



Menu

Breakfast



Azzurra Breakfast Platter

Two Free Cage Eggs Any Style | Pork or Chicken Sausage | Streaky Bacon & Hash

THB 350



Surf & Turf Egg Platter

Two Free Cage Eggs Any Style | Grilled Cherry Tomatoes | Smoked Salmon
Parma Ham & Hash Brown

THB 350



Grilled Sustainable Salmon Steak

Mixed Asian Pickles & Steamed Jasmine Rice

THB 350



Steak & Cage-Free Egg

Grilled Australian Beef Striploin | Fried Egg | Hash Brown & Grilled Tomato

THB 350



Croissant Egg Benedict

Croissant | Cotto Ham | Rocket Salad | Poached Egg Hollandaise

THB 350



VEG



Vegan



Sustainable



Egg



Shellfish



Dairy



Nuts



Gluten



Chef
Recommend

All Prices are in Thai Baht and subject to 10% service charge and 7% government TAX.

Traditional Breakfast

Eggs Your Way



Two Fresh Cage-Free Eggs

Prepared To Your Liking: Fried | Scrambled | Poached or Boiled | Plain Omelet
Thai Style Omelet | Crispy Bacon & Hash Brown

THB 300



Pancakes

Fruit Salad | Maple Syrup & Whipped Cream

THB 290



Mango-Coconut French Toast

Pan Fried Egg-Coconut Multi Grain Toast | Maple Syrup & Fresh Mango
Marmalade

THB 290



Baker's Basket

Croissant | Danish & Muffins

THB 180



Bread Basket

Assorted Breakfast Soft | Hard & Country Rolls

THB 180



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Healthy Breakfast



White Omelette

Egg White | Capsicum | Onion & Spinach

THB 300



Yoghurt Fruits Bowl

Layers of Creamy Plain Yoghurt | Fresh Berries | Fresh Fruits Granola

THB 280



Soy Milk Oatmeal Porridge

Mixed Fruits | Granola & Roasted Coconut Flakes

THB 290



Avocado & Salmon

Potato Bun Bread | Smoked Salmon | Rocket Salad | Poach Egg
Pickled Shallot & Tartare Sauce

THB 330



Cheese Platter

Brie | Cheddar | Cottage & Gruyere | Dry Fruit & Cheese Crackers

THB 300



Cold Cuts Platter

Smoked Salmon | Salami Milano & Mortadella | Kalamata Olives & Toasted Bread

THB 300



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Lunch & Dinner

Breakfast



Azzurra Breakfast Platter

Two Free Cage Eggs Any Style | Pork or Chicken Sausage | Streaky Bacon & Hash

THB 350

Salumi | Cold Cuts (50g)

Nduja Siciliana	THB 180
Mortadella Pistachio	THB 180
Prosciutto di Parma	THB 420
Coppa Stagionata	THB 280
Speck Smoked Ham	THB 220
Chorizo	THB 210
Lomo Iberico	THB 410
Peppered Pastrami Beef Ham	THB 280
Salame Cacciatorino	THB 180
Salame Milano	THB 170

Formaggi | Cheeses (10g)

Pecorino al tartufo	THB 90
Ocelli al malto d'orzo	THB 130
Gorgonzola dolce	THB 70
Smoked ricotta	THB 70
Parmesan cheeses	THB 70
Pecorino Romano	THB 80
Taleggio	THB 180

Pane E Bruschette | Bread & Bruschette



Pizza all' Aglio e Rosmarino

Warm Garlic & Rosemary Pizza Bread

THB 220



Bruschetta Classica

Chiang Mai Farm Tomatoes, Garlic & Extra Virgin Olive Oil

THB 220



Bruschetta al Tartufo

Ricotta Cream Cheese, Mushroom Confit & Truffle Oil

THB 260



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Gli Antipastile E Insalate | Appetizers & Salads



Antipasto Misto (For 2 person)

Selection of Italian Cold Cuts, Pickles & Cheeses

THB 990



Insalata Azzurra

Hearts of Butter Head Lettuce & Rocket Leaves, Cherry Tomatoes, Black Olives, Lemony-Extra Virgin Olive Oil Croutons & Crispy Pancetta

THB 450



Carpaccio di Manzo

Slices of Black Angus Beef, Rocket Salad, Parmesan Shaved & Balsamic Drizzle

THB 540



Vitello Tonnato

Thin Sliced Roasted Veal Striploin, Tuna Sauce & Crispy Capers

THB 490



Prosciutto e Melone

Phuket Local Cantaloupe Melon & Thin Sliced Parma Ham

THB 420



Melanzane Parmigiana

Crispy Fried Layers of Eggplant, Mozzarella & Parmesan Cheese, Fresh Basil & Tomato Sauce

