La Gritta

ITALIAN RESTAURANT

Welcome to La Gritta

La Gritta has been a premier destination for discerning diners since the early 2000s. Our restaurant is celebrated for its breathtaking views of Patong Bay and its elegant atmosphere, offering a truly memorable dining experience.

Since its inception, La Gritta has specialized in exquisite Italian cuisine, blending traditional recipes with contemporary innovations. Our menu features the finest ingredients, crafted with care to delight your palate and elevate your dining experience.

Over the years, it has garnered acclaim for its high-quality dishes and exceptional service, making it a beloved choice for both special occasions and casual meals.

Join us and savor the legacy of La Gritta, where exceptional food, unparalleled views, and attentive service come together to create an unforgettable experience.

APPETIZERS & SALADS

INSALATA DI ARAGOSTA ALLA CATALANA △ — 990
Poached Phuket lobster with heirloom tomato salad, micro greens, balsamic vinaigrette, caramelized onion and bread croutons.

GAMBERONI CAPPERI E OLIVE CON PANE GRIGLIATO △ — 690
Garlic-chili black tiger prawns with marinated Kalamata olives, capers, sun-dried heirloom tomatoes, charcoal bread and basil dust.

CARPACCIO DI MANZO AL TARTUFO E LIMONE △ — 690
Thinly sliced raw beef dressed with lemon and olive oil, summer truffle, crispy Parmesan, rocket and radish salad.

BATTUTA DI TONNO E AVOCADO — 620
Raw tuna tartare with avocado purée, tomato, capers, olives, oil–lemon vinaigrette.

BURRATA CON POMODORINI, TARTUFO E CARCIOFI MARINATI — 540
Creamy burrata served with basil pesto, truffle, heirloom tomatoes, marinated artichokes and crispy focaccia crumble.

BRUSCHETTA AL POMODORO E RICOTTA AFFUMICATA — 420
Grilled garlic ciabatta bread topped with marinated heirloom tomatoes, basil olive oil and ricotta cheese.

SOUPS

VELLUTATA DI FUNGHI CON GRANELLA DI NOCCIOLE E TARTUFO — 480
Creamy mushroom soup with crushed hazelnuts and fresh truffle.

VELLUTATA DI ZUCCA CON CAPESANTE MANDORLE E CAVIALE — 520
Creamy pumpkin soup with seared scallop, black caviar and sliced almonds.

GAMBERI E VONGOLE IN CREMA DI CANNELLINI — 520
Local prawns and clams served in a silky cannellini bean cream.

HOMEMADE PASTA

TAGLIOLINI AL NERO DI SEPPIA CON ARAGOSTA GRIGLIATA △ — 1,250
Squid ink tagliolini served with grilled lobster in crustacean and tomato sauce.

CANNELLONI DI SPIGOLA GRIGLIATA, RICOTTA E SALSA ALLO ZAFFERANO — 560
Oven-baked cannelloni filled with grilled sea bass and ricotta in a rich saffron béchamel and fresh tomato salsa.

FETTUCCINE ALLA NORCINA — 590
Fettuccine with sautéed Italian sausage, black truffle and Parmesan cream.

GLUTEN · EGGS · FISH · CRUSTACEANS · PEANUT · SOYA · CELERY · MILK · TREE NUTS · MUSTARD · SESAME · SULPHUR DIOXIDE · LUPIN · MOLLUSCS

All prices are in Thai Baht and subject to 10% service charge and 7% VAT
* A la carte items with △ sign incurs a small surcharge.
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HOMEMADE PASTA

RAVIOLONI DEL PLIN AL BRASATO DI AGNELLO IN SALSA DI PATATE E MENTA 560
Braised lamb ravioli served with potato cream and fresh mint sauce.

GNOCCHI GORGONZOLA E PISTACCHIO 560
Homemade potato gnocchi with gorgonzola cream and crushed pistachios.

BOMBETTE DI PARMIGIANA, PESTO DI BASILICO, SALSA DI POMODORO E BURRATA 520
Eggplant and parmesan ravioli with basil pesto, tomato sauce and burrata cheese.

CLASSIC PASTA

LINGUINE AI FRUTTI DI MARE 590
Linguine with local prawns, mussels, squid in a spicy garlic–white wine sauce with cherry tomatoes and parsley.

LASAGNA DI MANZO AL FORNO 560
Oven-baked layers of fresh pasta with beef ragù, béchamel, mozzarella cheese.

RIGATONI ALLA BOLOGNESE 520
Rigatoni pasta with beef ragù and Parmesan cheese.

SPAGHETTI ALLA CARBONARA 520
Classic Roman style Spaghetti pasta with crispy guanciale (Italian cured pork cheek) tossed with creamy egg-yolk and Pecorino cheese.

GNOCCHI AL PESTO 490
Handmade potato gnocchi with basil pesto, cherry tomatoes, Parmesan cheeses, cream and extra-virgin olive oil.

RISOTTI

RISOTTO AI FUNGHI E TARTUFO 690
Wild mushroom risotto finished with fresh black truffle and Parmesan cheese.

