

biscotti

SOLO PASTA

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At Biscotti, Chef Giuseppe Bonura brings Italian tradition to life with his passion for handmade pasta. For him, it's more than food—it's a connection to family, heritage, and heartfelt craftsmanship.

From selecting the finest flour to shaping each piece by hand, Chef Giuseppe creates pasta that's tender, flavourful, and uniquely authentic. Experience the texture, taste, and soul of fresh pasta—crafted with love, only at Biscotti.

**Buon appetito!**



## PAPPARDELLE RIPIENE DI RICOTTA E SPINACI

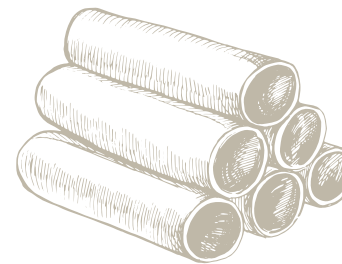
Wide pappardelle filled with creamy ricotta and fresh spinach, butter and aged 36-month Parmigiano cheese.

**THB 650++**

## RAVIOLI CON GAMBERI ROSSI DI MAZARA

Fresh ravioli filled with Mazara del Vallo red prawns, topped with creamy burrata, crushed Sicilian pistachios, and fresh basil.

**THB 850++**



## CANNELLONI

Fresh cannelloni stuffed with eggplant, zucchini, bell peppers, baked in a delicate tomato sauce and finished with a light béchamel.

**THB 650++**

## TAGLIOLINI AL TARTUFO

Fresh tagliolini pasta served with a rich black truffle sauce, aged 36-month Parmigiano cheese, and a velvety finish of butter.

**THB 900++**



Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

Please inquire with service attendants if you have any dietary restrictions, allergies, or special considerations.