

HAVE A GLASS

PIEMONTE
WHITE:
Gavi 390 THB

• VENETO
SPARKLING:
Prosecco 290 THB
WHITE:
Pinot Grigio 280 THB
RED:
Cabernet Sauvignon 280 THB

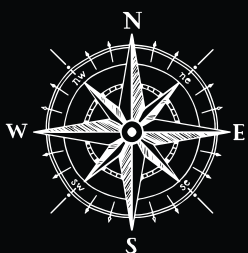
• FRIULI
WHITE:
Sauvignon Blanc 290 THB

• MARCHE
ROSÉ:
Sensuade 390 THB

• ABRUZZO
RED:
Montepulciano 280 THB

TOSCANA
RED:
Chianti 280 THB

• SICILIA
WHITE:
Chardonnay Blend 320 THB
RED:
Nero d'Avola Blend 320 THB



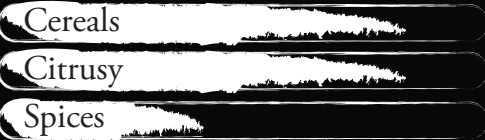
ITALIAN BEERS

290 THB

ISAAC BIRRA BALADIN WITBIER (BLANCHE)

A cereal and citrus harmony for the first Italian blanche beer.

Tasting Notes



Alcohol: 5% vol. Degree Plato: 12,7

Color (EBC): 6-8 Degree of Bitterness (IBU): 8-10

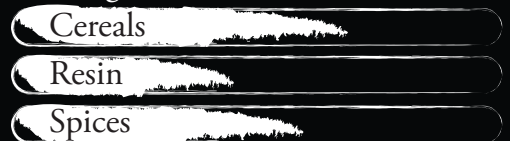


290 THB

NORA BIRRA BALADIN SPICE BEER

This very original beer has a golden deep color. Perfumes and emotions make you dream of Africa.

Tasting Notes



Alcohol: 6,8% vol. Degree Plato: 16,8

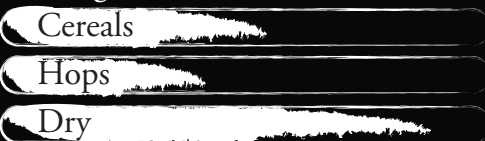
Color (EBC): 16-18 Degree of Bitterness (IBU): 10-12

290 THB

NAZIONALE BIRRA BALADIN BLONDE ALE

The first 100% Italian beer, a very subtle hazy appearance and a white, fine, persistent head.

Tasting Notes



Alcohol: 6,5% vol. Degree Plato: 13,6

Color (EBC): 10-12 Degree of Bitterness (IBU): 30-32



290 THB

ROCK'N ROLL BIRRA BALADIN AMERICAN PALE ALE

Like in a modern musical comedy, the cereal sings its sweet and peppery notes.

Tasting Notes



Alcohol: 7,5% vol. Degree Plato: 16,8

Color (EBC): 12-14 Degree of Bitterness (IBU): 42-44

MENABREA PALE LAGER (BIONDA)

Menabrea is matured gently in the perfect temperature. This Italian pale lager is well balanced between citrus, bitter tones and floral, fruity undertones giving a consistent and refined fruity and flowery flavour. It has a complex malty, hoppy taste with an exceptional head retention due to the quality of our ingredients and maturation process.

DRAUGHT

200 ml 170 THB
400 ml 290 THB



Alcohol: 4,8% vol.

ITALIAN SNACKS



BRUSCHETTA

CLASSICA	290 THB ✓
Classic bruschetta with tomato	
MEDITERRANEA	390 THB
Sautéed cherry tomato, capers, olives and anchovies	
CONTADINA	380 THB
Sausage, mushrooms and cheese	

CIABATTA OR FOCACCIA - SANDWICH

Served from 11.00 am. - 6.00 pm.

AMALFI	390 THB ✓
Tomatoes, mozzarella, basil, origano	
CEFALÚ	390 THB
Tuna sauce, tuna, lettuce, tomatoes	
PARMA	420 THB
Parma ham, mozzarella salad, tomatoes	
BOLOGNA	420 THB
Mortadella, taleggio, artichokes	

PIADINA

Served from 11.00 am. - 6.00 pm.

