OPENING HOURS

MON - FRI	SAT - SUN
17.00 - 23.00 HRS.	12.00 - 23.00 HRS.

28th FLOOR

Attico Cucina Italiana attico.cucina.italiana 02-302-3333

Attico

Cucina Italiana

WELCOME TO ATTICO CUCINA ITALIANA

Step into Attico Cucina Italiana, where the charm of a Tuscan villa meets the vibrant energy of Bangkok. Attico offers an authentic dining experience, bringing the flavors of Italy to life.

Enjoy our exquisite Italian dishes, from appetizers to fresh homemade pasta prepared in an open kitchen, wood-fired pizzas with perfectly crispy crusts, soups, main courses, signature Tuscan creations, and desserts, all crafted with the passion and precision of our chefs. Whether for a romantic dinner or a special gathering, Attico's inviting atmosphere and exceptional cuisine promise a memorable experience.

Let's discover the true flavors of Italy, high above the vibrant city of Bangkok.

LITTLE CHEF
PIZZA CLASS

THB 299++
PER CHILD

Includes a glass of water or juice, and
A Little Chef Certificate

Open for Little Chefs Every Day

Weekday: 15:00-18:00 | Weekend: 12:00-18:00

Enjoy a free class when an adult orders a main course dish

SELEZIONE ITALIANA

THB 990++
PICCOLA

LA FAMIGLIA PIZZA SET
Select 1 of Our Signature Pizza
Truffle Arancini & Cheese Sauce
Garlic & Chili Prawn
Italian Parma Ham

PASTA AMORE SET
Select 2 of Our Signature Pasta
Truffle Arancini & Cheese Sauce
Caesar Prawn Salad
Fritto Misto Di Mare

THB 1,890++
DI GRANDI

PIZZA INDULGENCE BOARD
Select 2 of Our Signature Pizza
Truffle Arancini & Cheese Sauce
Fritto Misto Di Mare
Italian Parma Ham
Truffle Mushroom Cream
Tiramisu

RUSTIC ITALIAN FEAST
Select 2 of Our Signature Pasta
Truffle Arancini & Cheese Sauce
Signature Buratta
Calamari Truffle
Italian Cold Cuts & Cheese
Panna Cotta

TASTE AUTHENTIC ITALIAN
WITH A 5-COURSE MENU EXPERIENCE

Aperitivo

Carpaccio di Manzo
black Angus beef, capers, Dijon mustard,
arugula leaves, parmesan chips, anchovies-garlic mayo

or

Prosciutto & Melone
24 months aged San Daniele ham, honeydew melon

Antipasti

Zuppa di Funghi
cream of mushrooms, truffle foam

or

Fritto Misto di Mare
crispy fried tiger prawns, mussels, calamari,
served with tartar sauce and lemon

PRIMI

Raviolo Ricotta e Spinaci
attico homemade raviolo filled with homemade ricotta & spinach,
arrabbiata sauce, basil oil

or

Medaglioni all' Anatra
slow cooked duck ragu wrapped in Attico homemade pasta sheet,
mushrooms ragu, parmesan chips

or

Risotto allo Scoglio
seafood risotto with vongole, tiger prawns, mussels, squid,
tomato sauce, creamy Stracciatella

SECONDI

Costolette di Agnello
grilled lamb chops, pumpkin coulis, sauteed vegetables

or

Filetto di Branzino
seabass grilled fillet, asparagus risotto, poached fennel, green oil

or

Costata di Wagyu
australian beef marbling score 8,
brussels sprout puree & roasted leaves, red wine reduction

Dolce

Tiramisu
savoiardi bisquit, mascarpone cream,
espresso coffee, cocoa powder

or

Ricotta Cheese cake
oranges & rosemary jam and lemon curd

5-COURSE MENU
THB 1,890++
PER PERSON

WINE PAIRING
THB 990++
PER PERSON

APPETIZERS

Antipasto 890
San Daniele, prosciutto cotto, coppa, ventricina, parmesan, taleggio, gorgonzola, marzemino al vino
Wine suggestion: *Nero di Troia, "Maioliche", Tenuta Viglione, Puglia IGP* 1,990

Selection of Italian Cheese 790
Parmesan , taleggio, gorgonzola, asiago, marzemino al vino, pecorino, olives, dry fruits, nuts

Carpaccio di Manzo 690
black Angus beef, capers, Dijon mustard, arugula leaves, parmesan chips, anchovies-garlic mayo

Fritto Misto di Mare 550
Crispy fried tiger prawns, mussels, calamari, served with tartar sauce and lemon

