

*Cantina*  
WINE BAR & ITALIAN KITCHEN

# PIZZA PREGO

== EVERY WEDNESDAY ==



BUY  
GET 1

FOR RESERVATION:  
info@cantinabkk.com  
02-038-5114  
f @cantinabkk

\*This promotion is valid for dine-in only

Ari Samphan Soi 3, Ari, Phaya Thai,  
Bangkok, 10400, Thailand  
www.cantinabkk.com

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## SUNDAY APERITIVO

*Buy 1 Get 1*

*on Spritz cocktails*

**APEROL SPRITZ 280 THB**  
Aperol & prosecco

**ROSATO 250 THB**  
Martini Bianco, strawberries,  
thyme & prosecco

**HUGO SPRITZ 250 THB**  
Elderflower, prosecco, green apples  
& mint leaves

**AMARO 250 THB**  
Campari, Martini Rosso,  
rosemary & soda water

**BASILICO E PASSIONE 250 THB**  
Passion fruit, basil & prosecco

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

# Cantina

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## DELIVERY MENU

02-038-5114

### PIZZA

* <b>MARGHERITA</b> Tomato sauce, mozzarella, fresh basil	280
* <b>4 FORMAGGI</b> Mozzarella, fontina, parmesan, gorgonzola	390
<b>SMOKED SALMON</b> Smoked cheese, asparagus, cherry tomatoes, rucola salad	450
<b>PIZZA CANTINA</b> Pancetta sausage, mushrooms, white truffle oil	450
* <b>TARTUFO E FORMAGGI</b> Fontina cheese, mozzarella, white truffle oil	390
<b>NAPOLI</b> Tomato sauce, mozzarella, anchovies, capers, oregano	360
<b>PARMA HAM &amp; BURRATA</b> Tomato sauce, smoked burrata, cherry tomatoes, San Daniele ham, basil	490
<b>PROSCIUTTO E FUNGHI</b> Tomato sauce, mozzarella, cooked Italian ham, Shitake mushrooms, fresh basil	350
<b>DIAVOLA</b> Tomato sauce, mozzarella, spicy Italian salami, black olives, fresh basil	380
<b>PORCHETTA</b> Baby pig, smoked cheese, fontina	360
<b>TIROLESE</b> Tomato sauce, mozzarella, gorgonzola, smoked speck, artichoke	450
<b>SALSICCIA</b> Tomato sauce, smoked scamorza cheese, Italian pork sausage, cherry tomatoes, fresh rucola	340
<b>PARMIGIANA</b> Tomato sauce, mozzarella, boiled egg, cooked Italian ham, fried eggplant, parmesan, fresh basil	340
<b>PANCETTA PICANTE</b> Spicy parma ham, mozzarella, fontina	490
<b>MASCARPONE E TARTUFO</b> Mascarpone, mozzarella, black truffle, white truffle, rucola, caramelized onions, San Daniele ham	520

### TAPAS

<b>WHITE ANCHOVIES</b> Marinated in lemon extra virgin oil garlic, fresh chilli & lime	290
<b>ARANCINI</b>	190
<b>POTATO &amp; HAM CROQUETTE WITH TRUFFLE MAYO</b>	190
<b>DEEP FRIED BABY TIGER PRAWNS, SPICY MAYO</b>	250
* <b>PARMESAN POTATOES &amp; PARSLEY</b>	190
<b>SAUTÉED MUSSELS</b> With spicy tomato sauce and 'Nduja	250
<b>SAUTÉED CLAMS</b> With Aglio olio & pepperoncino	250
<b>PATA NEGRA 80GR</b> Spanish Iberico Bellota ham 40 months	790
<b>BRUSCHETTA</b>	
* <b>AVOCADO &amp; FETA</b> Avocado, feta cheese, tomatoes & fresh rucola	290
<b>ANCHOVIES &amp; GOAT CHEESE</b> Anchovies, creamy goat cheese & diced beetroot	280
<b>TRICOLORE</b> Marinated cherry tomato, homemade ricotta & fresh basil <i>add melted spicy 'Nduja sausage</i>	190 +100
<b>PARMA HAM &amp; BURRATA</b> San Daniele ham, stracciatella, tomatoes & fresh basil	280
<b>ANTIPASTI (STARTERS)</b>	
<b>CARPACCIO</b> Beef carpaccio with truffle mayo, crispy parmesan cheese & Rucola salad	350
<b>PARMA HAM &amp; SWEET MELON</b> Parma ham & sweet cantaloupe melon	490
* <b>SMOKED BURRATA</b> Smoked burrata cheese, cherry tomatoes, shallots & fresh basil	450
<b>GIANT SCALLOP &amp; YELLOW FIN TUNA TARTARE</b> Avocado cream, wasabi mayonnaise & sweet potatoes	450
<b>PUMPKIN SOUP</b> Cod fish with extra virgin oil & creamy milk	290
<b>LOBSTER BISQUE</b> And diced rock lobster	390
* <b>MUSHROOM &amp; TRUFFLE SOUP</b> Shitake & porcine mushrooms, shallots, black truffle paste, Potatoes, cream & truffle oil	390