THB 450



Burrata e Pomodorini

Fresh Burrata Cheese, Fancy Tomatoes, Parma Ham, Marinated Artichokes, Pesto Sauce & Balsamic

THB 690



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Zuppe / Soups



Minestrone di Verdure

Organic Local Mixed Vegetable Soup & Garlic Croutons

THB 290



Zuppa di Pesce

Flavorful Andaman Seafood Soup & Garlic Croutons

THB 390

Pasta



Gnocchi ai Quattro Formaggi e Tartufo

Homemade Potatoes Gnocchi & Creamy Four Cheese Sauce & Black Truffle

THB 490



Lasagne alla Bolognese

Classic Baked Egg Pasta Sheets, Beef Ragu, Béchamel & Parmesan Cheese

THB 570



Spaghetti AOP

Garlic, Extra Virgin Olive Oil, Chili & Parsley

THB 420



Tonnarelli Carbonara

Thick Spaghetti, Organic Eggs, Sautéed Pork Check & Pecorino Cheese

THB 490



Penne Arrabbiata

Tomato, Garlic, Chili, Extra Virgin Olive Oil & Parsley

THB 430



Linguine Vongole

Fresh Local Thai Clams, Garlic, White Wine & Parsley

THB 470



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Pasta



Rigatoni al Ragu

Short Wide Tube of Pasta & Traditional Beef Ragu

THB 490



Farfalle Pesto

Bow-Tie Pasta, Italian Basil, Garlic, Pine Nuts & Parmesan Cheese Sauce

THB 430



Gnocchi al Pomodorp

Homemade Potatoes Dumpling, Tomato Sauce, Basil Pesto

THB 440



Tagliolini al Nero di Seppia e Aragosta

Homemade Squid Ink Tagliolini, Phuket Lobster, Cherry Tomatoes, Garlic, Parsley & White Wine Sauce

THB 1,200



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Risotti



Risotto ai Porcini e Tartufo

Creamy Carnaroli Rice, Cepe Mushrooms & Black Truffle

THB 530



Risotto di Mare

Creamy Carnaroli Rice, Andaman Seafood & Extra Virgin Olive Oil

THB 520



Risotto alla Milanese e Agnello

Creamy Carnaroli, Rice Bone-Marrow, Saffron Stew Lamb & Grana Padano Cheese

THB 680

Pizze Rosse Bianche E Calzone

Tomato Base & White Pizze & Folded Pizza



Diavola

Mozzarella Cheese, Spicy Salami & Black Olives

THB 590



Prosciutto e Burrata

Mozzarella Cheese, Parma Ham, Burrata Cheese & Rocket Salad

THB 640



Margherita

Mozzarella Cheese & Fresh Basil

THB 390



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Pizze Rosse Bianche E Calzone

Tomato Base & White Pizze & Folded Pizza



Napoletana Alici Marinate e Stracciatella

Marinated Anchovies, Capers, Cherry Tomatoes & Stracciatella Cheese

THB 420



Gorgonzola & Speck Recommended

Mozzarella Cheese, Gorgonzola Cheese & Cold-Cured & Smoked Ham

THB 490



Prosciutto di Parma Rucola e Parmigiano

Mozzarella Cheese, Parma Ham, Local Farmed Wild Rocket & Parmesan Cheese

THB 490



Frutti di Mare

Mozzarella Cheese, Mixed Andaman Seafood, Garlic, Parsley & Fresh Chili

THB 520



Vegetariana

Mozzarella Cheese, Grilled Bell Peppers, Eggplant, Zucchini & Mushrooms

THB 460



Caprese Bianca

Hua-Hen Mozzarella Cheese, Chiang Mai Fresh Tomatoes, Basil & Oregano

THB 420



Calzone Diavola

Mozzarella Cheese, Spicy Salami & Black Olives

THB 590



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Terra E Mare / Main Courses



Florentine T-Bone Steak (1.3 Kg)

Wagyu M-2 Grilled T-Bone Steak, Garlic-Rosemary Potatoes, Mixed Salad & Gravy

THB 5,490



Filetto di Salmone alla Toscana

Pan Seared Norwegian Salmon Fillet, Creamy Tomato & Spinach Sauce

THB 690



Cotoletta di Maiale alla Milanese

Crispy Breaded Local Pork Chop, Rocket, Cherry Tomatoes and Mozzarella Bocconcini Cheese Salad

THB 690



Petto di Pollo alla Pizzaiola

Free Range Klong Phai Farm Simmered Tender Chicken Breast in rich Tomato Sauce, Fresh Herbs & Melted Cheese

