



Arrabbiata / 190 🌿🌶️

Chopped tomatoes salad and chilly

Salami / 250 🌶️🐷

Mozzarella cheese and spicy salami

Aglio / 150 🌿

Garlic and olive oil

Parma / 260 🐷

Mozzarella cheese and Parma ham

Miste

Mixed of different
Bruschetta 7 pieces

Selection is fix cannot mix

390.-

3 pieces / portion

Margherita / 220 🌿

Mozzarella cheese and chopped tomatoes

Pomodoro / 180 🌿

Fresh chopped tomatoes salad

Mediterranea / 250 🌿

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



Zucca / 290

Pumpkin, cream and parmesan



Pomodoro / 290

Fresh tomato sauce and broth



Insalate

Mista Salad / 260

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

Greca / 390

Mixed green salad with black olive, tomato and feta cheese

Ortolana / 320

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

All Salad are served with a basket of Bread

Extra Bread basket / 160

Caesar Bacon / 360

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.





Seafood Salad / 480

Mixed seafood tossed with limonette sauce

Mediterranea / 380

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

Umberto Salad / 420

Green salad, spicy chicken, black olive, bell peppers, onion, parmesan slices



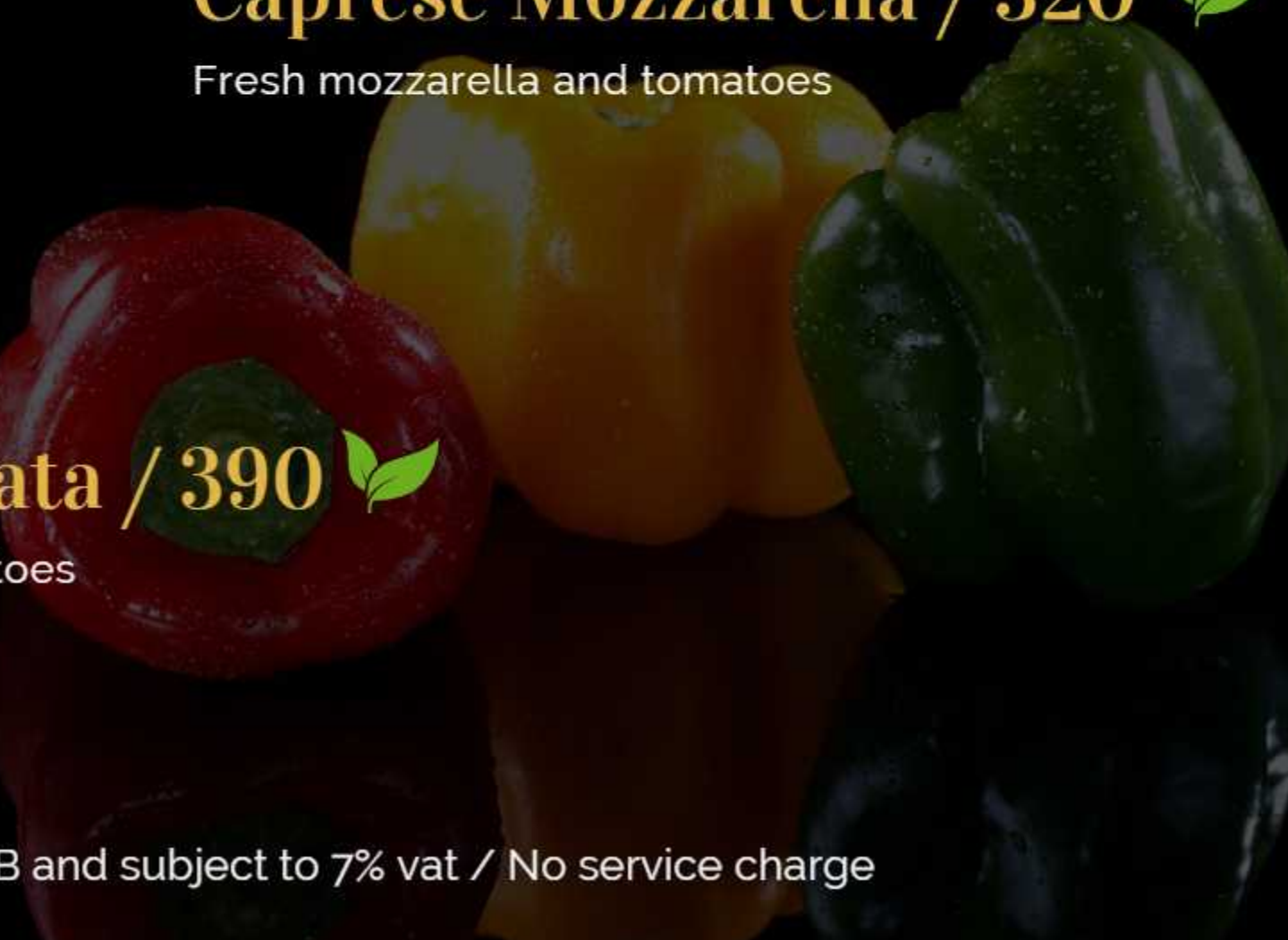
Caprese Burrata / 390

Fresh Burrata and tomatoes



Caprese Mozzarella / 320

Fresh mozzarella and tomatoes



Italian Vinegar
Extra virgin Olive Oil
Mediterranean Sea Salt



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 / 1350



Antipasti

The best selection of imported cured and aged meat as
Parma ham and other different kind.
Mostly are from pork except Bresaola as is beef aged.

Affettato Misto / 420

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



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

This well-known preparation is simply raw beef or fish sliced thinly and dressed in various ways. Our carpaccios are all freshly prepared and topped with best sauce and ingredients

Carpaccio di Tonno / 520

Fresh raw tuna served with limonette sauce, cappers and onion

Carpaccio di Salmone / 520

Fresh raw Salmon served with limonette sauce, cappers 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 / 260 🌿🌶️

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 / 260 🌿

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 Aglio Olio / 260

Spaghetti with olive oil, garlic, chilly and pasley

Spaghetti Meatball / 320

Spaghetti with tomato sauce and homemade meatballs



Spaghetti Nettuno 1200 / 1 pax half lobster 1900 / 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 Umberto / 420 🐷

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

Tagliatelle Boscaiola / 420 🐷