MISANO	390 THB ✓
Mix grilled vegetable, mozzarella, pesto sauce	
RIMINI	450 THB
Parma ham, mozzarella, salad, tomatoes	
CERVIA	480 THB
Bresaola (Italian cured meat), soft cheese, rocket salad	



SALADS

MIX	190 THB ✓
Mix greens, carrots, cherry tomato, cucumber, onions	
CAPRESE	390 THB ✓
Slices of fresh mozzarella and tomatoes, basil and origano	
BRESAOLA	590 THB
Bresaola (Italian cured meat), rocket salad, parmigiano	
CRUDO	590 THB
Parma ham, fresh mozzarella, rocket salad	
CARPACCIO	490 THB
Slices of beef, rocket salad, parmigiano	
BURRATA CHERRY TOMATO	490 THB ✓
Fresh burrata, cherry tomatoes, basil	
BURRATA "LUCA CINI"	690 THB
Fresh burrata, parma ham, artichokes, cherry tomatoes, rocket salad, pesto sauce	

BOARDS

MIX	590 THB
with SPECIAL selection of 3 premium Italian cheeses and cold-cuts	(PER PERSON)
CHEESE	590 THB ✓
with SPECIAL selection of 4 premium Italian cheeses	(PER PERSON)
COLD CUTS	590 THB
with SPECIAL selection of 4 premium Italian cold-cuts	(PER PERSON)

EXTRAS (100 gr.)

CARCIOFI ALLA ROMANA	280 THB ✓
Roman style Artichokes	
OLIVE VERDI PUGLIESI	170 THB ✓
Apulian Green Olives	
POMODORI SECCHI	120 THB ✓
Sundried tomatoes	



PASTA

CLASSICI/CLASSICS

SPAGHETTI AOP Garlic, extra virgin olive oil, chilli	350 THB V
SPAGHETTI CARBONARA Pork cheek, egg yolk, pecorino cheese, black pepper	450 THB
SPAGHETTI O PENNE AL RAGU Traditional pork ragù	420 THB
SPAGHETTI O PENNE POMODORO E BASILICO Tomato sauce, Italian basil, extra virgin olive oil	420 THB
SPAGHETTI O PENNE ARRABBIATA Tomato, garlic, chili	420 THB
SPAGHETTI O PENNE PUTTANESCA Tomato, black olives, capers, anchovies	490 THB
LINGUINE AL PESTO Italian basil, pine nuts, Parmigiano, extra virgin olive oil	450 THB



GLUTEN FREE

Penne or Spaghetti any Sauce
+60 THB

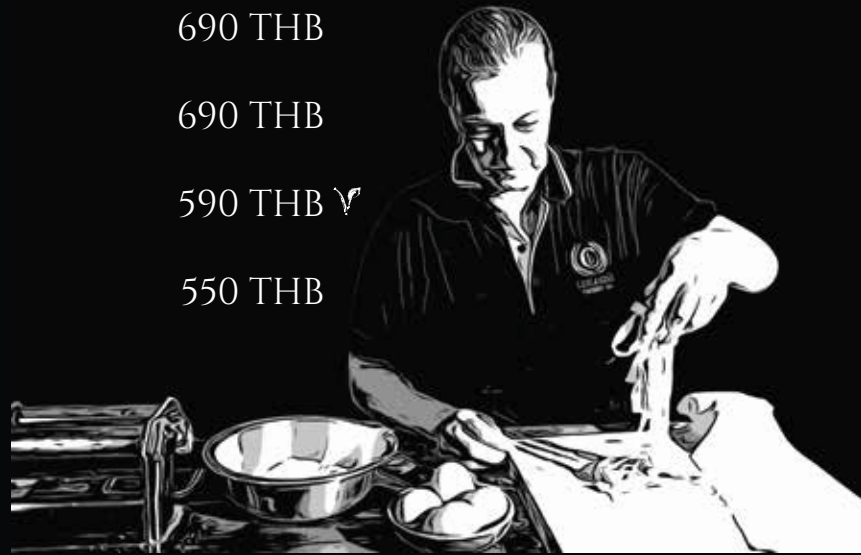


SPECIALI/SPECIALS

RIGATONI ALLA NORMA Tomato, eggplant and ricotta cheese	650 THB
RIGATONI ALL'AMATRICIANA Pork cheek and tomato	650 THB
SPAGHETTI ALLE VONGOLE Fresh Italian clams	850 THB

PASTA FRESCA - HOMEMADE PASTA

TAGLIATELLE AL RAGU Traditional pork ragù	550 THB
TAGLIATELLE AI FRUTTI DI MARE Tomato and mix seafood	690 THB
TAGLIATELLE AI FUNGHI PORCINI Porcini Mushrooms and Parmigiano Reggiano	690 THB ✓
TAGLIOLINI SPECK E ZOLA Speck smoked ham and Gorgonzola cheese sauce	690 THB
PAPPARDELLE ALLA BOSCAIOLA Italian sausage and mushrooms	690 THB
GNOCCHI GORGONZOLA E NOCI Gorgonzola cheese and walnuts	590 THB ✓
RAVIOLI (Ask the staff about today's filling and sauce)	550 THB



