

AZZURRA



À la carte

From Nonna's Kitchen to the Shore of Andaman Sea

Azzurra was born and lives with a simple belief, that a luminous heart can be tasted. In the care behind a hand-rolled pasta. In the moment a plate arrives and something in you quietly relaxes.

This is "Cuore Luminoso" the radiant, generous spirit that shapes everything we do, from the first pour of olive oil to the last sip of wine.

Rooted in the coastal kitchens of southern Italy and brought to life on the shores of Bang Tao, we believe the greatest cooking begins with honesty. Pasta rolled and cut by hand. Dough prepared with patience, proved with time. Authentic ingredients carried from the heart of Italy, meeting the finest this island so generously offers.

Here, the traditions of the old country are not preserved behind glass. They are alive, breathing and quietly woven into every dish we set before you — in a place that, with every meal, feels a little more like home.



Born in Palermo, Sicily, Chef Giampiero brings to Azzurra the warmth, memories and soulful flavours.

Giampiero Quartararo grew up in a close-knit family where food was never just something served at the table. His earliest memories belong to his Nonna, whom he lovingly calls his second mother.



In her kitchen, surrounded by the scent of slow-simmering sauces, fresh dough and familiar family voices, he learned that cooking is not about complicated recipes. It is about respect for ingredients, for time and for the people you cook for.

After training at Alma, The International School of Italian Culinary Arts, Chef Giampiero refined his craft in Italy, including time at the one-MICHELIN-starred Ca' Vittoria in Piedmont. There, he learned the discipline, precision and restraint that now shape his cooking at Azzurra.

His menu brings together two worlds: the heartfelt flavours of Sicily and the refined techniques of northern Italy. Every sauce is built slowly, every texture is carefully considered and every dish is prepared with the belief that simple food, when done perfectly, can be deeply memorable.





Chef Giampiero's cuisine is a story of family, craft and heart, served with the generous warmth of an Italian table, where every dish tells a story and every meal becomes a celebration.



Arancine della Nonna    390

Golden fried rice balls filled with tomato and mozzarella, served over a rich, slow-cooked beef ragù

Inspired by Nonna's recipe, a family tradition lovingly prepared every third Sunday of the month. Arancine are one of Sicily's most comforting dishes, made to bring people together and warm the heart like home.

Palle di Tartufo     440

Crispy fried ricotta and truffle balls, served on a warm Parmesan cheese fondue and finished with freshly shaved black truffle

Inspired by Chef Giampiero's journey through Piedmont, where he discovered the depth, richness and unmistakable aroma of Italian truffles. This refined dish brings that memory to life with warmth, elegance and indulgence.

Linguine alla Positano   590

Linguine with sautéed zucchini, prawns and their bisque, finished with lemon zest

A tribute to Chef's Nonna, who prepared this dish during family summer holidays in Positano, using prawns personally caught by Nonno Pietro the night before. Fresh, nostalgic and full of coastal warmth, it carries the taste of summer by the Tyrrhenian Sea.

Ravioli Ricotta e Tartufo     790

Ricotta & truffle ravioli on Parmesan fondue, topped with freshly shaved black truffle

This dish reflects Chef Giampiero's time in Piedmont, a region celebrated for its prized truffles and elegant northern Italian cuisine. The ravioli is crafted to highlight the earthy character of truffle in a softer, more refined expression, balanced by the richness of ricotta and the smooth depth of Parmesan.

Paccheri al Sugo di Granchio   890

Paccheri in a rich crab sauce, slowly cooked with tomatoes, garlic and a touch of chili, finished with fresh herbs

A vibrant expression of Mediterranean coastal cuisine, inspired by Chef's journey between Sorrento and the Amalfi Coast, where the flavours of the sea meet the warmth of southern Italian cooking.



Pork



VEG



Vegan



Dairy



Egg






Gluten



Nuts




Shellfish

Spaghettoni al Nero di Seppia e Aragosta    1,490


Cuttlefish ink spaghettoni paired with tender Phuket lobster, gently cooked in a light Pinot Grigio sauce and finished with aromatic herbs

Crafted from Chef Giampiero's memories of days when cuttlefish was the catch of the day, this dish elevates a classic coastal flavour with locally sourced Phuket lobster. Rich, elegant and deeply connected to the sea. A must-try for seafood lovers.

