

FOOD MENU'





A Toast to Ombra

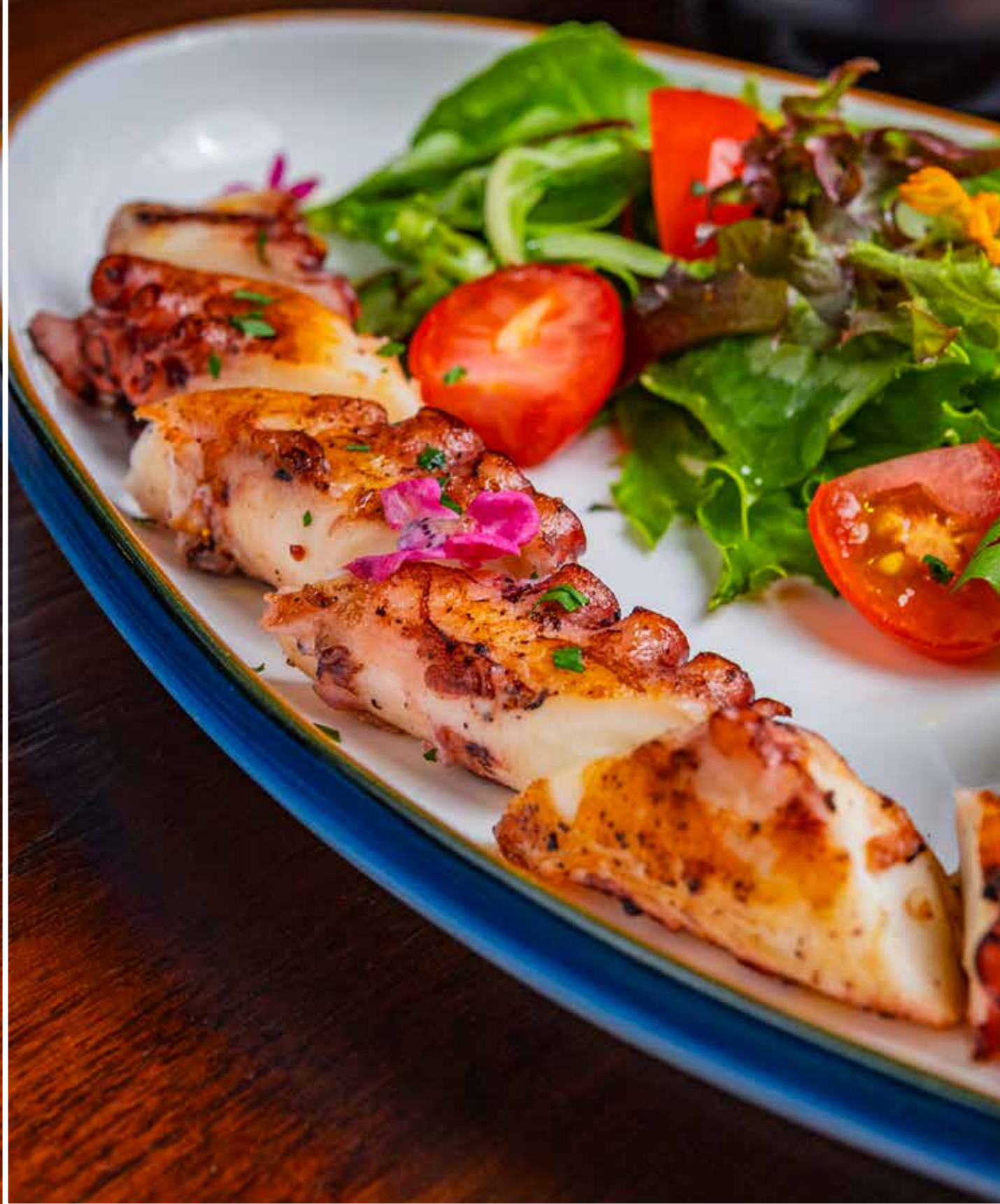
Ombra Modern Tavern, where the tradition of historic Venetian taverns comes to life with a contemporary twist in the heart of Bangkok, inspired by the “Ombre,” the characteristic glasses of wine that Venetians enjoyed together in the shade of the Tower of San Marco.

Our wine selection represents not only Italian culture but embraces the entire world, while our cuisine combines traditional flavours with modern techniques.

Whether you're stopping by after work for a casual aperitif, or a full dinner, we invite you to experience our passion for good food and great wine.

Welcome to Ombra!