BRUNA'S CLASSICS

LASAGNE Oven baked lasagna with pork ragu	550 THB
EGGPLANT PARMIGIANA Oven baked layers of eggplant, mozzarella, parmigiano and tomato sauce	490 THB ✓
MEATBALLS CON PURE' Balls of beef in tomato sauce served with mash potatoes	490 THB
MINISTRONE Mix fresh vegetables soup	390 THB ✓
PASTA E FAGIOLI Borlotti beans soup with pasta	420 THB ✓

RISOTTO

POMODORO E BURRATA Tomato Sauce and Fresh Burrata	590 THB ✓	PORCINI Porcini Mushrooms	690 THB ✓
4 FORMAGGI 4 Cheeses	590 THB	CREMA DI TARTUFO Truffle Cream	790 THB
FRUTTI DI MARE Seafood	690 THB	ALLA MILANESE Saffron and Parmigiano	590 THB ✓

SECONDI/MAINS

BRANZINO AL FORNO CON OLIVE TAGGIASCHE E POMODORINI Oven baked sea bass with black taggiasca olives and cherry tomatoes	950 THB
SEPIE CON PISELLI Cuttlefish and peas stew	550 THB
VITELLO TONNATO Slices of roast veal topped with tuna sauce	690 THB
MILANESE DI POLLO CON PATATE ARROSTO E INSALATA Chicken breast milanese style with roast potatoes and salad	550 THB
SALTIMBOCCA ALLA ROMANA Slices of veal topped with pork belly in white wine and sage sauce and mash potatoes	850 THB
SALSICCIA ALLA PIASTRA Grilled sausage with salad roast potatoes and mustard sauce	550 THB
SCALOPPINE DI VITELLO AL LIMONE, VINO BIANCO O MARSALA Veal scaloppine with lemon or white wine or Marsala (fortified wine) sauce	750 THB

CONTORNI/SIDE DISH

VERDURE GRIGLIATE Grilled vegetables	150 THB	PURE' DI PATATE Mash potatoes	150 THB
SPINACI SALTATI Sautéed spinach	150 THB	PATATE ARROSTO Roast potatoes	150 THB
PEPERONATA Bell pepper and potato stew	150 THB	CESTINO DI PANE Bread basket	80 THB

PINSA

FORNARINA Rosemary, salt, extra virgin oil	190 THB ✓		
MARGHERITA Mozzarella, tomato, basil	350 THB ✓		
DIAVOLA Mozzarella, tomato, spicy sausage	590 THB	4 FORMAGGI E TARTUFO Mozzarella, mix cheeses, truffle cream	490 THB ✓
VEGETARIANA Mozzarella, tomato, mix vegetables	490 THB ✓	NAPOLI Mozzarella, tomato, anchovy, capers	490 THB
PROSCIUTTO E BURRATA Mozzarella, tomato, parma ham, burrata, rocket salad	590 THB	FUNGHI E SPECK Mozzarella, mix of mushrooms, speck ham	490 THB





DESSERTS

TIRAMISÙ	290 THB ✓
PANNA COTTA	290 THB ✓
ZUPPA INGLESE	290 THB
BUDINO AL CIOCCOLATO	290 THB
TORTA DEL GIORNO	290 THB
CAKE OF THE DAY	
"Ask the staff about today's homemade cake"	

COFFEE

ESPRESSO	90 THB
AMERICANO	100 THB
CAPPUCCINO	130 THB
LATTE	130 THB
ICED COFFEE	+10 THB

ITALIAN JUICES

ORANGE SHOGUN	95 THB
ORANGE VALENCIA	95 THB
LEMON MINT	95 THB
APPLE	140 THB

ITALIAN S.PELLEGRINO SODAS

LEMON	110 THB
ORANGE	110 THB
GRAPEFRUIT	110 THB
CHINOTTO	110 THB
ACQUA TONICA (TONIC WATER)	80 THB



COCKTAILS

APEROL SPRITZ	290 THB
CAMPARI SPRITZ	290 THB
CAMPARI & SODA	250 THB
AMERICANO	350 THB
NEGRONI	390 THB
GIN & TONIC	390 THB
AMARO	200 THB
LIMONCELLO	200 THB
SAMBUCA	200 THB
GRAPPA	350 THB