

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.

DA DIVIDERE - TO SHARE

ANTIPASTI DELLO CHEF (D) (W) (V) (G) (A)	(2 pax) 990	(4 pax) 1,600
A selection of Italian cold cuts and award-winning cheeses, marinated eggplant in extra virgin olive oil, capsicum stuffed with tuna, fig jam, and honey		
VERDURE ALLA GRIGLIA CON PESTO DI RUCOLA (W) (V) (D)	420	
A traditional dish from Piemonte featuring grilled seasonal vegetables, served with rocket walnut pesto and cannellini bean-and garlic dip		
PARANZA DI CALAMARI (W) (D)	460	
Deep-fried local squid served with lemon wedge, garlic aioli sauce		
TARTARE DI TONNO E AVOCADO (W)	590	
Fresh tuna paired with fresh local avocado, finger lime caviar, fresh sorrel and Nasturtium leaves		
IMPEPATA DI COZZE E VONGOLE (W) (V)	520	
Traditional black mussels and clams tossed with garlic, olive oil, white wine and parsley served with roasted garlic bread		

PANE - BREAD

BRUSCHETTA CLASSICA (W) (V)	390
Crispy baked ciabatta bread topped with marinated chopped tomatoes, fresh basil, and garlic, drizzled with Italian extra virgin olive oil	
BRUSCHETTA ROASTBEEF (W) (D)	570
Crispy ciabatta with marinated Wagyu beef, stracciatella cheese, and fresh Italian truffle	

ANTIPASTI - APPETIZERS

CARPACCIO DI MANZO ALLA PIEMONTESE (D) (W) (V)	620
Thinly sliced, raw Wagyu beef marinated with lemon, extra virgin olive oil, walnuts, Parmesan flakes, and fresh truffle for a rich and nutty flavor	
CAPELANTE CON SALSA AL LIMONE SICILIANA (W) (V) (D)	580
Pan-seared sea scallops served with a Sicilian butter-lemon sauce and a medley of fresh vegetables	
BURRATA E PROSCIUTTO DI PARMA (D) (W) (V)	580
Creamy burrata cheese paired with thinly sliced Parma ham, cherry tomatoes, and seasonal fruits	
INSALATA CAPRESE (D) (W) (V)	520
A refreshing combination of creamy burrata, marinated cherry tomatoes, and fresh Italian basil	



Dairy Products



Nuts



Wheat



Gluten Free



Shellfish



Vegetarian



Eggs



Pork

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LE ZUPPE – SOUPS

VELLUTATA DI FUNGHI E PANE ARROSTITO (D) (🌱) (🍄)	470
Porcini mushrooms and champignon mushroom soup, black truffle and grilled bread	
CACIUCCO TOSCANO CON CROSTONE DI PANE (🌱) (🍷)	550
A rich and flavorful Tuscan-style seafood soup, served with roasted garlic bread	

PASTA FRESCA – HANDMADE PASTA

MAFALDINE CON ARAGOSTELLE AROMATIZZATE (🌱) (🍷)	560
Wide ribbon-shaped handmade pasta served with rock lobster, tomato sauce and aromatic herbs for a delicate taste	
TORTELLI DEL BOSCO (🌱) (🍄) (D)	550
Traditional handmade stuffed pasta filled with porcini mushrooms and finished with a creamy truffle sauce	
RAVIOLI AL GRANCHIO (🌱) (🍷) (D)	530
Delicate handmade ravioli stuffed with Andaman blue crab, served in a rich and flavorful river prawn bisque	
FETTUCCINE ALLA NORCIA (🌱) (D) (🍷)	560
Handmade fettuccine tossed with Italian sausage and fresh truffle in a creamy Parmesan sauce	
GNOCCHI A PIACERE (🌱)	500
Soft, pillowy handmade gnocchi with your choice of sauce:	
1. Bolognese – Slow-cooked minced beef in a rich tomato sauce	
2. Pesto – A fragrant blend of fresh basil, garlic, Parmesan, pinenuts, and extra virgin olive oil (D) (🌱) (🍷)	
3. Four Cheeses – A creamy mix of melted Italian cheeses (D) (🍷)	