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



Tagliatelle Mari Monti / 420 🦐

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



Tagliatelle Porcini / 420 🍄🥚

Homemade pasta with italian porcini mushroom, cream , garlic, parsley 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 / 430 🌿🥚

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



Gnocchi al Tartufo / 590 🌿🥚

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

All Pasta , Sauce and Filling are Homemade from Scratch.



Gnocchi Pesto / 420 🌿🥚

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 di Zucca / 420 🌿🥚

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

Ravioli di Carne / 420 🐮

Homemade ravioli filled with beef and vegetables served with bolognese sauce

Ravioli di Pesce / 490 🦐

Homemade ravioli filled with mixed seafood, served in a shrimp sauce

Ravioli Ricotta e Spinachi / 420 🌿🥚

Homemade green ravioli filled with ricotta cheese, spinach and parmesan cheese served with tomato 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/ 380

Homemade pasta with bolognese sauce,
bechamel sauce and parmesan cheese



Canelloni di Crespelle alla Valdostana / 520

Homemade Creps filled with paris ham ,Fontina cheese,
Parmesan cheese and bechamel sauce



- 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

Risotti

Risotto alla Salsiccia e Taleggio/ 690 🐷

Italian arborio rice cooked with Italian sausage and Taleggio cheese

Risotto al Nero di Seppia /690 🐙

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



NOTE: Risotto are made freshly at the moment of the order, cooking time is 20 minutes



Risotto ai Frutti di Mare /690

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

Risotto alla Milanese / 580

Italian arborio rice cooked in saffron and parmesan cheese



Risotto ai Porcini / 690

Italian arborio rice cooked with porcini mushroom and Parmesan cheese.



- All Risotto 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



RECOMANDED



Fiorentina

The queen of the steak "FIORENTINA"

To be called Fiorentina the cow must be a 3 years female that never give a birth and the steak must be thick 3 fingers "high cut" and stand on the bone.

The Florentine steak is obtained from the cut of the sirloin (the part corresponding to the lumbar vertebrae, the half of the back on the side of the tail) of the Chianina breed or Scottona : in the middle it has the "T" shaped bone, in fact it is also called T-bone steak, with the fillet on one side and the sirloin on the other.

Original T-bone cut "CHIANINA" from Florence
(ideal for 2 person)

Booking your steak in advance for a special "Marinatura"

Cooking time : 20 - 25 minutes for a rare cooking stile.

