



Cantina
WINE BAR & ITALIAN KITCHEN

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Cantina
FOOD MENU

BRUSCHETTA & TAPAS

* PARMESAN POTATOES & PARSLEY	190
POTATO & HAM CROQUETTE WITH TRUFFLE MAYO	210
SAUTÉED CLAMS	210
With aglio e olio & pepperoncino	
WHITE ANCHOVIES	250
Marinated in lemon extra virgin oil garlic, fresh chilli & lime	
CALAMARI & ZUCCHINI	290
SAUTÉED MUSSELS	320
With spicy tomato sauce and 'Nduja	
PARMA HAM & BURRATA	320
Bruschetta's with San Daniele ham, stracciatella, tomatoes & fresh basil	
* AVOCADO & FETA	320
Bruschetta's with avocado, feta cheese, tomatoes & fresh rucola	
SPICY SAUSAGE & ITALIAN CHEESE	320
Bruschetta's with spicy 'Nduja sausage, taleggio and ricotta cheese	

ANTIPASTI (STARTERS)

* MINISTRONE SOUP	250
Authentic Italian thick vegetable soup	
* MUSHROOM & TRUFFLE SOUP	390
Shitake & porcini mushrooms, shallots, black truffle paste, potatoes, cream & truffle oil	
LOBSTER BISQUE	390
And diced rock lobster	
CARPACCIO	350
Beef carpaccio with Parmesan cheese and rucola salad	
SALMON AND AVOCADO TARTARE	420
Salmon tartare with avocado and lemon & ginger dressing	
* BURRATA	450
Burrata cheese, cherry tomatoes, shallots & fresh basil	
OCTOPUS CARPACCIO	420
Octopus sliced, mixed salad, fresh zucchini, lemon dressing	
PARMA HAM & SWEET MELON	450
Parma ham & sweet cantaloupe melon	

INSALATE (SALADS)

* SPINACH & ITALIAN BEANS SALAD	320
Fresh baby spinach, Italian cannellini beans & blue cheese dressing	
ITALIAN SAUSAGE SALAD	320
Spicy Italian sausage, rucola, cherry tomatoes, grana padano & balsamic vinegar	
CANTINA SALAD	350
Mixed salad with olives, feta, marinated chicken breast & capsicum	
AVOCADO & PRAWNS SALAD	420
Lettuce, avocado, tomatoes, sauteed prawns	
Balsamico dressing	
ROCK LOBSTER SALAD	490
Braised lobster, celery, cherry tomato, shallot & rosemary	

SIGNATURE PASTA & RISOTTO

* HOMEMADE GNOCCHI	330
Cream, taleggio & Gorgonzola cheese	
SPAGHETTI NERO	340
Black ink spaghetti with calamari	
SPAGHETTI AOP WITH SAUSAGE	340
Classic with aglio e olio and pepperoncino and pork sausage	
PACCHERI SICILIANA	350
Smoked scamorza cheese, parmesan, spicy Italian salami & basil	
* RAVIOLI NAPOLITANA	390
Homemade ravioli stuffed with mozzarella, tomato sauce, basil & feta	
RISOTTO SALSICCIA & FUNGHI	390
Saliccia pork sausage, shitake & porcine mushrooms, white wine, onions, parsley and Parmesano	
* FETTUCCINE CANTINA	390
Shitake & porcine mushrooms, shallots, cream, black truffle pasta, truffle oil	
PAPPARDELLE WILD BOAR	450
Carrots, celery, onions, red wine	
ANGEL HAIR CRAB	490
Aglio, chili, cherry tomato	
RISOTTO SEAFOOD	490
Prawns, squid, clams, lemon zest	
SPAGHETTI LOBSTER TAIL	950
Spicy lobster sauce	

CLASSIC PASTA

ARRABIATA, BOLOGNESE, CARBONARA, VONGOLE, AOP	320
Your choice of fresh pappardelle, fettuccine, tagliolini, linguine, penne (gluten free) or angel hair	
HOMEMADE LASAGNE	340

* Vegetarian

Prices are subject to 10% service charge and 7% VAT

SALUMI E FORMAGGI (PLATTERS)

COLD CUTS	390
Selection of Italian cold cuts platter	
* CHEESE	480
Selection of cheese	
MIXED	490
Mixed platter of assorted cheese & cold cuts	
PATA NEGRA	790
Spanish iberico bellota ham 40 months matured 80Gr	

SECONDI (MAINS)

LUGANIGA PORK SAUSAGE	490
Luganiga pork sausage, burrata, mashed potatoes, rucola, cherry tomatoes, caramelized onions	
SALMON FILLET	490
In leek sauce and spinach	
GRILLED OCTOPUS	650
Charcoal grilled octopus, pecans, pesto & cherry tomato	
LAMB CHOPS	750
Grilled Australian lamb chops (2 pieces), sautéed capsicum, mashed potato, red wine jus	
IBERICO PORK LOIN	750
Spanish iberico pork with spinach, potatoes and homemade apple jam	
RIB EYE STEAK	850
Grilled Australian grass fed angus beef, potato wedges, salad, mushroom-truffle sauce	
T-BONE	1,500
500gr dry aged t-bone steak with grilled vegetables, Parmesan potato and pepper sauce	

DOLCE (DESSERTS)

GELATO (ICE CREAM) PER SCOOP	90
Lemon sorbet, strawberry sorbet, vanilla, milk chocolate, white chocolate, kahlua, salted caramel	
ICECREAM CHEESECAKE	190
With blueberry sauce	
AFFOGATO AMARETTO	190
Vanilla scoop with 1 shot of espresso and 1 shot of Amaretto	
HOMEMADE TIRAMISU	220
Homemade tiramisù - Italia's recipe	
HOMEMADE PANNA COTTA	220
Homemade panna cotta & pink grapefruit sorbet sauce	
STRAWBERRY MILLEFEUILLE	290
Layering puff pastry with whipped cream and fresh strawberries	
HOMEMADE CHOCOLATE BROWNIE	290
Chocolate brownie & Vanilla icecream, red fruits	

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PIZZA

* MARGHERITA	280
Tomato sauce, mozzarella, fresh basil	
SALSICCIA	340
Tomato sauce, smoked scamorza cheese, Italian pork sausage, cherry tomatoes, fresh rucola	
* VEGETERIANA	350
Tomato sauce, selection of vegetables	
PROSCIUTTO & FUNGHI	360
Tomato sauce, mozzarella, cooked Italian ham, shitake mushrooms, fresh basil	
NAPOLI	360
Tomato sauce, mozzarella, anchovies, capers, oregano	
DIAVOLA	390
Tomato sauce, mozzarella, spicy Italian salami, black olives, fresh basil	
* 4 FORMAGGI	390
Mozzarella, fontina, parmesan, gorgonzola	
* TARTUFO & FORMAGGI	420
Fontina cheese, mozzarella, white truffle oil	
SCAMPI	420
Tomato sauce, mozzarella, prawns, garlic, cherry tomatoes, asparagus, parsley	
SMOKED SALMON	450
Tomato sauce, smoked salmon, asparagus, cherry tomatoes, rucola salad	
PIZZA CANTINA	450
Tomato sauce, mozzarella, pancetta sausage, mushrooms, white truffle oil	
PICCANTE SPECIALE	450
Tomato sauce, melted 'Nduja sausage, Gorgonzola cheese, artichoke	
PARMA HAM & BURRATA	520
Tomato sauce, smoked burrata, cherry tomatoes, San Daniele ham, basil	
MASCARPONE TARTUFO	520
Mascarpone, mozzarella, black truffle, white truffle, rucola, caramelized onions, San Daniele ham	