### INSALATE (SALADS)

* <b>SPINACH &amp; ITALIAN BEANS SALAD</b> Fresh baby spinach, Italian cannellini beans & blue cheese dressing	290
<b>CANTINA SALAD</b> Mixed salad with olives, feta, marinated chicken breast & capsicum	350
<b>ITALIAN SAUSAGE SALAD</b> Spicy Italian sausage, rucola, cherry tomatoes, grana padano & balsamic vinegar	290
<b>ROCK LOBSTER SALAD</b> Braised lobster, celery, cherry tomato, shallot & rosemary	490

### SALUMI E FORMAGGI (PLATTERS)

<b>COLD CUTS</b> Selection of Italian cold cuts platter	390
* <b>CHEESE</b> Selection of cheese	480
<b>MIXED</b> Mixed platter of assorted cheese & cold cuts	490

### SIGNATURE PASTA & RISOTTO

<b>PACCHERI SICILIANA</b> Smoked scamorza cheese, parmesan, spicy Italian salami & basil	320
<b>BLACK INK TORTELLI</b> Rock lobster tortelli in cream sauce	490
<b>PAPPARDELLE OXTAIL</b> Braised oxtail & mixed vegetables	450
<b>ANGEL HAIR CRAB</b> Aglio, chili & Cherry Tomato	490
<b>FETTUCCINE CANTINA</b> Shitake & Porcini Mushrooms, Shallots, Cream, Black Truffle Paste, Truffle Oil	390
<b>SPAGHETTI PUTTANESCA</b> Spaghetti with anchovies, capers & black olives	390
* <b>SPAGHETTI AOP</b> Vegetarian classic with aglio, olio & pepperoncino	250
<b>RISOTTO SEAFOOD</b> Prawns, Squid, Salmon, Clams, Rasped Lemon Zest	490
<b>RISOTTO SALSICCIA &amp; FUNGHI</b> Salsiccia Prok Sausage, Shitake & Porcini Mushrooms, White Wine, Onions, Parsley, Parmesano	330

### CLASSIC PASTA

<b>ARRABIATA, BOLOGNESE, CARBONARA, VONGOLE</b> Your choice of fresh pappardelle, fettuccine & tagliolini or linguine	290
<b>HOME MADE LASAGNE</b>	320

### SECONDI (MAINS)

<b>500 DAYS AGED BEEF</b> Premium marinated striploin, grilled vegetables (minimum order 200g)	590/100g
<b>RIB EYE STEAK</b> Grilled Australian grass fed Angus beef, potato weges, salad, mushroom-truffle sauce	790
<b>LAMB CHOPS</b> Grilled Australian lamb chops (2 pieces), sautéed capsicum, mashed potato, red wine jus	650
<b>LUGANIGA PORK SAUSAGE</b> Duo luganiga pork sausage, burrata, mashed potatoes, rucola, cherry tomatoes, caramelized onions	450
<b>COD FISH</b> Black cod fish, cherry tomatoes, spinach, black olives, basil	690
<b>SALMON FILLET</b> In Creamy Leek Sauce and Mussels	490
<b>KUROBUTA PORK</b> Berkshire pork, spinach, potatoes, pineapple sauce	490

### DOLCE (DESSERTS)

<b>HOMEMADE TIRAMISU</b> Homemade tiramisu - Italia's recipe	200
<b>HOMEMADE PANNA COTTA</b> Homemade panna cotta & pink grapefruit sorbet sauce	220
<b>GELATO (ICE CREAM) PER SCOOP</b> Lemon sorbet, strawberry sorbet, vanilla, milk chocolate, white chocolate, kahlua, salted caramel	90
<b>CRÈME BRULÉE</b> With creamy kahlua ice cream	220
<b>BUNET</b> Amaretto-chocolate brulée with rum raising ice cream	250

\* Vegetarian

\* Prices are subject to 7% VAT | Deliver within 45 minutes, a delivery fee of 50thb per delivery is charged, free delivery over 1,500thb only cash payments, special promotions don't apply for delivery | Delivery between area's Sanam Pao & Saphan Khwai area