THB 590



Stinco di Agnello con Pure di Patate

MSlow Braised Lamb Shank Milanese Style, Mashed Potatoes & Gremolada

THB 760



Filetto di Mazo alla Rossini

Grilled Australian Wagyu Beef Tenderloin, Seared Foie Gras, Sourdough Crouton & Wine-Blueberry Sauce

THB 1,450



Salsiccia alla Piastra

Grilled Italian Sausage, Roasted Potatoes, Chef Salad & Mustard Sauce

THB 620



Filetto di Tonno in Crosta di Pistacchi

Pistachio Nuts Crusted & Seared Tuna Loin, Wild Fennel Salad & Saffron Sauce

THB 680



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Contorni / Side Dishes



Local Farmed Sautéed Creamy Spinach and Phuket Cashew-Nuts

THB 200



Garlic & Rosemary Roasted Locally Farmed Baby Potatoes

THB 200



Creamy Mashed Potatoes

THB 200

I Dolci / Desserts



Il Tiramisu

Coffee-Soaked Lady Finger Biscuits, Creamy Mascarpone Cheese-Egg Yolk Filling & Cocoa Powder

THB 290



Panna Cotta alla Vaniglia

Chilled Cooked Cream Dome, Chocolate Ganache & Local Mulberry Sauce

THB 290



Torta della Noona

Shortbread Crust Cake, Vanilla-Lemon Custard Pilling & Pine Nuts

THB 290



Cannoli alla Siciliana

Traditional Sicilian Tube-Shaped Crispy Shel, Creamy Ricotta Filling Dark Chocolate & Candied Orange Peel

THB 290



Baba al Rum

Southern Italian Fluffy yeast Cake Soaked in Golden Rum & Citrus, Fresh Whipped Cream & Wild Berries

THB 320



L' Affogato

Vanilla Ice Cream Downed in Hot Espresso Shot

THB 290



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Drink

Coffee & Tea

Moka Coffee	190
Coffee Americano Latte Cappuccino Macchiato Espresso Espresso Macchiato	160
Double Espresso Mocca	210
Iced Coffee Iced Latte Iced Cappuccino	250
Tea Earl Grey English Breakfast Peppermint Jasmine Chamomile Strawberry Tea	150

Cold Pressed

Morning Glory <i>Orange, Pineapple, Carrot & Passion fruit</i>	280
Forever <i>Yellow Lemon, Greenapple & Ginger</i>	280
Red <i>Passion Watermelon & Passion fruit</i>	280
Minty Melon <i>Watermelon, Redapple, Mint, Lime & Cucumber</i>	280
Beetox <i>Beetroot, Carrot, Cucumber, Green apple, Lime & Ginger</i>	280
Fresh Fruit <i>Watermelon Mango Pineapple Coconut</i>	240

Fruit Juices

Orange Apple Guava Tomato Pineapple Cranberry Lime Squash	160
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Italian Soda

Azzurra Limone Fragola Frizzante Passione Brillante Mela Verde Frizzante	230
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Mocktail

Banana Colada Fruit Punch Sherry Temple Virgin Mojito	220
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Soft Drink

Coke Coke Light Sprite Soda Ginger Ale Tonic Red Bull Fanta (Orange, Red, Green)	115
Sanpellegrino Tonica 200 Ml	150
Red Bull Blue Silver 250 Ml	250

Drinking Water

Mineral Water	Small Large
Evian Water	150 250
Acqua Panna	190 270
Sparkling Water	Small Large
Perrier San	170 300
Pellegrino	190 300

Signature Cocktails

Rosso Di Roma Aperol, Campari, Egg White, Lemon Juice, Simple Syrup, Bitter	480
Caffè Milano FernetBranca,Sweet Vermouth, Simple Syrup, Espresso Ristretto Italiano	480
Dolce Vita Aperol,Campari, Egg White, Lemon Juice, Simple Syrup, Bitter	590
Sorrento Sunrise SierraSilverTequila,Limoncello, Grapefruit Juice	480
Diamante Italiano GreyGooseVodka,FreshPomegranate, Maraschino Liqueur, Pomegranate Juice, Lime Juice, Simple	580

Cocktails

Wine Cocktails AlbaDiCapri SoleDiSicilia AmaroRossoFizz RubinoDiVenezia DolceRosa TramontoRosato	470
Bubble Cocktails Aperol Spritz Hugo Prosecco Mojito Limoncello Spritz Sbagliato Bussaba Tequila Sunrise Mimosa Bussaba Red Velvet Mimosa Azzurra Bellini	470
Classic Cocktails Mojito MaiTai Long Island Iced Tea Moscow Mule Margarita Pina Colada Cosmopolitan Gin Fizz Cuba Libre Bloody Mary Old Fashioned Black Russian White Russian Caipirinha Daquiri Singapore Sling Sex On The Beach Manhattan Irish Coffee Negroni Whiskey Sour Amaretto Sour Midori Sour	350
Martini Cocktails VodkaMartini Watermelon Martini Apple Martini Mango Martini Lychee Martini Espresso Martini Dirty Martini	470