1.5 kg / 4,200



Steaks & More



Black Angus Strip-loin
300 gr / 1250

High quality Black Angus Striploin



Black Angus Rib-eye
200 gr/ 950 - 300 gr 1350

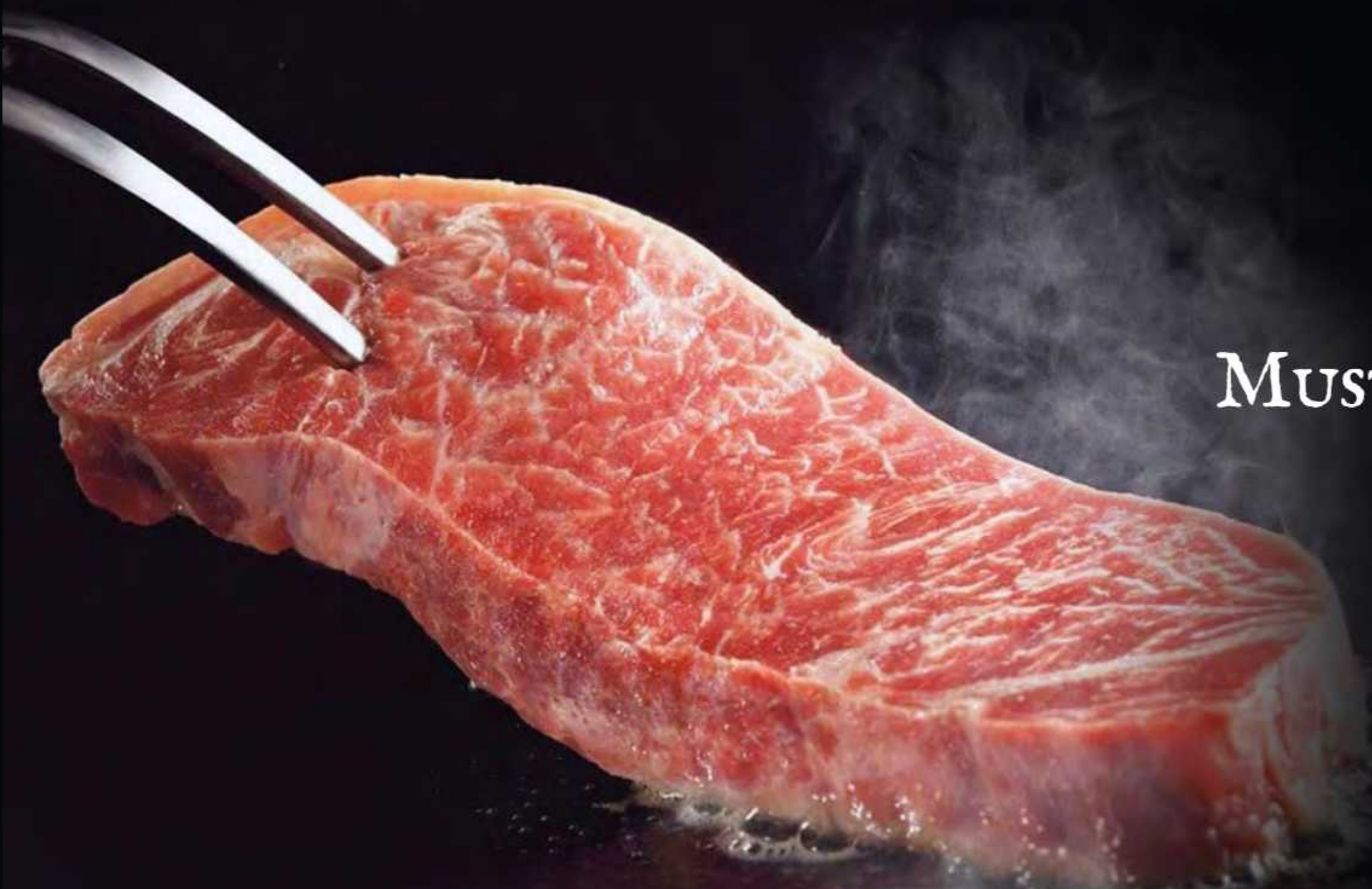
Australian grass feed prime choice rib eye cut



Prime Quality Wagyu Cuberoll
300 gr / 2800

Wagyu beef is far more refined in texture and best savored slowly. The succulent umami meat juices and fat then come through, giving an almost silky sensation that practically melts in the mouth.

A delicate buttery taste then starts to become apparent, rounding off with a beautiful sweetness.



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

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



MUST TRY 

M6

Black Angus Cowboy Steak 1 kg Bone-in / 3200

Rich in flavor, juicy tenderness and majestic appearance,
one of the most tender beef cuts



Wagyu Tomahawk 1.3 kg / 5600

The Australian Wagyu Association is the largest breed
association outside Japan.

Both fullblood and Wagyu-cross cattle are farmed in
Australia for domestic and overseas
Wagyu bred in Western Australia's Margaret River region
often have red wine added to their feed as well.