Risotto alla Milanese e Ossobuco  790

Creamy Carnaroli saffron risotto paired with tender, slow-braised ossobuco and enriched with traditional gremolata

An elegant expression of Northern Italian cuisine, this dish reflects the refined techniques Chef Giampiero mastered during his scholarship at Alma, Italy's renowned culinary school.

Filetto di Manzo 200 g.  1,490

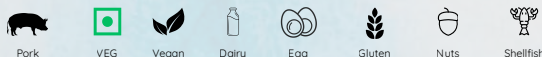
Grilled Wagyu beef tenderloin served with truffle - Parmesan sauce, grilled asparagus and fresh black truffle slices

A tribute to Piedmont's celebrated truffle culture, this dish brings together the tenderness of Wagyu beef and the earthy elegance of black truffle. Rich yet balanced, it is crafted for those who appreciate bold flavours with a graceful Italian touch.

Tagliata di Tonno con Caponata 180 g. 790

Seared tuna steak paired with classic Sicilian Caponata, expressing the harmony of sweet and sour flavour

Inspired by Chef Giampiero's heritage from Palermo, in which Tuna and Caponata are part of a common meal among Sicilian families.



Bruschetta all' Aglio e Rosmarino 240

Toasted sourdough, extra virgin olive oil, roasted garlic & rosemary

Bruschetta Classica 240

Toasted sourdough topped with Chiang Mai farm tomatoes, garlic, basil & extra virgin olive oil

Bruschetta al Tartufo 340

Toasted cereal bread with ricotta cheese, mushroom confit & fresh black truffle

Minestrone di Verdure 290

Organic local mixed vegetable soup accompanied by toasted sourdough

Zuppa di Pesce 390

Flavourful seafood soup with clams, mussels, prawns and squid, pan-fried with Pinot Grigio and crustacean bisque, served with toasted sourdough

Crema di Zucca 290

Pumpkin soup with crunchy pistachios, accompanied by toasted cereal bread



Pork



VEG



Vegan



Dairy



Egg



Gluten



Nuts



Shellfish

Antipasto Misto (Ideal for 2 persons) 990

Selection of Italian cold cuts and cheeses, pickles, walnuts and red onion jam

Carpaccio di Manzo 540

Thin slices of Black Angus tenderloin, served with rocket leaves, shaved Parmesan and Modena balsamic vinegar reduction

Prosciutto e Melone 440


Phuket cantaloupe wrapped in thinly sliced Parma ham, served with Modena balsamic reduction

Melanzane alla Parmigiana 440

Crispy fried layers of eggplant with mozzarella, Parmesan cheese, fresh basil and tomato sauce

Burrata e Pomodorini 590

Succulent burrata cheese, extra virgin olive oil, garlic, tomatoes and basil pesto

Add Parma ham for a savoury twist  100

Insalata Azzurra 440

Hearts of butterhead lettuce and rocket leaves, cherry tomatoes, black olives, marinated artichokes, lemon and extra virgin olive oil croutons and crispy pancetta

Insalata di Rucola e Radicchio 440

Rocket leaves, radicchio, sun-dried tomatoes, walnuts and Modena balsamic vinegar reduction



Pork



VEG



Vegan



Dairy



Egg



Gluten



Nuts



Shellfish



Pasta








































begins long before
it reaches the plate.

It starts with simple ingredients like flour, water and time — brought together by patient hands and guided by feeling as much as technique.

The secret is never in complexity, but in timing. Pasta must be cooked perfectly al dente, firm to the bite with just enough texture to embrace the sauce. It's a small detail, but one that defines the entire dish.

Linguine alla Positano is a perfect example of this philosophy. This dish is a tribute to Chef Piero's childhood summers in Positano, where food was not just prepared — it was lived. His Nonna would cook this pasta using prawns personally caught the night before by his Nonno, bringing the freshness of the sea directly to the table. Lightly sautéed zucchini give sweetness and balance. The prawns are gently cooked and their shells transformed into a delicate bisque—rich in flavor but never heavy.

Everything is finished with a touch of lemon zest, adding brightness and recalling the citrus trees overlooking the Amalfi Coast. It is a dish of memory, simplicity and respect for ingredients—where every element has a purpose and nothing is rushed.

