

PIZZAZO Co., LTD.

“EACH PIECE OF DOUGH
IS LOVINGLY CRAFTED
WITH PASSION. FOR US
IT IS NOT JUST A PIZZA IT
IS AN ART FORM”

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PIZZAZOCOMPANY

PRICES ARE SUBJECT TO 7% VAT AND 10% SERVICE CHARGE

STARTER

1. FRIED CALAMARI

THE FRESHEST FISHERMAN'S CATCH, BEER BATTERED, SERVED WITH OUR SPECIAL DIPPING SAUCE

2. BRUSCHETTA CLASSIC STYLE

TOPPED WITH TOMATOES, BASIL, GARLIC & OLIVE OIL

3. HOMEMADE COUNTRY PATE

SERVED WITH TOASTED BAGUETTE & GHERKINS

4. PAN SEARED DUCK FOIE GRAS ESCALOPE

WITH RISOTTO "AL SALTO", FULL FLAVORED TRUFFLE SAUCE

5. PREMIUM PARMA HAM

WITH MELON & SALAD

6. ASSORTED COLD CUTS

OUR FINEST SELECTION FROM ITALY (COPPA, PREMIUM PARMA, SALAME NOSTRANO, ROMAN SPIANATA)

7. BEEF CARPACCIO CLASSIC STYLE

WITH EXTRA VIRGIN OLIVE OIL, SHAVED PARMESAN & ROCKET

8. SMOKED SALMON CARPACCIO

WITH EXTRA VIRGIN OLIVE OIL, SHAVED PARMESAN & ROCKET

9. CRAB MEAT FINGER ROLLS

CRAB MEAT AND CREAM CHEESE WRAPPED IN CRISPY SPRING ROLL PASTRY

10. POPEYE FINGER ROLLS

SPINACH AND CREAM CHEESE WRAPPED IN CRISPY SPRING ROLL PASTRY

11. BAKED SPINACH

BAKED SPINACH WITH MOZZARELLA CHEESE

12. FRIED RISOTTO BALLS

SERVED WITH OUR FRESH HOMEMADE TOMATO SAUCE

13. TIGER PRAWNS

WRAPPED WITH EGGPLANT, FRIED ROLL SERVED WITH ANCHOVY BRANDADE & MESCLUN SALAD

14. CAJUN SHRIMPS

SERVED WITH GARLIC BREAD

15. SHRIMP SCAMPI

SERVED WITH GARLIC BREAD

SOUP & SALAD

1. BUTTERNUT SQUASH SOUP

CREAMY SOUP WITH ROASTED PINE NUTS

2. CLASSIC FRENCH ONION SOUP

WITH MELTED CHEESE ON TOASTED BAGUETTE

3. ROCKET SALAD

WITH CHERRY TOMATOES, RED ONION, BALSAMIC VINAIGRETTE & PARMESAN

4. SMOKED DUCK SALAD

OUR BIG DUDE'S HOMEMADE SMOKED DUCK WITH ROCKET SALAD

5. ITALIAN SAUSAGE SALAD

PAN SEARED ITALIAN SAUSAGE WITH ROCKET SALAD

6. PAN SEARED TUNA SALAD

MEDIUM RARE TUNA WITH MIXED SALAD & GINGER DRESSING

7. CAESAR SALAD

ROMAINE LETTUCE WITH CHERRY TOMATOES, CROUTONS, CRISPY BACON & PARMESAN

8. RICOTTA SALAD

SEASONAL GREENS WITH RICOTTA, CAPERS, CRISPY SPECK & EXTRA VIRGIN OLIVE OIL

9. CAPRESE SALAD

MOZZARELLA, TOMATOES, BASIL, OUR FRESH SEASONAL GREENS & EXTRA VIRGIN OLIVE OIL

10. MIXED SALAD

FRESH SEASONAL GREENS WITH OUR CHEF'S HOMEMADE DRESSING

TRADITIONAL PASTA

WITH YOUR CHOICE OF SPAGHETTI, PENNE, OR FETTUCCHINE

1. POMODORO

TOMATOES SAUCE, BASIL & EXTRA VIRGIN OLIVE OIL

2. ARRABIATA

TOMATOES SAUCE, BASIL, CHILLI & EXTRA VIRGIN OLIVE OIL

3. PINK SAUCE

TOMATOES SAUCE, FRESH CREAM & EXTRA VIRGIN OLIVE OIL

4. AGLIO E OLIO

GARLIC, CHILI & EXTRA VIRGIN OLIVE OIL

5. PESTO