Trio di Bruschette 390
crispy ciabatta bread with:
. grilled eggplants, gorgonzola, dry tomatoes, basil
. San Daniele, confit tomatoes, Stracciatella
. pesto, cherry tomatoes, parmesan, balsamic
Wine suggestion: *Chardonnay - Pinot Grigio, "Le Rime", Banfi, Toscana IGT* 1,790 450

Prosciutto & Melone 590
24 months aged San Daniele ham, honeydew melon

Gamberi all' Aglio 390
garlic prawns seared in olive oil, pepperoncini served with crispy bread

Parmigiana 390
oven-baked eggplants, tomato sauce, mozzarella, parmesan

SALADS

Burrata and San Daniele Prosciutto 690
local produced Burrata Stracciatella with San Daniele Prosciutto and rucola lettuce, sundried tomatoes and artichokes

Burrata Stracciatella 540
gorgonzola cream, parmesan, sundried tomatoes, artichokes

Insalata di Arugula 350
with poached pear, goat cheese, parmesan, walnuts and sundried tomatoes

Insalata Caesar 320
romaine lettuce, cherry tomatoes, sundried tomatoes, parmesan, croutons, caesar dressing
• with breaded crispy chicken 350
• with tiger prawns in garlic and chilli 390

Insalata di Spinaci 320
seasonal avocado, walnuts, sundried tomatoes, pumpkin seed oil, parmesan

SIGNATURE PASTA

Risotto al Tartufo Nero 490
carnaroli rice, truffle paste, taleggio, parmesan
Wine suggestion: *Merlot, "Da Uve Leggermente Appassite" Austo, Emilia-Romagna IGT* 1,690 425

Risotto allo Scoglio 690
seafood risotto with vongole, tiger prawns, mussels, squid, tomato sauce, creamy Stracciatella

Pappardelle Wild Boar Ragu 490
Attico home made pasta, slow cooked wild boar, parmesan

Medaglioni all' Anatra 490
slow cooked duck ragu wrapped in Attico homemade pasta sheet, mushrooms ragu, parmesan chips

Ravioli del Plin 550
Attico homemade ravioli filled with slow cooked veal shank & wagyu brisket, beef jus

Spaghetti alle Vongole 490
clams, garlic, white wine, parsley

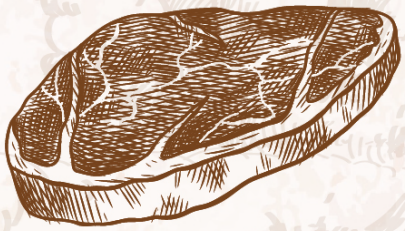
Raviolo Ricotta & Spinaci 450
Attico homemade raviolo filled with homemade ricotta & spinach, arrabbiata sauce, basil oil

Tagliatelle alla Bolognese 460
Attico homemade pasta, traditional beef & pork ragu, parmesan

Lasagna alla Bolognese 460
Attico homemade pasta sheet, traditional beef & pork ragu, bechamel, parmesan

Selection of Homemade Pasta 450
Please select 1 pasta
• Raviolo spinach
• Raviolo pumpkin
• Tagliatelle
• Pappardelle
• Gnocchi

Selection of Homemade Sauces
Please select 1 sauce
• Arrabbiata
• Carbonara
• Pesto
• Truffle and butter



SOUP

Zuppa di Funghi 250
cream of mushrooms, truffle foam

MAIN COURSE

Tenderloin Rossini 1,990
240 days grain-fed Australian beef,
truffle mashed potato, grilled foie gras,
sauteed asparagus, red wine jus

Wine suggestion: *2017 Sangiovese, Banfi, Brunello di Montalcino DOCG* 4,890

Controlfiletto Wagyu 1,990
Australian Wagyu marbling score 8,
brussels sprout puree & roasted leaves,
red wine reduction

Bistecca Tomahawk 3,490
1kg Australian black Angus served with:
. green pepper sauce/ red wine jus/
mushrooms sauce/ gorgonzola sauce
. sauteed vegetables, rosemary potatoes

Costolette di Agnello 1,690
grilled lamb chops, pumpkin coulis,
sauteed vegetables, Barolo reduction

Wine suggestion: *Susumaniello, "Morso Rosso", Tenuta Viglione, Puglia IGP* 2,790

Polletto Arrosto 690
from Khao Yai farm, half organic chicken roasted in Italian herbs,
served with potato pave and lemon capers white wine sauce.