Booking your steak in advance for a special "Marinatura"

Cooking time : 20-30 minutes

Note and suggestion from the chef:

For all steak over 300 gr and special cut as Tomahawk, Prime rib and Fiorentina, must
be eaten rare or medium rare, otherwise if you like it medium/medium well we can
serve the steak already cut, we do not cook this steak well done!!

Management note:

Please check your meat at the serving moment and make sure that is done
as you wish and taste perfectly, after that we do not accept any complaint
or offer any refund





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 Grigliato / 450

Grilled chicken breast serve with sauce
and side dish of your choice



Cotolette di Agnello Lamb Chop

4 pc 400 gr / 1600

8 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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M7



Red Wine Braised Wagyu Short Rib 550 gr/ 1390

A simple but yet an amazing full dish!!! Black Angus short ribs braised with red wine and slow cooked, served with mashed potatoes

Note this main dish is with side already



Ossubuco 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 / 1350

Grilled sliced black angus striploin "topped" with pepper sauce

Tagliata ai Porcini / 1450

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



Side Dish



France Fries



Roast 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

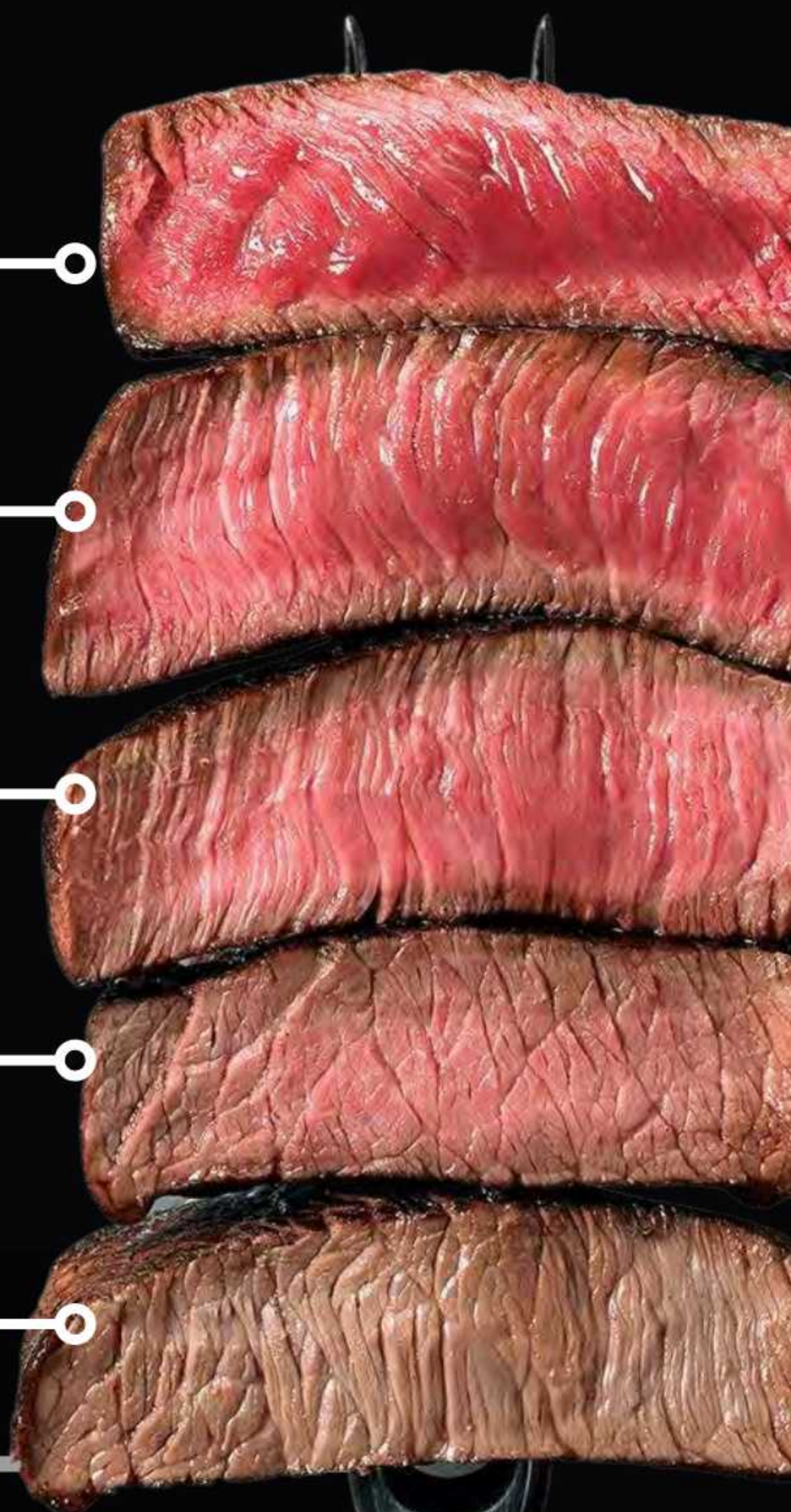
Medium Rare

Medium

Medium Well

Not Suggested

~~Well Done~~



Steaks

STEAK
DONENESS
GUIDE

Seafoods

Seafoods

Moscardini in Umido con Crostoni/ 600

Stewed baby Octopus with Cerignola black olives, capers, potatoes and 2 slice of toasted bread.



Calamari Fritti / 420 🌶️

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





Zuppa di Mare "Caciucco"/ 650

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

Pepata di Cozze / 690

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



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

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

Napoli / 420

Tomato sauce, mozzarella, capers, anchovies

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 / 340

Tomato sauce, mozzarella, mushrooms

Prosciutto / 360

Tomato sauce, pork ham, and mozzarella

Prosciutto e Funghi / 380

Tomato sauce, mozzarella, pork ham, and mushroom



Margherita / 290

classic pizza with tomato sauce, mozzarella cheese

Vesuvio / 480

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



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Tonno e Cipolla / 380 🐟

Tomato sauce, mozzarella, tuna and onion

Parmigiana / 460 🌿

Tomato sauce, mozzarella, fried eggplant, smoked Scamorza, origano and parmesan

Greca / 420 🌿

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

Rustica / 440 🐷

Tomato sauce, Mozzarella, Italian sausage, pork ham, mushrooms, bell pepper and artichoke