APPETIZERS





Mediterranean Bruschetta

Toasted bread with chopped cherry tomatoes, garlic and basil leaves.

220 THB



Trio Bruschetta

Chopped tomatoes, garlic, basil / burrata, anchovies, rocket pesto / gorgonzola, mortadella and pistacchio.

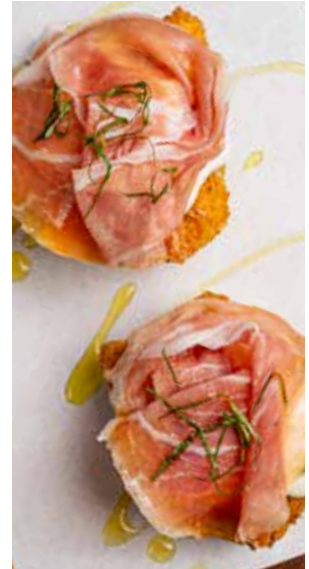
280 THB



Pizzetta Margherita

Fried pizza dough with tomato sauce, stracciatella, Parmesan cheese, basil.

190 THB



Pizzetta Parma

Fried pizza dough with stracciatella, Parma ham, basil.

240 THB



Mushroom Soup

Creamy mushroom soup with truffle oil and Parmesan cheese.

270 THB



Beef Carpaccio

Thinly sliced beef tenderloin, Parmesan cheese, rocket leaves and truffle cream.

360 THB



Burrata e Parma

Fresh burrata, Parma ham, basil leaves.

620 THB



Burrata Salad

Fresh burrata, cherry tomatoes, rocket leaves.

440 THB



Grilled Octopus

Grilled octopus tentacle served with tzatziki sauce and mix salad.

790 THB



Insalatona

Salad leaves, tomatoes, red onion, tuna chunks, feta cheese, grapes, taggiasca olives, balsamic glaze, oregano.

320 THB



Calamari

Deep fried calamari, served with mayo.

340 THB



Sautéed Mussels

Mussels in black pepper, garlic and chili sauce with cherry tomatoes and basil, served with toasted homemade bread.

320 THB



Capasanta

Two oven baked scallop with shell.

240 THB



Tuna Croquettes

Fried tuna balls with capers, anchovies and ricotta.

230 THB



French Fries

Deep fried potatoes with truffle sauce on the side.

190 THB



Polenta e Sopressa

Corn polenta with sopressa salami and Asiago cheese

240 THB



Mix Olives

Selection of olives from southern Italy

180 THB



Polpette al Sugo

Beef meatballs in spicy tomato sauce.

340 THB

COLD CUTS & CHEESE



Cheese Platter

- Brie
- Asiago
- Truffle pecorino
- Ubriaco al Prosecco

790 THB



Cold Cuts Platter

- Parma ham
- Sopressa
- Pancetta arrotolata
- Mortadella

690 THB



Ombra Platter

- Parma ham
 - Sopressa
 - Mortadella
 - Stracciatella
 - Asiago
 - Truffle pecorino
- Accompanied by traditional "gnoccho fritto" and veggies.

1,100 THB



Basket of Bread

Homemade bread.

90 THB



the “PASTA”

Only authentic favors, original recipes and imported ingredients from Italy.
Enjoy!



Penne Bolognese

Penne, beef and tomato sauce, Parmesan cheese.

320 THB



Penne Puttanesca

Penne, tomato sauce, anchovies, capers, olives, chilli.

300 THB



Rigatoni Four Cheese

Rigatoni, gorgonzola, Asiago, Parmesan and pecorino cheese.

300 THB



Rigatoni Amatriciana

Rigatoni, tomato sauce, chilli, guanciale, Parmesan cheese

320 THB



Rigatoni Carbonara

Rigatoni, egg yolk, guanciale, pecorino cheese, parmesan cheese, black pepper.

340 THB



Spaghetti Aglio Olio e Peperoncino

Spaghetti, fresh garlic, olive oil, chilli, parsley.

270 THB



Spaghetti Vongole

Spaghetti, clams, garlic, cherry tomatoes, basil.

320 THB



Linguine alla Pescatora

Linguine with mussels, clams, calamari and prawns in a rich and fragrant tomato sauce.

430 THB



Risotto Forest

Risotto with porcini mushrooms, shimeji mushrooms and parmesan cheese.

340 THB



Risotto Saffron

Risotto with sausage, saffron and parmesan cheese.

380 THB



Lasagna

Traditional baked lasagna with minced beef, parmesan cheese and tomato.