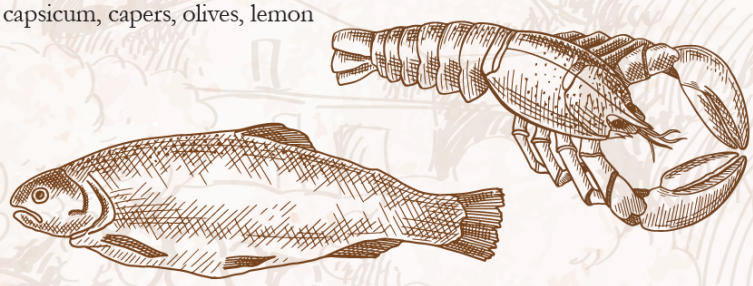
Ossobuco alla Milanese 1,390
slow cooked cross cut veal shank, saffron risotto

Merluzzo alla Attico 1,590
snow fish, green peas & mint puree,
baked cauliflower, sauteed mushrooms, tomato powder

Filetto di Branzino 890
seabass grilled fillet, asparagus risotto,
poached fennel, green oil

Wine suggestion: *2021 Carricante, Planeta, Etna DOC* 2,990

Salmone al Cartoccio 990
Norwegian Salmon, green asparagus,
capsicum, capers, olives, lemon



SIDES

Attico Truffle Parmesan Fries 180
Attico Pizza Bread 180
Rocket Salad 140
Roasted rosemary potato 140
Sauteed spinach 150
Mix grilled vegetables 140

PIZZAS

Attico 490
tomato sauce, mozzarella, stracciatella,
24 months aged parma ham, wild rocket, parmesan

Focaccia al Tartufo 490
crispy oven baked focaccia with mascarpone
and black truffle pesto

Wine suggestion: *Nebbiolo, "Oltre", Pio Cesare, Langhe DOC* 2,390 550

Diavola 430
tomato sauce, mozzarella, spicy salami

Cinque Formaggi 490
Mozzarella, taleggio, gorgonzola, asiago, parmesan

Tre Creme 430
Mozzarella, red capsicum cream,
baked eggplants cream, zucchini cream,
purple potates, taleggio

Salsiccia 460
Mozzarella, Italian sausage, mascarpone,
rosemary potatoes

Margherita 390
tomato sauce, mozzarella, basil leaves

DESSERTS

Tiramisu 270
lady fingers, mascarpone, espresso coffee, cocoa powder

Panna Cotta al Pistacchio 290
Italian soft cream with Sicilian pistachio
and crispy almond nuts

Tortino al Cioccolato Fondente 290
warm chocolate lava cake, black cherries,
vanilla ice cream

Tiramisu alle Fragole 270
seasonal strawberries, vanilla mascarpone,
white chocolate, strawberry sauce

Ricotta Cheese Cake 250
orange & rosemary jam and lemon curd

Ice Cream 110 / scoop
vanilla, Roman chocolate, limoncello,
pistacchio/almonds, hazelnut and raspberry sorbet

vegetarian · gluten free · contains pork · recommendation · Bottle · Glass · Spicy

ราคานี้ยังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%
All prices are subject to 10% service charge and applicable 7% government tax.

BEVERAGE

BALADIN ITALIAN CRAFT BEER

NORA 315
EGYPTIAN ALE Orange-amber color.
Notes of Egyptian-herb aromas, ginger and citrus fruits.

ROCK'N'ROLL 315
DRINK'N ROLL ALE Mainly American hops
and pepper for an unmistakably Rock 'n' Roll character.
The aromas and bitterness of hops.

SUD DI BALADIN 315
WITBIER A yellow, hazy beer with a white head
it has distinctive scents of cereals and citrusy aromas
of tangerine and coriander, as well as fresh notes of hops.
The taste, too, is characterized by citrusy notes.

POP 315
AMERICAN PALE ALE Light-colored beer with golden
yellow hues and a ne and persistent head. Scents of hops
and citrus fruit are immediately felt, with subtle notes of
fruit and cereals in the nish. The taste is characterized
by the presence of hops and a medium intensity bitterness,
along with hints of tangerine and bergamot.

