



THE ESSENCE OF COFFEE

Espresso classico - intenso	95
Espresso doppio	120
Espresso deca	95
Americano	110
Moka - 3 servings	130

ARABICA SELECTION

Brasil / India	95
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COFFEES WITH MILK

Caffelatte	120
Cappuccino	120
*Oat milk / Almond milk / Soy milk	+15

HOT SPECIALS

Capo triestino illy espresso and hot frothed milk, served in a small glass	95
Macchiato caldo illy espresso with hot frothed milk, served in an espresso cup	100
Marocchino caldo illy espresso, hot chocolate, cocoa powder and hot frothed milk	100
Neve fondente illy espresso, hot milk, cocoa powder, topped with cold frothed milk.	160
Caramel latte macchiato A glass of hot frothed milk, with an illy espresso and a shot of caramel	140
Matcha latte macchiato A glass of hot frothed milk, with an illy espresso and a shot of matcha	150
Sottobosco illy espresso, hot chocolate, berries jam and cream	160

COLD SPECIALS

Americano freddo Double shots of illy espresso, made and cooled to order	115
Espresso freddo shakerato Double shots of illy espresso, ice and liquid sugar, shaken	115
Marocchino freddo Double shots of illy espresso, milk, powdered cocoa and liquid sugar shaken at the moment	120
Cappuccino freddo greco illy espresso and milk cooled at the moment, mixed with ice cubes	120
Half & Half summer illy espresso, ice chocolate, sugar	120
Infiore illy espresso, whole milk, acacia honey, apricot jam	150
Affogato Thick, dense ice-cream will slowly melt into a shot of illy espresso, covered with whipped cream and cocoa powder	210

ILLYCREMA

illycrema Creamy cold crystals of coffee, velvety, rich and refreshing.	130
Duetto Cold frothed milk, resting on a refreshing illycrema base.	130
Trio illy espresso, creamy cold layer of illycrema, cold frothed milk	130
Rosso fragola Hot strawberry jam, creamy cold layer of illycrema, hazelnut	130

COLD BREW

illy cold brew aria illy nitro cold brew	180
Almond maple cold brew aria illy cold brew with almond and maple syrup	180
Orange cold brew aria illy cold brew, orange	180

COFFEE COCKTAILS

Delizia al caffè illy espresso, chocolate, coffee liqueur and cream	210
Amore illy espresso, amaretto, cream and sugar	210
Vodka espresso illy espresso, vodka, coffee liqueur, sugar syrup	210

JUICES

Fresh Orange / Mango / Pineapple / Watermelon	90
Festilia lemon mint	110

SOFT DRINKS

San Benedetto Still 500ml/750ml Sparkling 500ml/750ml	130/160
Soft drinks Coke Original / Coke Zero Sugar	70
Ginger ale / Tonic water / Soda water	70

AROUND COFFEE

Dilmah tea English breakfast / Earl grey / Darjeeling / Jasmine	110
Milkshake Vanilla / Chocolate	150
Hot / Iced chocolate	110
Smoothies Mango / Banana / Papaya / Strawberry	120

The prices on the menu are expressed in Thai Baht(THB) exclusive of 7% VAT and 10% Service Charge



STORIES FROM THE WORLD OF TASTE

FOOD STORY

When you see this symbol next to an item, you will also find a story in the menu to discover more and add a little extra flavour to the dish.

MARITOZZI

Classic sweet pastry filled with homemade cream

The lovers gift

The name "maritozzo" is derived from the Italian word "marito," which means husband. The pastry is traditionally associated with a custom where young women would offer maritozzi to their fiancés as a symbol of their love and commitment.

TIRAMISU

A reinterpretation of the classic Italian dessert, ladyfingers layered with coffee crisps, mascarpone chantilly cream and coffee ganache.

The celebrated dessert from the north east of Italy

The name Tiramisù ("pick me up") refers to the energising ingredients used to make the dish, including eggs, mascarpone, coffee and cocoa.

FOCACCINA ALLA MORTADELLA

Focaccina with mortadella, pistachio pesto and smoked scamorza

High-quality Italian lunch

Italian sandwiches or panini were trendy items in Milanese bars, called paninoteche back in the 70s, later soaring famous when introduced to the United States. Various combinations of fillings are enjoyed between Italian bread such as ciabatta and focaccia.

FUSILLI AL PESTO

Fusilli pasta with pesto alla genovese

Basil flavour symphony

The word "pesto" is derived from the Italian verb "pestare," which means "to crush" or "to pound." This refers to the traditional method of making pesto by grinding the ingredients together with a mortar and pestle.

CAPRESE SALAD

Tomatoes, mozzarella and basil

From Capri to the world

Caprese salad is believed to have originated on the island of Capri in the early 20th century, gaining popularity as a local specialty. It is said to be inspired by the colors of the Italian flag, with red tomatoes, white mozzarella cheese, and green basil representing the tricolor.

Choose from a range of delicious dishes available for lunch and dinner

PASTA

Spaghetti carbonara 310

A classic Roman pasta dish with eggs, pecorino, guanciale, and black pepper.