PASTA CLASSICA – CLASSIC PASTA

Choose your pasta: Spaghetti, Penne, Paccheri, Strozzapreti	
BOLOGNESE (🌱)	490
A traditional slow-cooked sauce made with minced beef, tomatoes, and Italian herbs for a deep, meaty flavor	
CARBONARA (D) (🌱) (🍷) (🍳)	530
A creamy and savory Roman-style sauce made with crispy guanciale (Italian cured pork cheek), egg yolk, and pecorino cheese	
ARRABBIATA (🌱) (🍷)	420
A spicy tomato-based sauce with garlic, onion, fresh chilies, and chopped basil, creating a bold and zesty dish	
AGLIO OLIO (🌱) (🍷)	400
A simple yet flavorful dish of fresh garlic and chili sautéed in extra virgin olive oil, finished with fresh Italian parsley	
VONGOLE (🌱) (🍷)	520
Fresh clams cooked with garlic, chili, white wine, and extra virgin olive oil, offering a rich and briny taste of the sea	
SCOGLIO (🌱) (🍷)	550
A seafood-lover's delight! A flavorful tomato-based sauce with garlic, onion, fresh chilies, and basil, served with a mix of fresh Andaman seafood	
PESTO (🌱) (D) (🌱)	440
A classic Genovese basil sauce made with fresh garlic, Parmesan cheese, extra virgin olive oil, and San Rossore pine nuts for a fragrant and creamy finish	



DAIRY PRODUCTS



NUTS



WHEAT



GLUTEN FREE



SHELLFISH



VEGETARIAN



EGGS














PORK

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LE PIZZE CLASSICHE – TRADITIONAL ITALIAN PIZZAS





Made with authentic Italian ingredients and a house-made tomato sauce

MARGHERITA   	410
The classic Neapolitan pizza with tomato sauce, fresh mozzarella, and fragrant basil	
NAPOLI  	420
A savory pizza topped with tomato sauce, anchovies, olives, and mozzarella, bringing the bold flavors of Southern Italy	
SALAME PICCANTE   	520
A spicy pizza featuring tomato sauce, mozzarella, and Spianata Calabra, a fiery Italian salami	
DI MARE   	550
A seafood pizza with tomato sauce, Andaman prawns, squid and mussels, finished with a drizzle of extra virgin olive oil and fresh parsley	

LE PIZZE SPECIALI - SPECIALTY PIZZAS

BURRATA E PROSCIUTTO   	680
A combination of fresh burrata cheese, Parma ham, and basil atop house made tomato sauce and mozzarella base	
GORGONZOLA, NOCI E SPECK   	560
A creamy and nutty pizza featuring fior di latte cheese, gorgonzola, smoked speck from Alto Adige, and crunchy walnuts	
LA GRITTA   	620
Our signature pizza, topped with mozzarella, porcini mushrooms, fresh truffle, and Italian sausage	
CALZONE DELLO CHEF   	520
A folded pizza filled with house made tomato sauce, mozzarella, fried eggplant, mushrooms, and cooked prosciutto	
VERDURE ALLA GRIGLIA   	440
House-made tomato sauce base with marinated grilled vegetables, mozzarella cheese	

RISOTTI - TIMBALLI

RISOTTO AI PORCINI E TARTUFO   	640
Creamy Carnaroli risotto with earthy porcini mushrooms, aromatic black truffle, and parmesan flakes	
RISOTTO ALLA MILANESE   	920
Golden saffron-infused risotto, served with a slow-cooked veal shank with bone-in for an extra rich flavor	
TIMBALLO / LASAGNA AL FORNO  	500
Oven-baked layered pasta with a hearty Bolognese meat sauce and melted cheese	
PETROCIANA ALLA PARMIGIANA   	390
Baked eggplant layered with house-made tomato sauce, melted mozzarella, and fresh Italian basil	