RISOTTO DI MARE 690
Risotto with mixed Andaman seafood, lemon, parsley with a creamy crustacean sauce.

MAIN DISHES

SPEZZATINO DI AGNELLO CON RISOTTO ALLO ZAFFERANO E VERDURE NOVELLE △ 890
Braised lamb shank served with saffron risotto, baby vegetables and gremolata.

POLLO ALLA PIZZAIOLA 740
Slow-cooked chicken thigh in an aromatic tomato sauce, basil oil, gratinated fior di latte mozzarella and oregano leaves served with garlic ciabatta bread.

GLUTEN EGGS FISH CRUSTACEANS PEANUT SOYA CELERY MILK TREE NUTS MUSTARD SESAME SULPHUR DIOXIDE LUPIN MOLLUSCS

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FROM THE GRILL

BISTECCA ALLA FIORENTINA CON PATATE AL TARTUFO (1.2-1.3 KG.) 4,300
△
Porterhouse T-bone steak served with truffle potatoes, garlic–tomato confit, red wine sauce and parsley–oregano salmoriglio.

FILETTO DI MANZO CON PURÈ DI CAVOLFIORE E TARTUFO △ 1,890
Grilled Angus tenderloin with cauliflower purée, micro greens salad, truffle and red wine reduction.

BRACIOLA DI MAIALE CON MELE E MOSTARDA 840
Grilled Kurobuta pork chop with caramelised apples, rosemary potato, mustard cream and sautéed broad beans.

FROM THE SEA

GAMBERONI ALLA GRIGLIA CON PURÈ DI PATATE E ASPARAGI △ 2,100
Grilled king prawns served with saffron mashed potatoes, sautéed asparagus and a delicate lemon–butter–basil cream.

SALMONE ALLA TOSCANA △ 890
Grilled salmon fillet in a rich spinach–tomato cream sauce, finished with grilled lemon.

SPIGOLA ALLA GRIGLIA CON SALSA DI PISELLI E VERDURINE RIPASSATE 890
Grilled white snapper with green peas, sautéed baby vegetables and lemon butter sauce.

PIZZA GOURMET

PROSCIUTTO BURRATA 690
San Marzano tomato sauce with sun-dried heirloom tomatoes, fior di latte mozzarella, creamy burrata stracciatella, Parma ham, parmesan crisp and rocket.

LA GRITTA 640
Marinated stracciatella topped with smoked salmon, sun-dried heirloom tomatoes, capers, lemon, dill oil and fresh rocket.

ZUCCHINI E GAMBERI 640
Basil–zucchini cream sauce topped with grilled prawns and fior di latte mozzarella.

CAPRESE 620
Fresh heirloom tomatoes, bocconcini mozzarella and basil oil.

ORTOLANA 590
San Marzano tomato sauce, sun-dried heirloom tomatoes, fior di latte mozzarella, Kalamata olives, marinated bell peppers, grilled artichokes and sautéed onions.

MARGHERITA 430
San Marzano tomato sauce with sun-dried heirloom tomatoes, fior di latte mozzarella, fresh bocconcini and basil oil.

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SIDE DISHES

INSALATA MISTA 240
Mixed of leaves, cherry tomato, onion with balsamic vinaigrette.

VERDURE SALTATE 240
Sautéed baby vegetables finished with fresh herbs.

PURÈ DI PATATE 240
Creamy mashed potatoes with fresh cream and butter.

PATATE AL ROSMARINO 240
Oven-roasted potatoes with rosemary and garlic.

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Desserts Menu

FERRERO ROCHER AL TIRAMISÙ — **320**
Nuttella hazelnut mousse, chocolate crumble rocher served with tiramisu cream

CANNOLO SICILIANO A MODO MIO — **320**
Crispy Marsala cannolo filled with ricotta–mascarpone cream, pistachio and candied orange.

CAPRESE AL CIOCCOLATO E GELATO ALLA VANIGLIA — **320**
Flourless almond chocolate cake with vanilla bean gelato and berry compote.

VANIGLIA PANNA COTTA AI FRUTTI DI BOSCO — **320**
Vanilla bean panna cotta with mixed fresh berries, balsamic caviar and berry gel.

ICE CREAM — **140** (Per Scoop)
Vanilla, Chocolate, Hazelnut, Coconut, Strawberry, Pineapple
Coconut Sorbet, Strawberry Sorbet, Pineapple Sorbet

TWG TEA & CHARU COFFEE

	HOT	ICED
TWG Tea Premium	120	-
Illy Espresso	120	140
Charu Coffee, Americano	120	140
Charu Mocca, Cappuccino, Latte	130	140
Affogato	220	-

LIQUORI

Zonin Limoncello	260
Sambuca	240
Amaretto	240
Frangelico	280
Fernet Branca	220
Amaro Averna	240
Bailey's Irish Cream	240
Grappa Cavallina	260
Cynar Ricetta Originale	280
Montenegro Amaro	280

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