



EMBASSY ROOM

*La Marina*



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## Crudo bar

	Single	Sharing
<b>Ostriche fresche</b> <i>Sentinelle oyster, no.3, France</i>	180	990 (6pc)
<b>Carpaccio di orata giapponese</b> <i>“Tai” Fish, sun-dried tomatoes, orange, pine nuts, pink peppercorn</i>	840	
<b>Tartara di tonno Pinna Blu e avocado</b> <i>Bluefin tuna tartare, avocado, sweet chili</i>	900	
<b>Gambero rosso di Mazara del Vallo e stracciatella</b> <i>Mazara del Vallo red prawn, creamy stracciatella, lime</i>	900	
<b>Scampi e pomodorini del Piennolo</b> <i>Langoustine, Piennolo tomatoes, basil</i>	900	
<b>Assaggi di crudo La Marina</b> <i>Chef's selection of 3 or 5 crudo</i>	1550	2200
<b>Caviar “Kaviari” Kristal 30 Gr</b> <i>Classic condiments</i>		4650

## Antipasti

	Single	Sharing
<b>Salumi misti dalla Volano</b> <i>Selection of 3 or 5 cold cut ‘Giardiniera’</i>	540	900
<b>Burrata pugliese e pomodori cuore di bue</b> <i>Apulian Burrata, “ox beef” tomatoes, basil pesto</i>	790	
<b>Carpaccio di manzo, rucola, Parmigiano</b> <i>Beef carpaccio, arugula, Parmigiano Reggiano, black truffle</i>	980	
<b>Vitello tonnato</b> <i>Thinly sliced veal loin, tuna sauce, caperberries</i>	780	
<b>Prosciutto e melone</b> <i>San Daniele prosciutto and melon</i>	690	
<b>Parmigiana di melanzane</b> <i>Oven-baked eggplant, tomato, mozzarella</i>	450	
<b>Polpo e piselli</b> <i>Char-grilled octopus, green peas sauce, stracciatella, olive dust</i>	890	
<b>Capasante alla Veneziana con topinambur</b> <i>Seared scallops with oil, garlic and parsley, sunchoke purée, hazelnuts</i>	990	
<b>Frittura La Marina</b> <i>Fried calamari, prawns, soft-shell crab, chili aioli</i>	990	
<b>Minestrone di verdure</b> <i>Mixed seasonal vegetables, tomato passata, beans</i>	450	

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## Salumi dalla Volano

50 Gr.

### **Prosciutto San Daniele**

280

*Cured Pork from San Daniele del Friuli, Province of Udine, crafted from only Italian pork legs and sea salt. Aged in a unique climate influenced by the Alps and Adriatic Sea.*

### **Culatello**

280

*Produced in Modena, Emilia-Romagna, Its delicate flavor is the result of expert aging. Enhanced by the unique microclimate of the Poiano River valley.*

### **Coppa Piacentina**

350

*From Piacenza Province in Emilia-Romagna is a cured product made with the neck muscles of the large white. Landrace Italiana and Duroc pig breeds.*

### **Salame Milano**

200

*From the Province of Milano in Lombardy, known for its finely ground pork and balanced sweet & savory flavor. Delicate texture with rice-sized fat pieces.*

### **Salame Felino**

260

*Crafted in Emilia-Romagna from premium Italian pork, seasoned with salt, red wine, and spices. This mild yet aromatic salame offers a soft texture and a gentle flavor.*

### **Mortadella**

220

*From Bologna, Emilia-Romagna, a premium Italian cooked sausage known for its tender, creamy texture and delicate aroma. Made from finely ground pork, lightly seasoned, and mixed with pistachios.*

### **Soppressata Piccante**

200

*From the region of Calabria, it is a spicy Italian salami made from coarsely chopped pork. A bold flavor with notes of Calabrian chili pepper.*

### **Spianata Calabria**

200

*From the region of Calabria, this traditional spicy salami is known for its bold flavor from pork, dried chili, and Calabrian spices. Giving it a vibrant red color and intense heat balanced with savory richness.*

## Formaggi

### **Fontina Valdostana**

250

*From the Aosta Valley, a creamy, semi-hard Italian cow's milk cheese.*

### **Asiago**

180

*From Asiago in Veneto, it is a versatile Italian cow's milk cheese from the Asiago plateau.*

### **Pecorino Romano**

180

*A hard, salty Italian sheep's milk cheese made from 100% sheep's milk, known for its sharp, tangy, and pungent flavor.*