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CARNE - MEAT

FILETTO DI MANZO CON FUNGHI TRIFOLATI 1,490

Grilled Wagyu tenderloin (250g) served with roasted Maitaki mushrooms, baby spinach, topped with grilled foie gras and red wine reduction

COTOLETTA ALLA MILANESE CON CAROTE ARROSTO AL MIELE 890

Crispy pan-fried Chiang Mai pork chop served with honey-glazed roasted carrots, sauteed swiss chard with lemon and caper, creamy mascarpone and polenta

TAGLIATA DI MANZO RUCOLA E PECORINO 1,890

Sliced Australian Wagyu ribeye (250g) served with grilled Portobello mushrooms, roasted potatoes, fresh rocket salad, grilled lemon and truffle Veal reduction

SCOTTADITO CON ZUCCA AL FORNO 1,290

Grilled New Zealand Numia lamb rack paired with roasted butternut pumpkin, grilled broccolini and mint jus

PORCHETTA DI POLLO CON ZUCCHINE SCAPECE 790

Slow-roasted marinated chicken breast from Phuket, served with grilled zucchini, oven roasted potatoes and sweet red onion jam

PESCE - FISH & SEAFOOD

BRANZINO ALLA PUTTANESCA CON CARCIOFI GRIGLIATI 890

Pan-seared sea bass in a tangy tomato sauce with anchovies, capers, olives, and Roman-style grilled artichokes

SALMONE DEL RE CON POMODORI E VERDURE CROCCANTI 940

Grilled king salmon with sauteed cherry tomatoes and buttered sea asparagus finished with lemon emulsion

GRIGLIATA MISTA DI PESCE 2,900

A premium selection of Andaman seafood, including tiger prawns, fresh local scallops, a half Phuket lobster, local river prawns, grilled red snapper accompanied with a grilled lemon

CHEF SIGNATURES

BISTECCA WAGYU CON L'OSSO (1.2-1.3KG 30 MIN COOKING TIME) 4,900

Tomahawk steak char-grilled to your preference, served with side salad, Chef's market vegetables of the day and hand cut truffle fries with rosemary red wine jus, pepper corn and Gorgonzola sauce

ARAGOSTA GRIGLIATA 4,000

Rainbow Phuket lobster grilled and marinated in extra virgin olive oil, garlic and fresh herbs, served with Chef's market vegetables, oven roast potatoes and lemon citronette sauce

CONTORNI (SIDE DISHES) 230

GRILLED FARMER MARKET VEGETABLES OF THE DAY - A daily selection of fresh Phuket-grown vegetables, curated by Chef Stefano

PATATE PREZZEMOLATE - Oven-roasted potatoes, tossed with extra virgin olive oil, rosemary and fresh Italian parsley.

SPINACI SALTATI - Pan fried baby spinach with garlic, olive oil and a hint of chili

HAND CUT FRIES - Crispy hand cut fries tossed in truffle and thyme salt

GRILLED PORTOBELLO - Char grilled marinated flat mushrooms drizzled with Balsamic reduction



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Desserts Menu

TIRAMISÙ    	320
A classic Italian dessert with layers of mascarpone cream, coffee-soaked ladyfingers, rich cocoa topped with Italian tuile cookie	
PANNA COTTA   	320
A silky Madagascar vanilla bean panna cotta served with macerated fresh berries, Balsamic caviar and sesame tuile	
BUNET   	320
A traditional Piemonte chocolate and amaretto pudding with a red berry compote and amaretti cookies	
TORTA CAPRESE  	320
A flourless almond and chocolate cake served with citrus salad and vanilla bean Chantilly cream	
GELATO 	140 (Per Scoop)
Locally made, traditional Italian-style gelato. <i>Flavors:</i> Hazelnut, Pistachio, Almond, Straciatella, Fior di latte, Madagascar Vanilla, Strawberry, Chocolate.	
SORBET  	140 (Per Scoop)
Refreshing fruit sorbets. <i>Flavors:</i> Mango, Young Coconut, Phuket Pineapple, Strawberry	
FORMAGGI MISTI  	450
Cheese board - truffle pecorino - parmesan - taleggio - walnuts - figs jam - honey	

