

MENU

TAPAS AND MF77F

PIZZETTA SPINACI E SALSICCIA ARROTOLATA 🐉 🦰

PORK SAUSAGE AND SPINACH PIZZA ROLL

HUMMUS | 🔰



CHICKPEA LEMON TAHINI PURÉE AND PITA BREAD

DÁTILES RELLENOS

CHORIZO-FILLED DATES WRAPPED IN BACON AND ONION JAM



CREAMY CHEESY EGGS AND VEGETABLE CAKE, TRUFFLE SAUCE

CROSTONE CON POLIPETTI ALLA LUCIANA \$

GRILLED TUSCAN BREAD, BRAISED BABY OCTOPUS, BLACK OLIVES, TOMATO SAUCE, AND CAPERBERRIES

KEFTEDES ARNI 🗯 🕴 🌢

CRISPY GREEK LAMB MEATBALLS WITH TZATZIKI SAUCE

GAMBAS AL AJILLO 🦞 🐧 🕏

GARLIC TIGER PRAWNS, BLACK PITTED KALAMATA OLIVES, AND GARLIC CROUTONS

MARINÁTOS FETA 💽 🖠 💍

MARINATED FETA, KALAMATA OLIVES, SUNDRIED TOMATOES, LEMON JUICE, AND GARLIC CROUTONS

PROSCIUTTO E MELONE

SLICED PARMA HAM AND COMPRESSED CANTALOUPE MELON

APPETISERS

SWORDFISH CARPACCIO



THINLY SLICED SMOKED SWORDFISH, FIG MOUSSE, ROBIOLA CHEESE, AND MARSALA REDUCTION

TRUFFLE BURRATA



HEIRLOOM TOMATO SALAD, TRUFFLE BURRATA CHEESE, PARMA HAM, ROCKET, AND MODENA BALSAMIC REDUCTION

BLACK TIGER PRAWNS AND SEA SCALLOP SALAD 🦞 🖞



CITRUS BLACK TIGER PRAWN AND HOKKAIDO SCALLOP SALAD, GRILLED CHILLI, ORANGE SEGMENTS BABY SPINACH, AND MARINATED FETA CHEESE

CATALAN LOBSTER AND FRUIT SALAD 🦞 🕴

POACHED LOBSTER, FRESH FRUIT, AND BABY GREENS WITH CHERRY VINEGAR-CITRUS DRESSING















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WHITE BEAN CREAM SOUP 🌘 🕏 🐧 🛊

WHITE BEAN CREAM SOUP, POMEGRANATE SEEDS, CANDIED LEMON, CRUSHED PISTACHIOS AND SQUID INK RUSTIC BREAD

ANDAMAN SEAFOOD SOUP 🦞 🕏

ANDAMAN SEAFOOD SOUP, BASIL OIL, SUNDRIED TOMATOES, AND GRILLED GARLIC BREAD

MAIN COURSES

GREEK CHICKPEA STEW 🌘 🕏 🐧

STEWED CHICKPEAS WITH LEMON AND SPICES, SERVED WITH CARLIC CROUTONS

MEDITERRANEAN CHICKEN 🕻 👗

PAN-SAUTÉED CHICKEN BREAST WITH TOMATO, CAPERS, KALAMATA OLIVES, AND BUTTER-LEMON SAUCE

POTATO GNOCCHI WITH TOMATO SAUCE 🕻 🐧

HOMEMADE POTATO DUMPLINGS WITH TOMATO SAUCE, BASIL PESTO, AND ROASTED PINE NUTS

SPAGHETTI WITH GARLIC, CHILLI, AND OLIVE OIL

SAUTÉED SPAGHETTI WITH GARLIC, CHILLI, PARSLEY, AND EXTRA VIRGIN OLIVE OIL

RIGATONI BOLOGNESE 🕻 🖪

SHORT, WIDE PASTA WITH BEEF RAGOUT AND PARMESAN CHEESE

SEAFOOD PAELLA

SPANISH RICE WITH SAFFRON, PAPRIKA, BUTTER-WINE SAUCE, AND ANDAMAN SEAFOOD

TONNARELLI CARBONARA **♦ 6** ∱

THICK SPAGHETTI WITH ORGANIC EGG, SAUTÉED PORK CHEEK, AND PECORINO CHEESE

TUSCAN CREAMY SALMON D
PAN-SEARED NORWEGIAN SALMON WITH A CREAMY TOMATO AND SPINACH SAUCE

FETTUCCINE DUCK AND TRUFFLE * 6 5

HOMEMADE EGG FETTUCCINE WITH WHITE WINE DUCK RAGOUT, PECORINO CHEESE, AND BLACK TRUFFLE

















MAIN COURSES

BEEF KOFTA KEBAB

GRILLED MARINATED BEEF TENDERLOIN SKEWERS WITH PITA BREAD, TZATZIKI SAUCE, AND TOMATO-AVOCADO SALSA

ROASTED WHOLE WHITE SEABASS (IDEAL FOR 2 PERSONS)