Salsiccia / 370 🐷

Tomato sauce, mozzarella cheese and italian pork sausage

Parma / 520 🐷

Tomato sauce, mozzarella, parma ham

Mexico / 480 🐷

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

4 Stagioni / 490 🐷

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

Toppings:

Vegetables	80
Cheeses	80
Meat	100
Burrata	180

Capricciosa / 490 🐷

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

Ai Frutti di Mare / 590 🐟

Tomato sauce, mozzarella and mixed seafood

Del Pizzaiolo "NAPULE" / 420 🌿

Tomato sauce, mozzarella cheese, smoked Scamorza, black pepper

Parma e Burrata / 650 🐷

Tomato sauce, mozzarella, parma ham, burrata



White Pizza

Umberto / 560

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

Mortazza / 540

Mozzarella, buffalo mozzarella, mortadella, pistachios and pesto sauce

Raclette e Parma / 620

Mozzarella, Raclette cheese, potatoes and Parma ham

Porcini e Salsiccia / 620

Mozzarella, Italian Sausage, Porcini Mushrooms, smoked Provola

Cacio e Pepe e Guanciale / 560

Mozzarella, Italian Guanciale, Pecorino cheese, black pepper

Quattro Formaggi / 520

Mozzarella, fontal, blue cheese, edam

Francese / 520

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

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Calzoni e Fritti

Calzone Classico / 390 🐷

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

Calzone Inferno / 390 🐷

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

Calzone Farcito / 420 🐷

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

Calzone Titanic / 750 🐷

DOUBLE Italian folded pizza with one of filling above (calzoni fritti Titanic option not available)

Toppings:

Vegetables	80
Cheeses	80
Meat	100
Burrata	180

Calzone "Fritto" Classico / 420 🐷

Italian folded "Fried" pizza with tomato sauce, mozzarella and Ricotta cheese and pepper

Calzone "Fritto" al Salame / 480 🐷

Italian folded "Fried" pizza with tomato sauce, mozzarella and Ricotta cheese, Salame Milano and pepper

Calzone "Fritto" al Prosciutto / 480 🌿

Italian folded "Fried" pizza with tomato sauce, mozzarella and Ricotta cheese, Paris Ham and pepper



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Desserts



Affogato al Caffè / 250

Vanilla ice cream with espresso



Ciocolata Calda / 170

Italian hot chocolate top with whipping cream and dark chocolate.



Crème Brûlée / 250

Rich custard base topped with a layer of hardened caramelized sugar



Panna Cotta ai Frutti di Bosco / 190

Homemade cooked cream served with mixed berry sauce.



Torta alle Mele / 250

Homemade apple cake from house served warm
with vanilla icecream

Tiramisù / 250

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



Please read all the payment information

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

VISA



mastercard