

ENDING ON A SWEET NOTE

Classic Italian desserts and refreshing gelato

Panna Cotta 🍮🍮 coconut panna cotta, mango	170
Affogato al Caffè 🍮☕ vanilla gelato served with one shot of espresso and chocolate	200
Tiramisu 🍮🍷 kahlua, rum, espresso, lady finger, mascarpone cream, cocoa	225
Apple Pizza 🍮 apples, pizza dough, salted caramel, Gelato of your choice	200
Torta Tenerina 🍮🍮☕ flourless chocolate cake, whipped cream	170
7 Senses Gelati e Sorbetti 100 per scoop	
-biscottino 🍮🍮	
-pistachio 🍷🍮☕	
-rum raisin 🍮☕	
-vanilla 🍮☕	
-chocolate gelato 🍮☕	
-lemon 🍷🍮☕	
-mixed berry 🍷🍮☕	
-passion fruit 🍷🍮☕	

Tripadvisor
Travellers'
Choice Awards



P I Z Z E R I A
GOODFELLAS
















ANTIPASTI AND SNACKS

Hot and cold bites to share














- Bruschetta Classica**  200
tomatoes, basil, EVO oil, garlic, toasted sourdough
- Frittura Mista**   350
crispy fried squid, prawns, zucchini, black garlic mayo
- Polpette Al Sugo**   290
minced beef balls, tomato sauce, parmigiano, basil, sourdough
- Eggplant Parmigiana**   280
golden fried eggplant, tomato, mozzarella, basil, parmigiano
- Cheesy Garlic Bread**   260
pizza bread, parmigiano, garlic confit, EVO oil, parsley
- Bruschetta Al Salmone**  340
smoked salmon, salmon roe, avocado cream, crushed tomatoes, sourdough
- Piatto d’Affettati**   490
parma ham, cooked ham, spicy salami, mortadella, marinated vegetables, mix olives, sourdough
- Burrata Cheese**    395
cherry tomatoes, fresh basil, homemade basil oil
- Burrata & Prosciutto**    470
parma ham, cherry tomatoes, EVO oil

BEAUTIFUL GREENS

Locally grown hydroponic salad greens

- Caesar Salad**     a Gluten Free version is available on request  360
romaine lettuce, roasted garlic-parmigiano-anchovy cream, croutons, bacon bits
- Caprese**     380
cherry mozzarella, basil pesto, cherry tomatoes, balsamic glaze, rucola salad
- Roasted Pumpkin**   a Gluten Free version is available on request  330
ricotta mousse, pumpkin seeds, parmigiano, rocket salad, croutons
- Tomato Avocado Salad**    380
avocado, orange pulp, cherry tomatoes, romain coss, rocket salad, pomegranate, pistachio

Please let us know if you have any food allergies, intolerances, or restrictions.

-  Signature Dish  Vegetarian  Gluten Free  Contains Egg
 Contains Tree Nuts  Contains Peanut  Organic
 Contains Soy  Contains Shellfish  Contains Fish
 Contains Milk Products  Contains Pork  Spicy

OLD FLAMES

Classic recipes done right

- Marinara**   325
tomato sauce, cherry tomatoes, garlic confit, basil, oregano, pecorino
- Napoli2.0**    370
anchovies from Cetara, cherry tomatoes, oregano, black garlic aioli, tomato sauce, mozzarella
- Margherita**   370
tomato sauce, mozzarella, parmigiano, basil, homemade basil oil
- Diavola**    380
tomato sauce, spicy salami, mozzarella, homemade chili oil, oregano
- Di Mare**   390
prawns, mussels, squid, parsley sauce, cherry tomatoes, tomato sauce
- Bufalotta**   420
buffalo mozzarella, marinated vegetables, basil, cherry tomatoes, EVO oil, mozzarella
- Capricciosa**    415
cooked ham, sautéed mushrooms, egg, mozzarella, artichokes, kalamata olives, tomato sauce
- Mortadella**    415
mortadella, stracciatella cheese, lemon zest, basil, cherry tomatoes, mozzarella
- Giardiniera**   390
pumpkin sauce, marinated vegetables, red onions, sautéed mushrooms, buffalo mozzarella, basil
- Prosciutto**   440
parma ham, cherry mozzarella, cherry tomatoes, rocket salad, tomato sauce
- Quattro Formaggi**   415
mozzarella, ricotta cream, smoked scamorza, gorgonzola, parmigiano, basil, oregano
- Calzone Napoli**   440
spicy salami, smoked scamorza, zucchini, tomato sauce, mozzarella, pecorino

All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.









THE WISEGUYS

Unexpected combos worth falling for

- Spicy (Good)fellas**    395
nduja, mango sauce, stracciatella cheese, homemade chili oil, tomato sauce
- Don’t Call Me Hawaiian**   395
pulled pork, caramelized pineapple, rocket salad, mozzarella
- Truffle Special**   495
truffle mushroom sauce, pork sausage, buffalo mozzarella, asparagus, mozzarella
- Hot Chick**   390
chicken, marinated bell peppers, parsley yoghurt sauce, hot honey, tomato sauce, mozzarella, basil
- Carnivore Calzone**    420
meatballs, spicy salami, cooked ham, chicken, red onion, chili oil, tomato sauce, mozzarella

HANDMADE FRESH PASTA

Homemade linguine served with your choice of three delicious sauces. Simple, fresh, and full of flavor.

- Pomodoro & Stracciatella**    290
tomato sauce, stracciatella cheese, basil
- Ostia Mare**    330
prawns, mussels, squid, anchovies from Cetara, cherry tomatoes, chili oil, kalamata olive
- Pesto Genovese**    290
EVO oil, pecorino cheese, parmigiano reggiano, pinenuts, garlic