EGGPLANT RATATOUILLE, ROASTED POTATOES & LADOLEMONO SAUCE

GRILLED LOBSTER WITH SQUID INK TAGLIOLINI

GRILLED LOBSTER WITH HOMEMADE SQUID INK TAGLIOLINI, CHERRY TOMATOES, AND WHITE WINE SAUCE

FLORENTINE T-BONE STEAK (IDEAL FOR 2–3 PERSONS)

WAGYU M-2 GRILLED T-BONE STEAK WITH ROSEMARY POTATOES AND MIXED SALAD

OUR PIZZAS

MARGHERITA **● \$** •

CLASSIC TOMATO SAUCE, MOZZARELLA CHEESE, BASIL, AND OREGANO

ALLA NAPOLETANA 🔰 🐧

MOZZARELLA, TOMATO SAUCE, CAPERS, ANCHOVIES, AND OREGANO

SALMONE E STRACCHINO § §

STRACCHINO CHEESE, OLIVES, SUNDRIED TOMATO, OLIVE OIL, BASIL, AND OREGANO

PROSCIUTTO E RUCOLA \$ 1 TOMATO SAUCE, MOZZARELLA CHEESE, PARMA HAM, AND ROCKET LEAVES

ALLA DIAVOLA 😻 🐧
TOMATO SAUCE, NDUJA, BURRATA STRACCIATELLA, AND OREGANO

GORGONZOLA E TARTUFO 💽 🕏 🖔
LIGHT TOMATO SAUCE WITH MOZZARELLA, GORGONZOLA, AND TRUFFLE PASTE



DESSERTS

GELATI 👙 🐧

VANILLA, HAZELNUT, CHOCOLATE, STRAWBERRY, MANGO, OR COCONUT

WARM APPLE & ALMOND CAKE 🗯 🐧 🛊

CHOCOLATE ICE CREAM

IL TIRAMISU 🗯 💍

COFFEE-RUM-SOAKED LADYFINGER BISCUITS WITH MASCARPONE CREAM AND COCOA POWDER

LIMONCELLO PANNA COTTA 😻 🐧

LIMONCELLO PANNA COTTA WITH WILD BERRIES, PISTACHIOS, AND BAKED PEACH

MULLED WINE POACHED PEAR 😻 🐧

SERVED WITH VANILLA ICE CREAM

CHOCOLATE LAVA 🐉 🐧

VANILLA ICE CREAM

AFFOGATO 🐧

A SCOOP OF VANILLA ICE CREAM DROWNED IN ESPRESSO



















VEGETARIAN MENU

TAPAS AND MF77F



SPINACH PIZZA ROLL

HUMMUS | \$

CHICKPEA, LEMON, AND TAHINI PURÉE WITH PITA BREAD

CREAMY, CHEESY EGG AND VEGETABLE CAKE WITH TRUFFLE SAUCE

MARINÁTOS FETA 💽 🔰 🐧

MARINATED FETA, KALAMATA OLIVES, SUNDRIED TOMATOES, AND LEMON JUICE

APPETISERS

TRUFFLE BURRATA 💽 🖔

HEIRLOOM TOMATO SALAD, TRUFFLE BURRATA CHEESE, PARMA HAM, ROCKET, AND MODENA BALSAMIC REDUCTION

SOUP

WHITE BEAN CREAM SOUP 💽 🕏 🕴

WHITE BEAN CREAM SOUP WITH POMEGRANATE SEEDS, CANDIED LEMON, CRUSHED PISTACHIOS AND SQUID INK RUSTIC BREAD

MAIN COURSES

GREEK CHICKPEA STEW 🔳 🕻 💍

STEWED CHICKPEAS WITH LEMON, FIVE SPICES, AND GARLIC BREAD CROUTONS

POTATO GNOCCHI WITH TOMATO SAUCE \$ 1

HOMEMADE POTATO DUMPLINGS, TOMATO SAUCE, BASIL PESTO, AND ROASTED PINE NUTS

SPAGHETTI AGLIO E OLIO 💽 🕏

SAUTÉED SPAGHETTI WITH GARLIC, EXTRA VIRGIN OLIVE OIL, CHILLI, AND PARSLEY

















OUR PIZZAS

MARGHERITA | 🔊 🖠 👗





















GLUTEN-FREE MENU

TAPAS AND MF77F

DÁTILES RELLENOS

CHORIZO-FILLED DATES WRAPPED IN BACON

GAMBAS AL AJILLO 🦞 🐧 🕏

CREAMY, CHEESY EGG AND VEGETABLE CAKE

GARLIC TIGER PRAWNS AND KALAMATA OLIVES

MARINÁTOS FETA 💿 🔰 🗂