BASIL, PINE NUT, PARMESAN & EXTRA VIRGIN OLIVE OIL

6. BOLOGNESE

TOMATO SAUCE, MEAT & PARMESAN

7. CARBONARA

SMOKED BACON, EGG, FRESH CREAM & PARMESAN

PIZZAZO PASTA & RISOTTO

1. SPAGHETTI SQUID INK SAUCE

WITH TIGER PRAWNS & SQUID

2. SPAGHETTI SEAFOOD

TIGER PRAWNS & SQUID WITH WHITE WINE SAUCE

3. SPAGHETTI TARTUFO

WITH MUSHROOMS, TRUFFLE OIL & PARMESAN

4. PENNE MUSHROOM

WITH CREAM SAUCE & PARMESAN

5. FETTUCCHINE PRIMAVERA

FETTUCCHINE WITH BASIL SAUCE, GREEN VEGETABLES & PARMESAN

6. ANGEL HAIR CRAB MEAT

WITH GARLIC, CHILI, & EXTRA VIRGIN OLIVE OIL

7. CRAB MEAT CANNELLONI

WITH VEGETABLES, CRUSTACEAN SAUCE & PARMESAN

8. FRESHLY MADE CREAMY MUSHROOM RISOTTO (30 MINS)

WITH TOMATO CONFIT & PARMESAN

9. FRESHLY MADE INK SQUID RISOTTO (30 MINS)

WITH TIGER PRAWNS & SQUID

MAIN COURSE

1. LAMB CHOPS

FROM AUSTRALIA SERVED WITH POTATO GRATIN & THYME SAUCE

2. BEEF TENDERLOIN

AUSTRALIAN GRAIN FED BEEF TENDERLOIN SERVED WITH POTATO GRATIN & BORDELAISE SAUCE

3. BRAISED BEEF CHEEK & TAIL WITH MUSHROOM

"MELT-IN-YOUR-MOUTH" SERVED ON TOP OF MASHED POTATOES WITH BORDELAISE SAUCE

4. CARAMELIZED DUCK BREAST

WITH STEWED ZUCCHINI, PRUNES & GINGER

5. PORK CHOP

BAKED WITH MOZZARELLA SERVED WITH MASHED POTATOES & OUR CHEF'S SECRET TOMATO SAUCE

6. TUNA STEAK

WITH RATATOUILLE & "PROVENÇAL SAUCE" TOMATO & BLACK OLIVE

7. GRILLED SEABASS

ON TOP OF POLENTA & BLACK OLIVE WITH PINEAPPLE SAGE SAUCE

8. GROUPER

BAKED WITH MOZZARELLA, BLACK OLIVES & DILL, WITH FRICASSEE OF BROAD BEANS & GRILLED ONIONS

9. SALMON STEAK

WITH SAUTÉED POTATOES & CAPER SAUCE

PIZZA

OUR THIN CRUST 13" PIZZAS ARE MADE WITH ONLY THE BEST INGREDIENTS

(V) = VEGETARIAN

1. MARGHERITA (V)

TOMATO SAUCE, MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL

2. CAPRICCIOSA

TOMATO SAUCE, MOZZARELLA, MUSHROOMS, COOKED HAM, BLACK OLIVES

3. TARTUFO (V)

TOMATO SAUCE, MOZZARELLA, MUSHROOMS, TRUFFLE OIL

4. DIAVOLA

TOMATO SAUCE, MOZZARELLA, SPICY SALAMI

5. FRUTTI DE MARE

TOMATO SAUCE, MOZZARELLA, TIGER PRAWN, SQUID WHITE WINE, GARLIC & PARSLEY

6. SALSICCIA

TOMATO SAUCE, MOZZARELLA, HOMEMADE ITALIAN SAUSAGE, CARAMELIZED ONION

7. PROSCIUTTO DI PARMA

TOMATO SAUCE, MOZZARELLA, PREMIUM PARMA HAM, ROCKET

8. HAWAII

TOMATO SAUCE, MOZZARELLA, COOKED HAM, PINEAPPLE

9. LOMBARDINI (V)

TOMATO SAUCE, RICOTTA, PARMESAN, ROCKET, FRESH CHERRY TOMATOES

10. SALMONE AFFUMICATO

TOMATO SAUCE, MASCARPONE, CREAM CHEESE, SMOKED SALMON, RED ONIONS, DILL

11. PESTO (V)

PESTO SAUCE, MOZZARELLA, FRESH CHERRY TOMATOES

12. NAPOLETANA

TOMATO SAUCE, MOZZARELLA, ANCHOVIES, EXTRA VIRGIN OLIVE OIL, OREGANO