TWG TEA & CHARU COFFEE

LIQUORI

	ICED	HOT		
TWG Tea Premium	120	-	Zonin Limoncello	260
Illy Espresso	120	140	Sambuca	240
Charu Coffee, Americano	120	140	Amaretto	240
Charu Mocca, Cappuccino, Latte	130	140	Frangelico	280
Affogato	220	-	Fernet Branca	220
			Amaro Averna	240
			Bailey's Irish Cream	240
			Grappa Cavallina	260



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POOL SIDE MENU

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POOL SIDE SNACKS

ANTIPASTI DELLO CHEF 990

Selection of Italian cold cuts and cheeses, marinated eggplant in extra virgin olive oil, capsicum stuffed with tuna, fig jam and honey

BRUSCHETTA 390

Baked crispy ciabatta served with marinated chopped tomato, garlic and fresh basil, drizzled with Italian extra virgin

FRITTURA DI CALAMARI 460

Deep-fried local squid served with lemon wedge, garlic aioli and salsa verde

VERDURE ALLA GRIGLIA CON PESTO DI RUCOLA 420

Traditional Piemontese starter with grilled and raw seasonal vegetables, served with rocket walnut pesto and cannellini bean-and garlic dip

INSALATA CAPRESE 520

A refreshing combination of creamy burrata mozzarella, marinated cherry tomatoes, and fresh Italian basil

LA GRITTA INSALATA DI CESARE 400

Cos lettuce, radicchio leaves tossed with Caesar dressing, crispy smoked bacon and herb croutons

Grilled Chicken 150

Grilled White Prawns 180

PIZZA

MARGHERITA 410

Tomato sauce with Italian basil and mozzarella cheese

BURRATA E PROSCIUTTO 680

Fresh Burrata cheese tomato sauce with thinly sliced prosciutto di Parma, topped with fresh mozzarella cheese

SALAME PICCANTE 460

Tomato sauce with mozzarella cheese and spicy salami from Calabria

VERDURE ALLA GRIGLIA 440

Tomato sauce with marinated grilled vegetables and mozzarella cheese

PROSCIUTTO COTTO 460

Tomato sauce with mozzarella cheese and prosciutto ham from Sa Kaeo Province

PASTA

Choice of spaghetti, penne or fettuccine

BOLOGNESE 520

Slow-braised beef mince in a tomato sauce with Italian herbs

CARBONARA 520

Chopped guanciale with a creamy pecorino sauce, thickened with egg yolk

ARRABBIATA 420

House-made San Marzano tomato sauce seasoned with garlic, onion, fresh chilies, chopped basil and extra virgin olive oil

AGLIO OLIO 400

Fresh garlic and chili tossed with extra virgin olive oil, finished with fresh Italian parsley

BURGER

All burgers & Sandwiches comes with Fries and condiments

PRESSATA ITALIA - BEEF BURGER 650

Grilled Wagyu beef patty served with mixed garden leaves, beef tomato, house made BBQ suace topped with pecorino flakes

PRESSATA DI POLLO - CHICKEN BURGER 550

Grilled organic chicken breast served with mixed garden leaves, beef tomato and onion caramelized jam

PANUOZZO 490

Sourdough panino loaf with grilled market vegetables, beef tomatoes, fresh rocket leaves and buffalo mozzarella from Hua Hin, topped with rocket walnut pesto

Add on:

Parma Ham	150
Grilled Chicken Breast	150
Grilled White Prawns	180
Mozzarella di Buffalo	150
Mortadella	150
Spicy Salami Calabria	150
Smoked Bacon	100

DESSERT

TIRAMISÙ 320

Classic tiramisù with sweet mascarpone and coffee cream, topped with rich cocoa and ladyfinger biscuits

