

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.

LASAGNA CLASSIC 350 THB
Traditional baked lasagna with minced beef, parmesan cheese and tomato.

PARMIGIANA 320 THB
Baked eggplant with parmesan cheese and tomato.

.....

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 "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 Buffalo stracciatella, tomato sauce, parmesan cheese, basil leaves.	290 THB
TASTY Stracciatella, grilled capsicum, anchovies, olives, rocket leaves.	340 THB
SWEET BURRATINA Burratina, Parma ham, basil leaves, honey.	380 THB
NORTHERN Stracciatella, gorgonzola cheese, rocket pesto, mortadella ham, crumbled pistacchio.	380 THB
VENICE Buffalo stracciatella, 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 giant scallop with shell.	160 THB
HONEY LARD Crispy bread with lardo di Colonnata and honey.	160 THB

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

..... **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.

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