Aperitif

Martini Rosso Martini Blanco Martini Extra Dry Campari Aperol	320
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Vodka

Glass | bottle

Smirnoff	Red	290 4,200
Absolut	Blue	310 4,200
Belvedere	Ketel	420 5,200
One Grey	Goose	390 5,300
Belvedere (3 Liter)		440 5,500
Belvedere (6 Liter)		21,000
		42,300

Gin

Glass | bottle

Gordon's		330 3,850
Tanqueray		400 4,950
Sabatini Bombay		430 5,500
Sapphire		420 5,200
Hendrick's		490 6,100

Rum

Glass | bottle

Pampero	Blanco	290 3,700
Bacardi	Havana 3	300 4,200
Years	Havana 7	300 4,200
Years Ron Zacapa	23	350 4,500
Years		530 7,600

Tequila

Glass | bottle

Sierra Siver	Sierra	400 5,300
Gold Don Julio		420 5,600
Blanco Don Julio		470 6,500
Reposado		490 6,950

Single Malt

Glass | bottle

Glenmorangie 10 Years	470 7,200
Glenfiddich 12 Years	550 7,920
Laphroaig 10 Years	1,100 16,500
Glenmorangie 18 Years	1,350 20,500

Thai Whisky

Glass | bottle

Mae Khong Sangsom	220 2,600
Regency Brandy	240 2,800

Scotch Whisky

Glass | bottle

Johnnie Walker Red Label	280 3,690
Johnnie Walker Black Label	410 6,100
Chivas Regal 12 Years	470 5,830
Ballantine	310 4,850

Irish Whisky

Glass | bottle

John Jameson	420 4,950
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Bourbon

Glass | bottle

Jim Beam Jack	420 4,950
Daniel's	470 5,390

Cognac

Glass | bottle

Remy Martin V.S.O.P.	510 6,500
Remy Martin X.O.	1,500 20,790
Hennessey V.S.O.P.	580 8,690
Hennessey X.O.	1,700 20,790

Liquers And Digestives

Glass

Amaretto Sambuca Limoncello Fernet Branca Jagermeister Frangelico Baileys Irish Cream Kahlua	330
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Grappa

Glass

Grappa Bianca Superiore Carpena Malvolti Grappa Bianca Finissima	330
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Draft Beer

Glass | Jug

Chang	220 420
Peroni (Italy)	450 850

Local Beer

Bottle

Chang Singha Leo	200
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Phuket Craft Beer

Bottle

Chatri Ipa - 5.2% Bussaba Ex-Weisse - 4.7% Say Play Cold Ipa (Low Carb.) - 4.0%	290
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Imported Beer	Bottle
Heineken Asahi San Miguel Light Tiger Heineken 0.0 % Alc	220
Corona	330

Phuket Craft Beer	Bottle
Chattri Ipa - 5.2% Bussaba Ex-Weisse - 4.7% Say Play Cold Ipa (Low Carb.) - 4.0%	290

Wine

Prosecco	Glass bottle		
Pc 002 Villa Sandi Il Fresco Prosecco Treviso Doc Brut Nv 11% (Veneto)	470		2,350
Pc 003 Prosecco Rose Millesimato Doc 2024 Brut 11% (Veneto)	470		2,350
Red Wine	Glass Decanter bottle		
Rw 141 Chianti Montalbano Docg 2023 13% (Tuscany)	470		1,400 2,350
Rw 101 Ricossa Barbera D’asti Docg 2021 14% (Piedmonte)	400		1,200 2,000
Rw 170 La Puima Montepulciano D’abruzzo Doc, 2023 13% (Abruzzo)	350		1,050 1,700
Rw 190 Santoro Primitivo Igt Puglia 2023 12% (Puglia)	350		1,050 1,700
White Wine	Glass Decanter bottle		
Ww 321 Le Poesie Soave Classico Doc 2023 12% (Veneto)	390		1,200 1,950
Ww 322 Villa Sandi Pinot Grigio Venezie Doc 2023 12% (Veneto)	410		1,250 2,050
Ww 340 La Puima Orvieto Classico Doc 2023 12% (Umbria)	340		1,050 1,700
Ww 370 Santoro Chardonnay Puglia Igp 2021 11.5% (Puglia)	360		1,100 1,800
Rosé Wine	Glass Decanter bottle		
Rs 410 Centovie Rosato Colli Aprutini Igt 2023 13% (Marche)	490		1,500 2,450

*LOVED
OUR FOOD,
OUR SERVICE
OR OUR PEOPLE?*



SCAN TO REVIEW US!