13. NERO NERA

SQUID INK SAUCE, MOZZARELLA, TIGER PRAWN, SQUID, WHITE WINE, GARLIC & PASLEY

14. POPEYE (V)

TOMATO SAUCE, SAUTÉED SPINACH, RICOTTA, MOZZARELLA

15. QUATTRO FORMAGGI (V)

MOZZARELLA, PARMESAN, BRIE, GORGONZOLA

16. GORGONZOLA (V)

MOZZARELLA, GORGONZOLA, BLACK OLIVES

17. QUATTRO STAGIONI

TOMATO SAUCE, MOZZARELLA, COOKED HAM, MUSHROOMS, ARTICHOKE, BLACK OLIVES, BASIL

18. BUFALA (V)

TOMATO SAUCE, BUFFALO MOZZARELLA, FRESH TOMATOES, BASIL

CALZONI

1. CLASSIC

TOMATO SAUCE, COOK HAM, FRESH TOMATOES, MOZZARELLA

2. TOSCANO

TOMATO SAUCE, ARTICHOKE, MOZZARELLA, SALAMI, BRIE

3. BARESE

TOMATO SAUCE, PEPPERONI, GORGONZOLA, MUSHROOMS & MOZZARELLA

BREAD

1. PIZZA BREAD

PIZZA PASTRY WITH ROSEMARY, SALT AND EXTRA VIRGIN OLIVE OIL

2. PIZZA BREAD GARLIC

PIZZA PASTRY WITH GARLIC SALT AND EXTRA VIRGIN OLIVE OIL

COFFEE

CUSTOM BLENDED 100% IMPORTED ARABICA BEANS

1. ESPRESSO
2. AMERICANO
3. CAPPUCINO
4. CAFÉ LATTE
5. MOCHA

TEA

POT OF TEA

CHOICE OF TEA:

EARL GREY, ENGLISH BREAKFAST, DARJEELING, PURE PEPPERMINT, JASMINE GREEN TEA, PURE CAMOMILE, LADY GREY, WILD BERRIES, FOUR RED FRUITS
GREEN TEA LATTE

TEA-DAMMANN FRÈRES

AN EXTRAORDINARY COLLECTION OF UNIQUE, HAND-PICKED PREMIUM TEAS SERVED IN THE FINEST RESTAURANT AND HOTELS IN FRANCE AND AROUND THE WORLD.

1. JARDIN BLEU

THE JARDIN BLEU BLEND COMBINES CHINESE UNSMOKED TEA WITH RHUBARB AND WILD STRAWBERRY FLAVORS

2. COQUELICOT GOURMAND

A BLEND OF BLACK TEAS FLAVORED WITH PEONY, CORNFLOWER PETALS, RED POPPY, BISCUIT AND MARZIPAN

3. THE VERT L'ORIENTAL

A BLEND OF CHINESE GREEN TEA PERFUMED WITH PASSION FRUIT, BUSH PEACH, AND WILD STRAWBERRY FLAVORS SOOTHING SERVED HOT, AND REFRESHING SERVED COLD... CELEBRATE THE FINE ART OF TEA WITH A PERFECT CUP OF DAMMANN...ALLOW 3-5 MINUTES FOR THE TEA TO BREW TO PERFECTION

CREAMY CHOCOLATE

HOT OR COLD

DESSERT

CRISPY ALMOND CHOCOLATE WITH VANILLA ICE CREAM

CHOCOLATE LAVA WITH VANILLA ICE CREAM

TIRAMISU CAKE/CARROT CAKE/RED VELVET CAKE

CHOCOLATE TRUFFLE CAKE/CHOCOLATE CHEESE CAKE

ICE CREAM

VANILLA BEAN/BLACK COFFEE BEAN/MATCHA GREEN TEA/PASSION FRUIT SORBET
1-2-3 SCOOPS

SOFT DRINK & WATER

SOFT DRINKS (330 ML CAN)

COKE, COKE ZERO, COKE LIGHT, SPRITE, SCHWEPPE'S GINGER ALE

WATER (600 ML BOTTLE)

EVIAN MINERAL (500 ML BOTTLE)

PERRIER SPARKLING MINERAL WATER (330 ML BOTTLE)

ORANGE JUICE

ITALIAN SODA APPLE, LYCHEE OR BLUEBERRY

BEER

1. SINGHA
2. HEINEKEN
3. HOEGAARDEN
4. STELLA ARTOIS
5. LEFFE BRUNE
6. PAULANER HEFEWEIZEN
7. PAULANER WEISSBIER DUNKEL
8. PAULANER SALVATOR
9. HACKER PSCHORR
10. FULLER ESB