Rigatoni al ragù 330

Rich and hearty flavors of the traditional bolognese ragù.

Spaghetti pomodoro, basilico e stracciatella 290

A classic pasta dish showcasing the freshness of tomatoes, basil and creamy stracciatella

Fusilli al pesto **FOOD STORY** 320

Our twist on the traditional pesto.

Fettuccine cacio e pepe 300

Simple perfection – pasta tossed with pecorino romano and black pepper.

Bucatini all' Amatriciana 330

Enjoy the bold flavors of Amatriciana sauce with guanciale, tomatoes, and Pecorino

STARTERS

Tonnato sbagliato 320

Thinly sliced pork topped with a tangy tuna sauce

Cured Italian meat and cheese selection 1,200

Explore the diverse flavors of Italy with a selection of regional cured meats and cheeses. Serve up to 4 people

Arancini 280

Crispy on the outside, creamy on the inside indulge in the classic delight of stuffed rice balls

MAIN COURSE

Pollo con caponata e riduzione di balsamico 330

Sous vide chicken with Sicilian style caponata and balsamic reduction

Salmone agli agrumi 590

Citrus infused salmon fillet with potato purée, and sun dried tomatoes

Parmigiana di melanzane 350

A comforting dish featuring layers of eggplant parmigiana topped with caciocavallo cheese fondue.

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SAVOURY SNACKS

ALL DAY BREAKFAST

Yoghurt bowl Creamy yogurt and the freshest seasonal fruits	190
Granola bowl Granola, packed with nuts, seeds, and dried fruits	220
Croissant with scrambled eggs and parmesan	180
Eggs florentine Poached egg, spinach, and our Italian Hollandaise	330
Eggs benedict Poached egg, crispy prosciutto, and our Italian Hollandaise	360
Italian crespelle Italian style pancakes served with fruits and honey	280
Large breakfast A hearty breakfast ensemble of scrambled eggs, Italian sausage, bacon, tomatoes, mushrooms, sprouts and potatoes. Served with sourdough	390
Smoked salmon and avocado toast Combination of smoked salmon and creamy avocado on toasted sourdough	360

SANDWICHES

Mortadella e pistacchi Mortadella perfection with pistachio pesto, smoked scamorza cheese, and balsamic cream. Served on focaccina	FOOD STORY 320
Melanzane, mozzarella e pomodori A vegetarian delight featuring grilled eggplant, mozzarella, and sun-dried tomatoes. Served on rosetta	290
Bresaola e rucola A light and flavorful combination of bresaola fresh mozzarella, ripe tomatoes, and arugula. Served on rosetta	350
Finocchiona e carciofi A Tuscan treat with finocchiona salami, artichokes and creamy stracchino cheese. Served on focaccina	350
Salmone e zucchini Smoked salmon grilled zucchini, and a touch of mayo. Served on rosetta bread	350
Prosciutto e parmigiano Prosciutto, sun-dried tomatoes, and Parmesan cream. Served on rosetta bread	320

GOURMET FOCACCIA

Salame e crema di peperoni A flavor-packed sandwich featuring salami, bell pepper cream, pecorino cheese, and peppery arugula	300
Caprese Mozzarella, tomato and basil	320
Mortadella e pistacchi A delightful combination of mortadella and luscious pistachio cream.	350

SNACKS

Olive all' ascolana Treat yourself to the savory delight of fried olives stuffed with a flavorful filling	260
Polenta bites Crispy bites of polenta and parmigiano	210
Grilled vegetables Seasonal grilled vegetables	140

GOURMET SALADS

Salmone, feta e zucchini A Mediterranean-inspired delight with smoked salmon, tangy feta, and grilled zucchini	450
Caprese A classic Italian salad featuring the trifecta of mozzarella tomato, and basil	FOOD STORY 320
Insalata di farro A wholesome salad with farro, ripe tomatoes, olives, and flavorful pecorino cheese	300
Insalata di pollo A satisfying chicken salad with crunchy celery, semi-dried tomatoes, and bold gorgonzola	290

BAKED DELIGHTS

Butter croissant	95
White chocolate and almond croissant	140
Pain au chocolat	110
Raisins roll	120
Chocolate twist	110
Egg tart Portugese-fstyle egg custard beautifully	120
Maritozzo Italian brioche with Mascarpone cream	FOOD STORY 150

DESSERTS

Lemon tart Refreshing and zesty, a lemon tart to brighten your day	200
Tiramisu A classic tiramisu featuring the rich flavors of illy Coffee	FOOD STORY 190
Panna cotta Indulge in the silky smoothness of traditional Italian panna cotta with strawberry	190
Coffee bean illy coffee cream, chocolate mousse, coffee cake, and a delightful chocolate crunch	220
Cannoli trio Ricotta mascarpone / Pistachio / Chocolate	210
Ice cream Chocolate / Vanilla / Pistachio	110

Our products are prepared in locations where there may be unintentional contact with some allergens, so traces of them may be present in all food items. For further information, please ask the cafe staff.

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