- Spaghettoni Aglio, Olio e Peperoncino**   440
Thick spaghetti with garlic, extra virgin olive oil, chilli, cherry tomatoes and parsley
- Spaghettoni alla Carbonara**     490
Thick spaghetti with organic egg yolks, sautéed guanciale and Pecorino cheese
- Penne all'Arrabbiata**   440
Penne with tomato sauce, garlic, chilli, extra virgin olive oil and parsley
- Linguine alle Vongole**   490
Linguine with fresh local Thai clams, sautéed with garlic, Pinot Grigio, cherry tomatoes and parsley
- Rigatoni Amatriciana**    490
Rigatoni with tomato sauce, sautéed guanciale and Pecorino cheese
- ## Homemade Pasta
- Gnocchi alla Sorrentina**      440
Gnocchi sautéed with tomato sauce and Parmesan cheese, topped with basil pesto and mozzarella
- Gnocchi ai Quattro Formaggi e Pistacchi**      490
Gnocchi with Taleggio, Parmesan, Pecorino, and mozzarella cheese sauce, topped with crunchy roasted pistachios
- Lasagne alla Bolognese**    490
Lasagne with classic baked egg pasta sheets, beef ragù, béchamel and Parmesan cheese
- Fettuccine al Ragù di Nonna**   490
Egg fettuccine tossed in Chef's Nonna's traditional Sunday beef ragù
- Fettuccine Pesto e Mascarpone**      440
Egg fettuccine coated in basil pesto and mascarpone sauce
- Ravioli Ricotta e Spinaci**     590
Ricotta and spinach ravioli gently tossed in butter and sage sauce
- Pappardelle al Ragù di Manzo al Coltello e Porcini**   590
Egg pappardelle tossed with 24-hour slow-braised Wagyu rump, Chianti wine and tomato sauce, accompanied by porcini mushrooms

Gluten-free pasta options are available upon request; however, please note that our dishes are not prepared in a gluten-free environment



Pork



VEG



Vegan



Dairy



Egg



Gluten



Nuts



Shellfish

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Risotto ai Porcini e Tartufo

590

Carnaroli rice with porcini mushrooms and truffle sauce, emulsified with butter and Parmesan cheese, finished tableside with freshly shaved black truffle

Risotto di Mare

540

Carnaroli rice with mussels, prawns, squid, seabass and tiger prawn, enriched with crustacean bisque and emulsified with extra virgin olive oil

Risotto alla Boscaiola

540

Carnaroli rice with champignon mushrooms and Italian sausage, sautéed with Sauvignon Blanc and thyme, emulsified with butter and Parmesan cheese



