossed, fresh tomato, paprika, kalamata olive potato, celery, mixed in limonette sauce



Merluzzo alla Puttanesca / 680

Cod-loin pan seared, Olives, capers, tomato, parsley,
Served with mashed potato.

Polipo alla Griglia/ 790

Grilled fresh Octopus served with squid ink mashed potatoes



Pepata di Cozze / 680

Live imported Mussel from Australia,
"tomato sauce or white wine sauce"
served with 2 slices of garlic bread
(Due market availability)



Zuppa di Mare "Caciucco" / 690

Classic main made with mixed seafood tomato sauce
,black olives and oregano,
served with 2 slices of garlic bread

Calamari Fritti / 490

Italian classic dish that is perfect as appetizer or as a main,
deep fried Squid served with Arrabbiata (tomato spicy sauce)



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Pizza e Calzoni

Schiacciata / 200

Pizza base with olive oil, garlic, rosemary

Marinara / 240

Classic pizza with tomato sauce, garlic and origano
(No Cheese)

Vegetariana / 420

Tomato sauce, mozzarella cheese and mixed vegetables

Salame Piccante / 460

Tomato sauce, mozzarella cheese, and spicy Calabrese salame

Italia / 520

Pizza margherita with rocket salad, cherry tomato and parmesan sliced, parma ham

Funghi / 360

Tomato sauce, mozzarella, mushrooms

Prosciutto / 370

Tomato sauce, pork ham, and mozzarella

Prosciutto e Funghi / 390

Tomato sauce, mozzarella, pork ham, and mushroom



Margherita / 320

classic pizza with tomato sauce, mozzarella cheese

Napoli / 420

Tomato sauce, mozzarella, capers, anchovies

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Tonno e Cipolla / 390

Tomato sauce, mozzarella, tuna and onion

Mexico / 480

Tomato sauce, mozzarella, spicy chorizo, black olives and onion

Greca / 420

Tomato sauce, Mozzarella, cherry tomatoes, black olives and feta cheese

Vesuvio / 480

Tomato sauce, mozzarella, italian sausage, spicy salame Calabrese, tabasco and bell pepper

Salsiccia / 390

Tomato sauce, mozzarella cheese and italian pork sausage

Parma / 520

Tomato sauce, mozzarella, parma ham

Capricciosa / 490

Tomato sauce, Mozzarella, italian sausage, pork ham, black olives and artichoke

Ai Frutti di Mare / 590

Tomato sauce, mozzarella and mixed seafood

4 Stagioni / 490

Tomato sauce, mozzarella, black olives, mushrooms, artichoke and pork ham

Parma e Burrata / 650

Tomato sauce, mozzarella, parma ham, burrata

Extra Toppings:

Vegetables	80
Cheeses	80
Meat	100
Burrata	180



White & Yellow

Umberto / 560

White pizza with mozzarella cheese, blue cheese, sausage, spicy salami and mushroom

Mortazza / 540

Mozzarella, buffalo mozzarella, mortadella, pistachios, and pesto sauce.

Quattro Formaggi / 560

Mozzarella, fontal, blue cheese, Edam.

Francese / 520

White pizza with mozzarella cheese, brie ,rocket, pork ham and pepper



O Sole Mio / 480

Yellow Datterini tomato sauce, mozzarella , semi dried pachino tomato and basil sauce

Regina / 690

Yellow Datterini tomato sauce, mozzarella, mortadella, burrata , pistachio pesto and pistachio crumbs



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Calzoni

Calzone Farcito / 440

Italian folded pizza with tomato sauce, mozzarella cheese, pork ham, mushrooms and olives

Calzone Titanic "Grande" / 750

DOUBLE SIZE Italian folded pizza with one of filling of your choice above

Toppings:

Vegetables	80
Cheeses	80
Meat	100
Burrata	180

Calzone Classico / 390

Italian folded pizza with classic tomato sauce, mozzarella cheese and pork ham

Calzone Inferno / 460

Italian folded pizza with tomato sauce, mozzarella cheese and spicy salami



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Desserts



Affogato al Caffè / 250

Vanilla ice cream with espresso



Ciocolata Calda / 220

Italian hot chocolate top with whipping cream and dark chocolate.



Crème Brûlée / 260

A decadent custard base topped with a layer of caramelized sugar that has hardened.

Panna Cotta ai Frutti di Bosco / 260

Creamy homemade custard topped with a delightful mixed berry sauce.



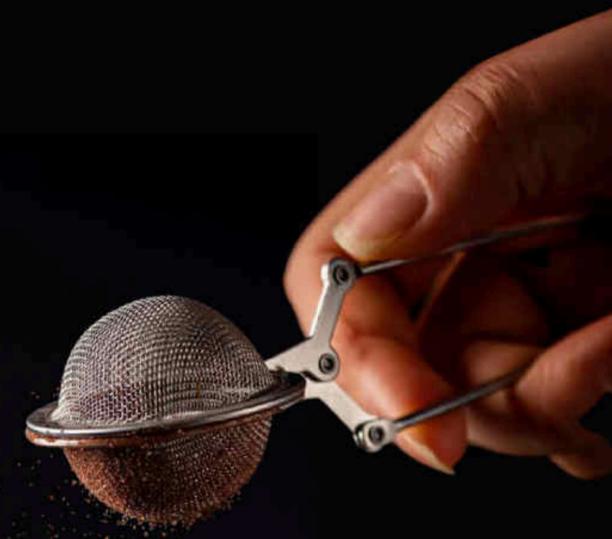
Torta alle Mele / 290

Homemade apple cake from house served warm with vanilla icecream



Tiramisù / 320

Our most well know dessert made as Umberto's family recipe for generation !
Made with ladyfinger ,mascarpone cheese ,espresso and sprinkled with cocoa



Original Pistocchi Cake / 350

Freshly crafted and imported from Tuscany, behold this pure gluten-free chocolate cake.



A SPECIAL NOTE FROM THE CHEF

Some of our dish are very particular in taste and old stile from my hometown.

It is important to NOTE that if you orders a dish that you are unfamiliar with, we are unable to accept complaints or issue refunds based on personal taste preference.

Please before ordering any dish and meat read carefully the explanation and ingredients.

Thanks for understanding

Please read all the payment information

- We Accept one bill per table
- All prices are subject to 7% value added tax (VAT)
- Thai Qr Scan payment accepted
- Credit Card "Visa and Mastercard" payment accepted
- Credit Card payment applied service charge 3%

VISA



mastercard