

# FOOD MENU'



..... OUR FOOD SELECTION .....

**MEDITERRANEAN BRUSCHETTA** 240 THB  
Toasted bread topped with homemade tomato spread,  
ricotta cheese and basil leaves.

**TRUFFLE VELOUTE'** 260 THB  
Creamy mushroom soup with truffle oil and parmesan cheese.

**BURRATA E PARMA** 590 THB  
Fresh burrata, Parma ham, basil leaves.

**INSALATONA** 320 THB  
Salad leaves, tomatoes, red onion, tuna chunks, feta cheese, grapes,  
Taggiasca olives, balsamic glaze, oregano.

**POLPETTE AL SUGO** 320 THB  
Beef meatballs in spicy tomato sauce.

**CALAMARI** 320 THB  
Deep fried calamari, served with mayo.

**MIX OLIVES** 180 THB  
Selection of fine olives from southern Italy.

**PATATINE** 190 THB  
Deep fried potatoes with truffle sauce on the side.

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**CHEESE PLATTER** 790 THB  
Gorgonzola, Asiago, truffle pecorino, ubriaco al prosecco.

**COLD CUTS PLATTER** 680 THB  
Parma ham, sopressa, pancetta arrotolata, mortadella.

**OMBRA PLATTER** 1100 THB  
Parma ham, sopressa, mortadella, ricotta cheese, Asiago, truffle pecorino,  
accompanied by traditional "*gnocco fritto*" and veggies.

**BASKET OF BREAD** 140 THB  
Fragrant homemade bread

..... THE "PASTA" .....

*Only authentic flavors, original recipes and imported ingredients from Italy.*

*Enjoy!*

<b>PENNE BOLOGNESE</b> Penne, beef and tomato sauce, Parmesan cheese.	<b>280 THB</b>
<b>PENNE PUTTANESCA</b> Penne, tomato sauce, anchovies, capers, olives, chilli.	<b>280 THB</b>
<b>RIGATONI 4 CHEESE</b> Rigatoni, gorgonzola, Asiago, Parmesan and pecorino cheese.	<b>280 THB</b>
<b>RIGATONI AMATRICIANA</b> Rigatoni, tomato sauce, chilli, guanciale, Parmesan cheese	<b>300 THB</b>
<b>RIGATONI CARBONARA</b> Rigatoni, egg yolk, guanciale, pecorino cheese, parmesan cheese, black pepper.	<b>320 THB</b>
<b>SPAGHETTI AGLIO OLIO E PEPERONCINO</b> Spaghetti, fresh garlic, olive oil, chilli, parsley.	<b>260 THB</b>
<b>SPAGHETTI VONGOLE</b> Spaghetti, clams, garlic, cherry tomatoes, basil.	<b>300 THB</b>
<b>LASAGNA CLASSIC</b> Traditional baked lasagna with minced beef, parmesan cheese and tomato.	<b>350 THB</b>
<b>PARMIGIANA</b> Baked eggplant with parmesan cheese and tomato.	<b>320 THB</b>

..... THE "PIZZOMBRA" .....

*Inspired by street food of the old good days, a reinvented version of pizza.  
Battered, fried and topped with the finest ingredients.  
A regional Italian treat that you must try.*

<b>QUEEN</b> Buffalo stracciatella, tomato sauce, parmesan cheese, basil leaves.	<b>290 THB</b>
<b>TASTY</b> Stracciatella, grilled capsicum, anchovies, olives, rocket leaves.	<b>340 THB</b>
<b>SWEET BURRATINA</b> Burratina, Parma ham, basil leaves, honey.	<b>380 THB</b>
<b>NORTHERN</b> Stracciatella, gorgonzola cheese, rocket pesto, mortadella ham, crumbled pistacchio.	<b>380 THB</b>
<b>VENICE</b> Buffalo stracciatella, frisée salad, pancetta arrotolata, taggiasca olives, lemon zest.	<b>380 THB</b>

..... THE "CICHETI" .....

*Traditional and flavourful small bites to have together with an "ombra"  
of white or red wine when you stop in any tavern in Venice.  
Proposed for you to savor, with your favorite wine, here at Ombra.*

<b>POLENTA E SOPRESSA</b> Corn polenta with sopressa salami and Asiago cheese	<b>160 THB</b>
<b>TRUFFLE NIBBLE</b> Bread with crispy Parma ham, pecorino cheese and truffle oil.	<b>160 THB</b>
<b>TUNA BALLS</b> Fried trio of tuna balls with capers, anchovies and ricotta.	<b>160 THB</b>
<b>BACCALA' MANTECATO</b> Creamy, slow cooking codfish on crispy bread.	<b>160 THB</b>
<b>CAPASANTA</b> Oven baked giant scallop with shell.	<b>160 THB</b>
<b>HONEY LARD</b> Crispy bread with lardo di Colonnata and honey.	<b>160 THB</b>

..... **MAINS** .....

**LAMB RACK** **990 THB**  
Grilled lamb rack served with red wine sauce, mashed potatoes, sauteed spinach.

**PEPPERCORN BEEF FILET** **920 THB**  
Pan-seared beef filet with creamy green peppercorn sauce, accompanied by roasted potatoes and sauteed mushrooms.

**BRANZINO ALLA VENEZIANA** **640 THB**  
Pan-seared sea bass filet with zesty lemon-caper beurre blanc, served with baked vegetables in tomato sauce.

**RUSTIC SAUSAGE PLATTER** **580 THB**  
Grilled pork sausage "Italian style" served with fries and truffle sauce.

**OYSTERS** **half dozen 860 /dozen 1590 THB**  
Fine de Claire French oysters, served with mignonette sauce.

..... **DESSERTS** .....

**TIRAMISU'** **280 THB**  
A venetian classic in its original recipe with a hint of spirit.

**AFFOGATO AL CAFFE'** **200 THB**  
Traditional Italian style coffee and vanilla gelato

..... **NON ALCOHOLIC DRINKS** .....

**ACQUA PANNA (0.75L)** **150 THB**  
Italian mineral water.

**SAN PELLEGRINO (0.75L)** **150 THB**  
Italian sparkling mineral water.

**MINERE' (0.5L)** **50 THB**  
Thai mineral water.

**SOFT DRINKS** **90 THB**  
Coca Cola, Sprite, Soda water, Ice tea.

**COFFEE** **100 THB**  
Traditional Italian "moka pot" black coffee.