CLASSIC ITALIAN COCKTAILS

Spritz Veneziano (aka Aperol Spritz) Attico 425
aperol, prosecco, soda water

Negroni 325
dry gin, campari cinzano sweet vermouth

Negroni Sbagliato 325
campari, cinzano sweet vermouth, prosecco

Angelo Azzurro 350
dry gin, bols triple sec, bols blue curacao

MARTINI COCKTAILS

Classic 350
bickens dry gin, bols vodka, dirty- with cinzano dry vermouth

Vesper 350
bickens dry gin, bols vodka, cinzano dry vermouth

Vodka Espresso 350
bols vodka, espresso, bols triple sec
cinzano sweet vermouth

Perfect 350
bickens dry gin, cinzano sweet & dry vermouth
orange bitters

Cosmopolitan 325
bols vodka, bols triple sec, lime juice, cranberry juice

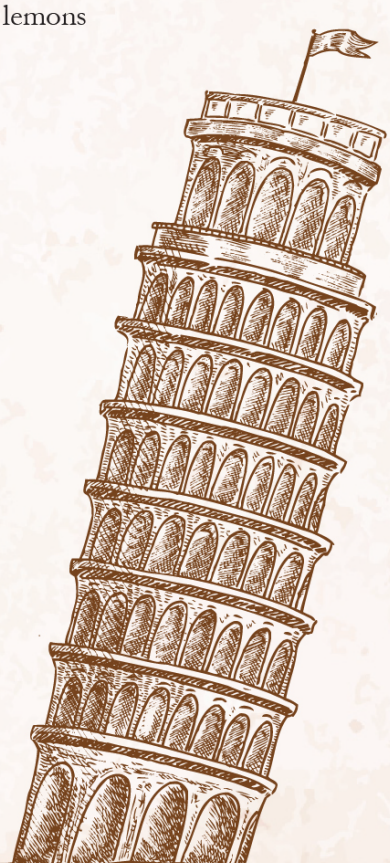
GIN TONIC SELECTION

45 ml servings of gin with premium tonic water

Del Professore Gin Monsieur, IT 43.7% 525
floral and dry, notes of juniper, angelica, chamomille,
lavender, orange, zedoaria

Muma Gin, IT 41.8% 595
classic dry, notes of juniper, cinnamon, iris, citrus fruits,
chamomile, distilled with purified sea water

Malfy Gin Con Limone, IT 41% 460
lemon flavored dry gin, with notes of juniper,
lemon zing, amalfi lemons



BEVERAGE

BOTTLED BEER

Singha	195
Heineken	195
Peroni	220

APERITIF

Aperol	250
Campari	250
Cinzano Vermouth Bianco	250
Cinzano Vermouth Rosso	250
Averno Amaro Siciliano	250

VODKA

Bols	320
Sky	330
Grey Goose	420

RUM

Bacardi White	260
Bacardi Black	260
Mount Gay XO Rum	590
Ron Zacapa 23 YO	520

TEQUILA

Jose Cuervo Especial Reposado	250
1800 Tequila Anejo	550
Creyente Mezcal Joven	310

SCOTCH

The Famous Grouse	300
Bushmills Irish	300

SINGLE MALT

Laphroaig 10 years	590
The Macallan Double Cask 12 YO	790
The Macallan Double Cask 15 YO	990

AMERICAN

Jim Beam	250
Wild Turkey	350
Jack Daniel's	370

COGNAC & ARMAGNAC

Remy Martin VSOP	690
Sempé XO Armagnac	650
Courvoisier XO	950

LIQUEUR

313 Sambuca	200
Bailey's Irish Cream	250
Kahlua	250
Disaronno Amaretto	250
Frangelico	290
Solerno Blood Orange	350
Luxardo Limoncello	220

GRAPPA

Nonino - Grappa Il Moscato	425
Carlo Pellegrino - Grappa Di Marsala	250

PORT

Dows Fine Ruby Port	250

RONNEFELDT TEA

English Breakfast	120
Earl Grey	120
Classic Green Tea	120
Peppermint	120
Chamomile	120
Red Berries	120

MOCKTAILS

Fruit Kick Punch 160
orange juice, pineapple juice
lime juice, grenadine syrup

Blu Lemonade 160
fresh lemon juice, syrup, soda

Green Apple Fizz 160
green apple syrup, elderflower
topped with sprite and soda

Virgin Mojito 160
mint leaves, fresh lime topped with soda

PREMIUM COFFEE

Espresso	105
Americano	105
Cappuccino	140
Latte	140
Macchiato	140
Iced Coffee	120

MINERAL WATER

	500ml	750ml
Acqua Panna	175	235
San Pellegrino	225	295

LOCAL WATER

Chang Mineral (350ml)	120
Chang Mineral (700ml)	190

SOFT DRINK

Coca Cola	120
Coca Cola Light	120
Sprite	120
Soda Water	120
Ginger Ale	120
San Pellegrino Tonica	120

JUICE

Fresh Orange	180
Fresh Pineapple	180
Fresh Watermelon	180
Fresh Whole Coconut	200
Apple	160
Cranberry	160