380 THB



CLASSIC PIZZA

Our pizza is made with traditional biga-style dough and comes in a 12" size. A smaller 9" version is also available. Enjoy!

Tomato Based



Marinara

Tomato sauce, Capers, Garlic, Oregano, Extra virgin oil

9" 170 THB

12" 250 THB



Margherita

Tomato sauce, Mozzarella, Basil leaves, Parmesan cheese

9" 220 THB

12" 300 THB



Diavola +

Tomato sauce, Burrata, Spicy calabrian salami, Basil leaves

9" 360 THB

12" 450 THB



Parma

Tomato sauce, Mozzarella, Rocket leaves, Parma ham, Parmesan cheese

9" 430 THB

12" 520 THB



Capricciosa

Tomato sauce, Mozzarella, Cooked ham, Champignon mushroom, Taggiasca olives, Oregano

9" 370 THB

12" 460 THB



Mediterranean

Tomato sauce, Mozzarella, Cherry tomatoes, Anchovies, Taggiasca olives, Red onion, Basil

9" 380 THB 12" 480 THB



Tuna tale

Tomato sauce, Mozzarella, Tuna chunks, Red onion, Oregano

9" 300 THB 12" 400 THB



Alpine

Tomato sauce, Mozzarella, Pork sausage, Gorgonzola cheese, Porcini mushrooms, Rosemary

9" 420 THB 12" 520 THB



Butcher's choice

Tomato sauce, Mozzarella, Cooked ham, Spicy salami, Pork sausage, Beef bolognese sauce

9" 440 THB 12" 540 THB

White Pizzas



Ombra's

Mozzarella, Pancetta, Roasted potatoes, Caramelized onion, Burrata, Thyme, Black pepper

9" 440 THB 12" 540 THB



5 Cheese & Honey

Mozzarella, Gorgonzola, Asiago, Parmesan, Brie, Honey on the side

9" 420 THB 12" 520 THB



Thonglor

Mozzarella, Gorgonzola, Mortadella ham, Rocket pesto, Pistacchio crumbles

9" 440 THB 12" 540 THB



Truffle melt

Mozzarella, Truffle sauce, Cooked ham, Porcini mushroom, Champignon mushrooms, Parmesan cheese

9" 460 THB 12" 560 THB

the “PIZZOMBRA”

Inspired by street food of old good days, a reinvented version of pizza. Battered, lightly fried and topped with the finest ingredients. A regional Italian treat that you must try.



Choose your Pizzombora!



Queen

Burrata, tomato sauce, parmesan cheese, basil leaves.

290 THB



Sweet Burratina

Burrata, Parma ham, basil leaves, honey.

390 THB



Northern

Burrata, gorgonzola cheese, rocket pesto, mortadella ham, crumbled pistacchio.

380 THB



Venice

Burrata, frisee salad, pancetta arrotolata, taggiasca olives, lemon zest.

380 THB



Tasty

Burrata, grilled capsicum, anchovies, olives, rocket leaves.

340 THB

MAINS





Peppercorn Beef Filet

Pan-seared beef filet with creamy green peppercorn sauce, accompanied by roasted potatoes and sauteed mushrooms.

950 THB



Country Chicken

Grilled chicken thigh served with corn polenta and baked vegetables in tomato sauce.

530 THB



Lamb Rack

Grilled lamb rack served with red wine sauce, mashed potatoes, sauteed spinach.

990 THB



Rustic Sausage

Grilled pork sausage "Italian style" served with fries and truffle sauce.

580 THB



Seabass alla Veneziana

Pan-seared sea bass filet with zesty lemon-caper beurre blanc, served with baked vegetables in tomato sauce.

650 THB

DESSERTS



Tiramisu'

A venetian classic in its original recipe with a hint of spirit.

280 THB



Panna Cotta

Vanilla panna cotta with choice of topping sauce.

200 THB



Affogato al Caffè'

Traditional Italian style coffee and vanilla gelato.

200 THB



Vanilla ice cream scoop

120 THB

NON ALCOHOLIC DRINKS

Acqua Panna (Ø.75L) Italian mineral water.	160 THB
San Pellegrino (Ø.75L) Italian sparkling mineral water.	160 THB
Mineral Water (Ø.5L) Thai mineral water.	50 THB
Soft Drinks Coca cola, Ginger ale, Soda water, Lemon ice tea.	90 THB
Coffee Traditional Italian "moka pot" black coffee.	100 THB

Please ask our staff for
Wine list & Bar menu

Castello di Bossi
GIROLAMO
C. BERARDENGA

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C. BERARDENGA

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**OMBRA**
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