MARINATED FETA, KALAMATA OLIVES, SUNDRIED TOMATOES, AND LEMON JUICE

PROSCIUTTO E MELONE

SLICES OF PARMA HAM AND COMPRESSED CANTALOUPE MELON

APPFTISERS

SWORDFISH CARPACCIO

THINLY SLICED MARINATED SWORDFISH, FIG MOUSSE, ROBIOLA CHEESE, AND MARSALA REDUCTION

TRUFFLE BURRATA

HEIRLOOM TOMATO SALAD, TRUFFLE BURRATA CHEESE, PARMA HAM, ROCKET, AND MODENA BALSAMIC REDUCTION

BLACK TIGER PRAWNS AND SEA SCALLOP SALAD 🦃 👖 CITRUS-MARINATED BLACK TIGER PRAWNS AND HOKKAIDO SCALLOPS WITH GRILLED CHILLI

ORANGE SEGMENTS, SPINACH, AND FETA CHEESE

CATALAN LOBSTER AND FRUIT SALAD 🦞 🖞

POACHED LOBSTER WITH CHERRY VINEGAR-CITRUS DRESSING, FRESH FRUIT, AND BABY GREENS

SOUP

WHITE BEAN CREAM SOUP 💿 🐧 🍵

WHITE BEAN CREAM SOUP WITH POMEGRANATE SEEDS, CANDIED LEMON, AND PISTACHIOS

ANDAMAN SEAFOOD SOUP ** *

ANDAMAN SEAFOOD WITH BASIL OIL AND SUNDRIED TOMATOES

















MAIN COURSES

(Gluten-free penne or spaghetti available)

MEDITERRANEAN CHICKEN 😻 🐧

SAUTÉED CHICKEN BREAST WITH TOMATOES, CAPERS, KALAMATA OLIVES, AND BUTTER-LEMON SAUCE

GARLIC, CHILLI, AND OLIVE OIL 🔳 🕏

SAUTÉED PASTA WITH GARLIC, OLIVE OIL, CHILLI, AND PARSLEY

BOLOGNESE \$ 1

BEEF RAGOUT WITH PARMESAN CHEESE

SEAFOOD PAELLA 🙀 🛔

SPANISH RICE WITH SAFFRON, PAPRIKA, BUTTER-WINE SAUCE, AND ANDAMAN SEAFOOD

CARBONARA \$ 0 1

ORGANIC EGG, SAUTÉED PORK CHEEK, AND PECORINO CHEESE

TUSCAN CREAMY SALMON

PAN-SEARED NORWEGIAN SALMON FILLET WITH CREAMY TOMATO AND SPINACH SAUCE

DUCK AND TRUFFLE 😻 🐧 🛔

WHITE WINE DUCK RAGOUT WITH PECORINO CHEESE AND BLACK TRUFFLE

ROASTED WHOLE WHITE SEABASS (IDEAL FOR 2 PAX)

EGGPLANT RATATOUILLE, ROASTED POTATOES, AND LADOLEMONO SAUCE

FLORENCE-STYLE T-BONE STEAK (FOR 2–3 PAX)

GRILLED WAGYU M-2 T-BONE STEAK WITH ROSEMARY POTATOES AND MIXED SALAD

OUR PIZZAS

MARGHERITA 💽 🕏 💍

TOMATO SAUCE, MOZZARELLA, BASIL, AND OREGANO

ALLA NAPOLETANA 😻 🐧

MOZZARELLA, TOMATO SAUCE, CAPERS, ANCHOVIES, AND OREGANO

DIMARE # 1 \$

ANDAMAN SEAFOOD, TOMATO SAUCE, AND MOZZARELLA

PROSCIUTTO E RUCOLA # 1

TOMATO SAUCE, MOZZARELLA, PARMA HAM, AND ROCKET LEAVES

















DESSERTS

GELATI (PER SCOOP) 😻 🗂

VANILLA, HAZELNUT, CHOCOLATE, STRAWBERRY, MANGO, COCONUT

LIMONCELLO PANNA COTTA 🐞 🐧

LIMONCELLO LIQUEUR PANNACOTTA WITH WILD BERRIES, PISTACHIOS, AND BAKED PEACH

MULLED WINE POACHED PEAR 😻 🗂

SERVED WITH VANILLA ICE CREAM

AFFOGATO 🖔

A SCOOP OF VANILLA ICE CREAM DROWNED IN ESPRESSO COFFEE

















LOVED
OUR FOOD,
OUR SERVICE
OR OUR PEOPLE?



SCAN TO REVIEW US!



ANGSANA LAGUNA PHUKET