

FOOD MENU'



..... OUR FOOD SELECTION

MEDITERRANEAN BRUSCHETTA	220 THB
Toasted bread with chopped cherry tomatoes, garlic and basil leaves.	
TRIO BRUSCHETTA	270 THB
Chopped tomatoes, garlic, basil / burrata, anchovies, rocket pesto / gorgonzola, mortadella and pistacchio.	
TRUFFLE VELOUTE'	260 THB
Creamy mushroom soup with truffle oil and parmesan cheese.	
BEEF CARPACCIO	360 THB
Thinly sliced beef tenderloin, Parmesan cheese, rocket leaves and truffle cream.	
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	340 THB
Deep fried calamari, served with mayo.	
SAUTÉED MUSSELS	320 THB
Mussels in black pepper, garlic and chili sauce with cherry tomatoes and basil, served with toasted homemade bread.	
MIX OLIVES	180 THB
Selection of olives from southern Italy	
FRENCH FRIES	190 THB
Deep fried potatoes with truffle sauce on the side.	
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CHEESE PLATTER	790 THB
Saint-Nectaire laitier, 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, straciatella, Asiago, truffle pecorino, accompanied by traditional "gnocco fritto" and veggies.	
BASKET OF BREAD	90 THB
Homemade bread.	

All prices subject to 7% VAT and 10% service charge

..... THE "PASTA"

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

Enjoy!

PENNE BOLOGNESE Penne, beef and tomato sauce, Parmesan cheese.	300 THB
PENNE PUTTANESCA Penne, tomato sauce, anchovies, capers, olives, chilli.	280 THB
RIGATONI 4 CHEESE Rigatoni, gorgonzola, Asiago, Parmesan and pecorino cheese.	280 THB
RIGATONI AMATRICIANA Rigatoni, tomato sauce, chilli, guanciale, Parmesan cheese	300 THB
RIGATONI CARBONARA Rigatoni, egg yolk, guanciale, pecorino cheese, parmesan cheese, black pepper.	320 THB
SPAGHETTI AGLIO OLIO E PEPERONCINO Spaghetti, fresh garlic, olive oil, chilli, parsley.	260 THB
SPAGHETTI VONGOLE Spaghetti, clams, garlic, cherry tomatoes, basil.	320 THB
RISOTTO FOREST Risotto with porcini mushrooms, shimeji mushrooms and parmesan cheese.	340 THB
RISOTTO SAFFRON Risotto with sausage, saffron and parmesan cheese.	380 THB
LASAGNA Traditional baked lasagna with minced beef, parmesan cheese and tomato.	350 THB
PARMIGIANA Baked eggplant with parmesan cheese and tomato.	320 THB

..... 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.*

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

..... 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.*

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

..... **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.

PANNA COTTA **200 THB**
Vanilla panna cotta with choice of topping sauce.

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, Ginger ale, Soda water, Lemon ice tea.

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