Pork



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Dairy



Egg



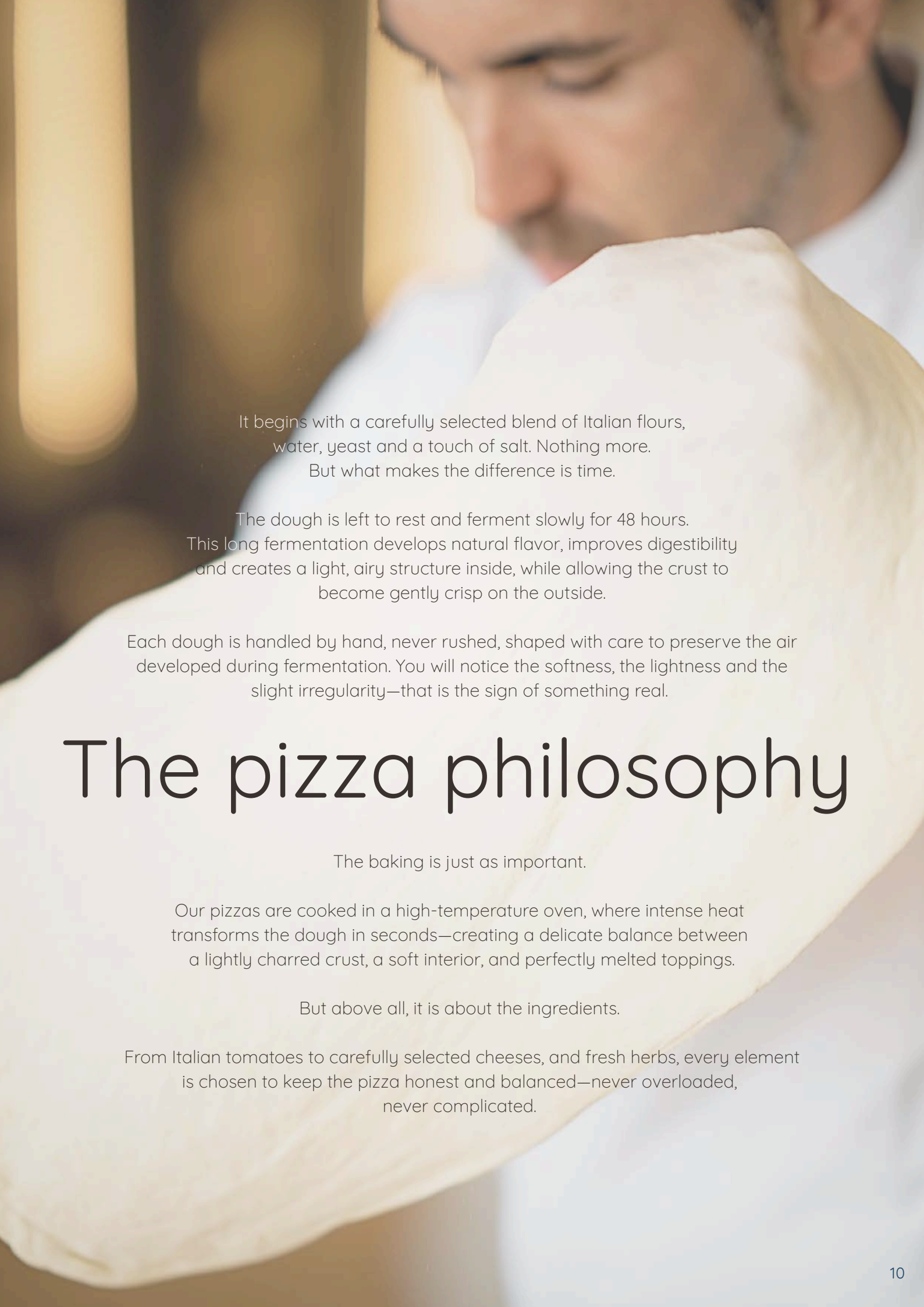
Gluten



Nuts



Shellfish



It begins with a carefully selected blend of Italian flours, water, yeast and a touch of salt. Nothing more. But what makes the difference is time.

The dough is left to rest and ferment slowly for 48 hours. This long fermentation develops natural flavor, improves digestibility and creates a light, airy structure inside, while allowing the crust to become gently crisp on the outside.

Each dough is handled by hand, never rushed, shaped with care to preserve the air developed during fermentation. You will notice the softness, the lightness and the slight irregularity—that is the sign of something real.


















The pizza philosophy

The baking is just as important.

Our pizzas are cooked in a high-temperature oven, where intense heat transforms the dough in seconds—creating a delicate balance between a lightly charred crust, a soft interior, and perfectly melted toppings.

But above all, it is about the ingredients.

From Italian tomatoes to carefully selected cheeses, and fresh herbs, every element is chosen to keep the pizza honest and balanced—never overloaded, never complicated.

Margherita   	390
Tomato sauce, Mozzarella cheese and fresh basil	
Napoletana  	440
Tomato sauce, Straciatella cheese, capers, anchovies and oregano	
Quattro Formaggi   	490
Mozzarella cheese, Gorgonzola, Taleggio and Parmesan flakes	
Prosciutto di Parma Rucola e Parmigiano   	490
Tomato sauce, mozzarella cheese, Parma ham, rocket leaves and Parmesan cheese	
Frutti di Mare   	540
Tomato sauce, mozzarella cheese, mussels, prawns, squid, garlic, parsley and fresh chilli	
Diavola   	590
Tomato sauce, mozzarella cheese, spicy salami, 'nduja and black olives	

Extra Toppings of Your Choice:

Burrata	200
Parma ham Straciatella Gorgonzola Anchovies Parmesan Taleggio Seafood Truffle Porcini mushroom	100
Vegetables Salami 'Nduja Mortadella Beef Ham	50

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Prosciutto di Manzo e Funghi   440




Tomato sauce, mozzarella cheese, cooked beef ham and champignon mushrooms

Vegetariana    440

Tomato sauce, mozzarella cheese, grilled bell peppers, eggplant, zucchini and onions