### **Parmigiano Reggiano**

250

*Cured for 36 months, this famous Italian cheese is produced mainly in Parma, Reggio Emilia, Modena, and parts of Bologna and Mantova.*

### **Gorgonzola**

180

*From the Province of Milano in Lombardy, this blue cheese is made from unskimmed cow's milk.*

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## Pizzeria

<b>Margherita</b>	580
<i>Tomato, fior di latte mozzarella, Italian basil</i>	
<b>La Marina</b>	750
<i>Tomato, fior di latte mozzarella, capers, anchovies, Taggiasca olives, extra virgin olive oil, dried oregano</i>	
<b>Bianca</b>	700
<i>Fior di latte mozzarella, Fontina, Italian sausage, truffle</i>	
<b>Culatello, rucola e stracciatella</b>	700
<i>Tomato, fior di latte mozzarella, arugula, stracciatella cheese and Culatello ham</i>	
<b>Gorgonzola e 'nduja</b>	690
<i>Tomato, Fior di latte mozzarella, gorgonzola, spicy pork 'Nduja</i>	

## Pasta e risotto

<b>Penne aglio, olio e peperoncino (AOP)</b>	500
<i>Penne, garlic, chili, extra virgin olive oil</i>	
<b>Pappardelle ai funghi</b>	650
<i>Hand-cut pappardelle, wild mushrooms, porcini</i>	
<b>Spaghetti alle vongole, bottarga e limone</b>	1150
<i>Spaghetti, Hamaguri clams, dried mullet roe, lemon zest</i>	
<b>Linguine all'astice</b>	1500
<i>Linguine, Maine lobster, San Marzano tomato sauce, lobster bisque</i>	
<b>Casoncelli gamberi e zucchini</b>	1200
<i>Prawns ravioli, zucchini, burrata del Vallo red prawns</i>	
<b>Tagliolini al nero di seppia con gamberi e granchio</b>	750
<i>Squid ink tagliolini, shrimps and crab sauce</i>	
<b>Tagliatelle al Ragù di Carne</b>	690
<i>Hand-cut tagliatelle, Wagyu beef short rib ragout, Pecorino</i>	
<b>Risotto astice e zafferano</b>	1550
<i>Vialone Nano rice, saffron, Maine lobster</i>	
<b>Risotto Provola affumicata, broccolini e salsiccia</b>	650
<i>Vialone Nano rice, smoked provola, broccolini, pork sausage</i>	

**Add black truffle to any dish: 350 THB per 5 grams**

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## Secondi

	Single   Sharing
<b>Zuppa di pesce</b> <i>Sicilian fish stew with mixed seafood</i>	950   1650
<b>Merluzzo della Patagonia alla Ligure</b> <i>Pan-seared Patagonian toothfish "Glacier 51", cherry tomatoes, Taggiasca olives, white wine sauce</i>	1950
<b>Filetto di nasello al vapore con salsa all' Isolana</b> <i>Steam-poached hake fillet, San Marzano tomatoes, capers, green olives</i>	1400
<b>Gamberoni alla griglia</b> <i>Charcoal-grilled tiger prawns, AOP sauce, cherry tomatoes and 'Nduja</i>	1850
<b>Agnello alle erbe</b> <i>Australian lamb rack, herbs crust, shallot thyme jus</i>	1700   3200
<b>Vitello alla Milanese</b> <i>Shallow-fried Veal chop "Milan Style", Fontina cheese sauce</i>	2300
<b>Costata alla griglia 1.1 kg</b> <i>Grilled Wagyu Porterhouse Takeda A10, two side dishes</i>	6500
<b>Tagliata di manzo alla griglia 300g</b> <i>Grilled Angus "Little Joe" ribeye, two side dishes</i>	2100

## Pescato del giorno

<b>Catch of the day</b> <i>Including 2 side dishes of your choice</i> <i>Available in oven-baked or sea salt crust</i> <i>(preparation time 30 min)</i>	1950
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## Contorni

<b>Caponata</b> <i>Grilled purple eggplant, garlic, parsley</i>	290
<b>Asparagi grigliati</b> <i>Grilled asparagus with rosemary</i>	290
<b>Broccolini all'aglio</b> <i>Garlic-sautéed broccolini</i>	290
<b>Purea di patate</b> <i>Creamy mashed potatoes</i>	290
<b>Spinaci all'aglio e olio</b> <i>English spinach with garlic and oil</i>	290
<b>Insalata mista La Marina</b> <i>Organic mixed leaf salad, Parmigiano Reggiano, olives, balsamic dressing</i>	290

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