PANNACOTTA 320

Creamy pudding with Madagascar vanilla bean, served with macerated fresh fruits

TRADITIONAL ITALIAN GELATOS 140 Per scoop

Vanilla Bean, Chocolate, Strawberry, Pistachio, Almond, Salted Carmel, Fior di Latte, Hazelnut, Lemon sherbet

SEASONAL FRESH FRUIT PLATTER 420

Fresh fruit platter served with sorbet of the day



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SHELLFISH



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CHEF RECOMMENDATION



PORK

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POOL BAR BEVERAGE LIST

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FRUITS JUICES OR BLEND	BUBBLY COCKTAIL	SPIRITS
Orange, pineapple, watermelon or mango 180/190	APEROL SPRITZ 320 Aperol, prosecco, soda water, orange	ITALIAN GIN
SMOOTHIES	BELLINI 320 Sparkling wine, ST. Peach Puree	Malfy Gin (original) 290 Malfy Gin Rosa 290 (pink grapefruit) Malfy Gin Con Arancia 290 (blood orange) Malfy Gin Limone 290 (lemon) Sabatini Gin 290
Mango, pineapple, strawberry, coconut, passion fruit or banana 195	BOLLA ROSSA 320 Campari, vermouth rosso, cranberry juice, orange slice, soda water and prosecco	GIN
NON-ALCOHOLIC COCKTAILS	SGROPPINO 320 Frozen vodka with lemon and prosecco	Gordon 240 Tanqueray 280 Tanqueray flor de sevilla 280 Tanqueray No.10 320 Hendricks's 350
LIMONE SPRITZER 170 Homemade lemon cordial, lemon juice, soda water and lemonade	SOFT DRINKS	RUM
VIRGIN PIÑA COLADA 170 Pineapple, coconut cream, lemon syrup	Coke, Diet Coke, Coke Zero, Sprite, Fanta, Ginger Ale, Tonic Water, Soda Water 110	Bacardi 220 Captain Morgan Spice Gold 220 Captain Morgan Dark 240 Ron Zacapa 23yrs. 550
VIRGIN PASSION FRUIT MOJITO 180 Passion fruit, lemon, syrup, soda	CLASSIC COCKTAILS	VODKA
ARANCIA E ALE 180 Orange juice, mint and ginger ale	Amaretto Sour, Cosmopolitan, Daiquiri, Margarita, Mai Tai, Mojito, Pina Colada, Sex on the Beach 270	Smirnoff 220 Ketel One 280 Tito's 280 Grey Goose 350 Belvedere 350
BEERS	Singapore Sling, Long Island Ice Tea, Whiskey Sour, Espresso Martini 350	TEQUILA
Small Large	SIGNATURE COCKTAILS	Don Julio Blanco 350 Don Julio Reposado 440 Patron Silver 350 Patron Reposado 440 Jose Cuervo Gold 280
Singha 150 220	UNDER THE SUNSHADE 320 Jameson Irish whiskey, lime, angostura bitter and ginger ale	WHISKEY
Chang 150 220	ITALIAN SLING 320 Italian gin, campari, cherry heering, lemon cordial, vanilla syrup, orange juice, grenadine and soda water	SCOTCH
Heineken 150 220	APEROL MAGARITA 320 Aperol, tequila, orange liqueur, lemon juice, orange zest & salt rim	Chivas Regal 280 Ballantine's Finest 280 Johnnie Walker Red Label 220 Johnnie Walker Black Label 280
San Miguel Light 150 -	LA GRITTA PUNCH 320 Spiced rum, Frangelico liqueur, pineapple juice, lime juice, almond syrup and aromatic bitter	Bourbon
Corona 230 -		Jim Beam 230 Jack Daniel 280 Bulleit Bourbon 320
ITALIAN CRAFT BEERS		OTHER
Menabrea Lager 0.33 L 290		Jameson 250 Bulleit Rye 320
Baladin Nazionale 0.33 L 350		
HOMEMADE LEMONADE		
Lychee, passion fruit, watermelon or lime & mint 140		