Parma e Burrata    640




Tomato sauce, mozzarella cheese, Parma ham and burrata cheese

Caprese Bianca    440

Mozzarella cheese, Chiang Mai farm tomatoes, basil and oregano

Mortadella, Pistacchio e Stracciatella     640

Mozzarella cheese, mortadella, roasted pistachios and stracciatella cheese

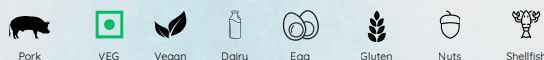
Pizza ai Porcini e Tartufo    640

Mozzarella cheese, porcini mushrooms and black truffle




Extra Toppings of Your Choice:

Burrata	200
Parma ham Stracciatella Gorgonzola Anchovies Parmesan Taleggio Seafood Truffle Porcini mushroom	100
Vegetables Salami 'Nduja Mortadella Beef Ham	50


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Cotoletta di Maiale alla Milanese 250g    690


Crispy breaded local pork chop, served with roasted potatoes and sautéed champignon mushrooms.

Pollo alla Pizzaiola 200g  590

Free-range Klong Phai Farm chicken leg braised in rich tomato sauce with fresh herbs, topped with mozzarella cheese.

Bistecca alla Fiorentina 1.3 kg (ideal for 2-3 persons) 5,490


Wagyu MB-2 grilled T-bone steak, accompanied by garlic-rosemary potatoes and gravy sauce.

Tagliata di Manzo 200g  990

Grilled and sliced Wagyu sirloin, topped with rocket leaves and shaved Parmesan cheese, served with Chianti reduction and jus.

Stinco di Agnello con Pure di Patate 250g  890

Slow-braised lamb shank in tomato sauce, served on creamy mashed potatoes with grilled baby carrots.

Filetto di Salmone alla Toscana 180g  690

Pan-seared crispy-skin Norwegian salmon fillet, accompanied by two textures of spinach: Parmesan purée and sautéed whole leaves

Filetto di Branzino 180g 590

Crispy skin local seabass fillet served over a smooth pumpkin puree, garnished with toasted pumpkin seeds and a lemon-oregano emulsion

Tiger Prawns alla Siciliana   790

Grilled tiger prawns topped with Sicilian citrus-scented breadcrumbs, lightly gratinated and served with lemon emulsion.

Grigliata Mista  1,990 (2 persons)
2,990 (4 persons)

A selection of grilled Phuket lobster, tuna, salmon, seabass, prawns and mussels, served with rosemary potatoes and a bright lemon-oregano emulsion.



Pork



VEG



Vegan



Dairy



Egg



Gluten




Nuts





Shellfish

Spinaci Cremosi con Anacardi di Phuket    240


Local farmed creamy sautéed spinach, topped with Phuket cashew nuts.

Patate Novelle Arrosto con Aglio e Rosmarino  240

Garlic and rosemary roasted locally farmed baby potatoes.

Purè di Patate   240

Creamy mashed potatoes.

Grigliata Mista di Verdure  240

Mixed grilled vegetables: zucchini, eggplant, bell peppers and red onion.

Caponata di Melanzane alla Siciliana  240

Sweet and sour Sicilian eggplant caponata.



Pork



VEG



Vegan



Dairy



Egg



Gluten



Nuts








Shellfish

Children's Favorite

- Spaghetti al Pomodoro**   240
Spaghetti with tomato sauce
- Spaghetti alla Carbonara**     290
Spaghetti with organic eggs, sautéed guanciale & Parmesan cheese
- Penne Burro e Parmigiano**    240
Penne with butter and Parmesan cheese
- Penne Panna e Pomodoro**    240
Penne with pink sauce
- Penne al Ragu della Nonna** 290
Penne with Nonna's traditional beef ragù






Mini Pizza

- Margherita**    240
Tomato sauce & Mozzarella cheese
- Prosciutto e Funghi**   340
Mozzarella cheese, cooked beef ham & champignon mushrooms

Main Course

- Pollo e Patatine**   390
Deep-fried breaded chicken bites with French fries
- Branzino e Patatine**   390
Deep-fried breaded seabass bites with French fries
- Filetto di Salmone alla Toscana**  390
Pan-seared salmon bites & creamy spinach

Side Dish

- Spinaci Cremosi**   140
Locally farmed, sautéed creamy spinach
- Patatine Fritte**  140
French fries
- Pure di Patate**   140
Creamy mashed potatoes

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