



Va Presto

CASUAL ITALIAN DINING

MENU food



SPECIAL MENU



Norwegian Salmon

High Grade Salmon Grilled with Herbs 490



Asparagus Carbonara

Classic Carbonara with a twist of Fresh Asparagus 390



Mixed Cold Cuts

Parma Ham, Speck, Mortadella, Spicy Salami and Porchetta 490



Lobster Bisque

Creamy Lobster Australian Bisque 390

Main Courses



Porcini Mushroom Soup

Mushroom, Truffle Oil

320



Kogibuta Pork Chop

Pork Chop and Chimichurri Sauce

420



Angus Beef Tagliata

Australian Black Angus Beef

890



Duck Confit

8hrs Slow Cooked Duck Confit in Olive Oil

490



Crispy Porchetta

Italian Style Pork Belly Roasted in Oven

490

Homemade Pasta



RECOMMENDED



Rigatoni Carbonara

The Original Recipe. Guanciale, Pecorino Cheese, Egg Yolk.

360

SUGGESTED
Wine Pairing



Pinot Grigio



220



1,250



Pappardelle Seafood

Selected Fresh Seafood.
Tossed in AOP white Sauce

360



Spaghetti Vongole

Imported Clams, White Wine,
Topped with Bottarga

390



Bigoli Calabrese

Spicy Nduja, Tossed in
Tomato Sauce.

320



Bigoli Pesto e Burrata

Green Pesto with Basil.
Served with Fresh Burrata.

320



Rigatoni Cacio e Pepe

The Classic Recipe. Black Peper
and Pecorino Cheese

290



Ravioli Truffle

Stuffed with Porcini and Potato, Melted Butter and Fresh Truffle.

490



SUGGESTED Wine Pairing



Cabernet Sauvignon



240



1,550



Strozzapreti Saliccia

Italian Sausage and Fennel, in Tomato Sauce.

290



Pappardelle Bolognese

With Traditional Slow Cooked Beef Sauce.

340



Strozzapreti Salmon

Smoked Salmon, Tomatoes, Spicy Nduja and Fresh Cream.

360



Tortellini Burrata

Stuffed with Mortadella and Burrata, Melted Butter.

360



Lasagna Al Forno

The Traditional Recipe. Bolognese and Bechamel.

390



Strozzapreti Sorrentina

3 Italian Cheeses, Melted in Tomato Sauce.

320

SUGGESTED



San Pellegrino 140



Bigoli Amatriciana

Guanciale, Pecorino Cheese, Tomato Sauce.

360



Pappardelle Duck

Slow Cooked Duck and Romesco Sauce.

360

SUGGESTED Wine Pairing



Prosecco DOC

220 1,250



Spaghetti Aglio Olio

An All Time Favourite "AOP" Garlic, Chili in Olive Oil.

260

Our Pasta

All our pasta are freshly homemade following a traditional recipe and using the highest quality flour imported directly from Italy.



Rigatoni



Bigoli



Spaghetti



Tortellini



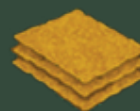
Strozzapreti



Pappardelle



Ravioli



Lasagna

Add your Extra Toppings



Smoked Salmon 60g 150



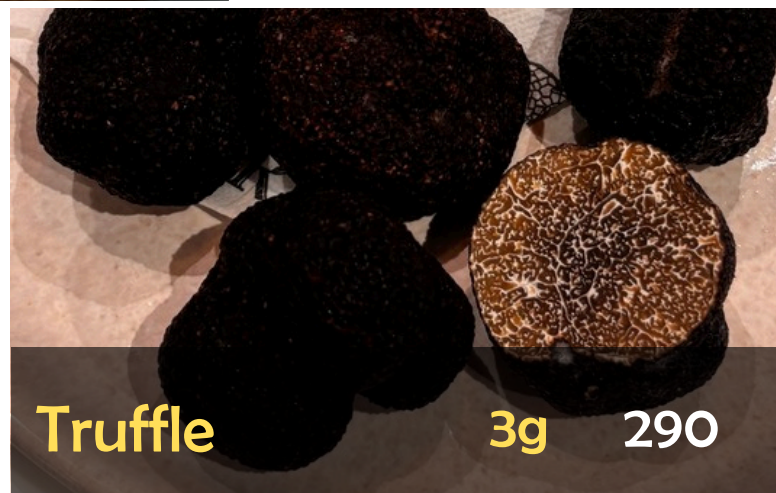
Porchetta 60g 120



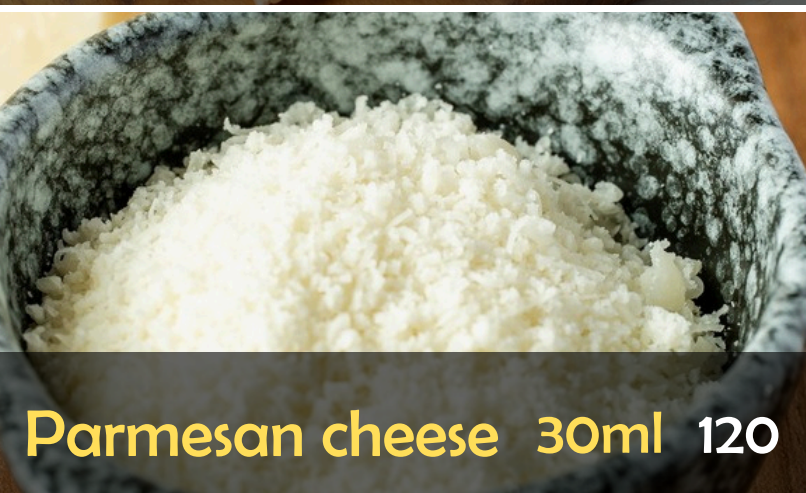
Stracciatella Burrata 60g 90



Parma Ham 60g 150



Truffle 3g 290



Parmesan cheese 30ml 120



Focaccia + Sauce 3 Slide 90 120

Homemade Pinsa



Parma Ham e Rucola

490

Tomato, Mozzarella, Parma Ham, Rocket Salad, Burrata Cheese.



Truffle

490

Tomato, Mozzarella, Mushrooms, Fresh truffle Slices, Burrata Cheese.



Nduja e Burrata

360

Tomato, Mozzarella, Spicy Nduja, Burrata Cheese.



Hawaiian

4900

Italians don't agree with pineapple on Pizza Hence the high price.



Margarita

260

A Timeless Classic. Tomato Mozzarella, Basil.

SUGGESTED Wine Pairing



Negroamaro IGP

220

1,250



Smoked Salmon

420

Tomato, Mozzarella, Smoked Salmami.



Italian Sausage

360

Tomato, Mozzarella, Italian Sausage, Provolone Cheese.



Ham & Mushroom

360

Tomato, Mozzarella, Paris Ham, Mushrooms.



Diavola

390

Tomato, Mozzarella, Spicy Salami.



Marinara

260

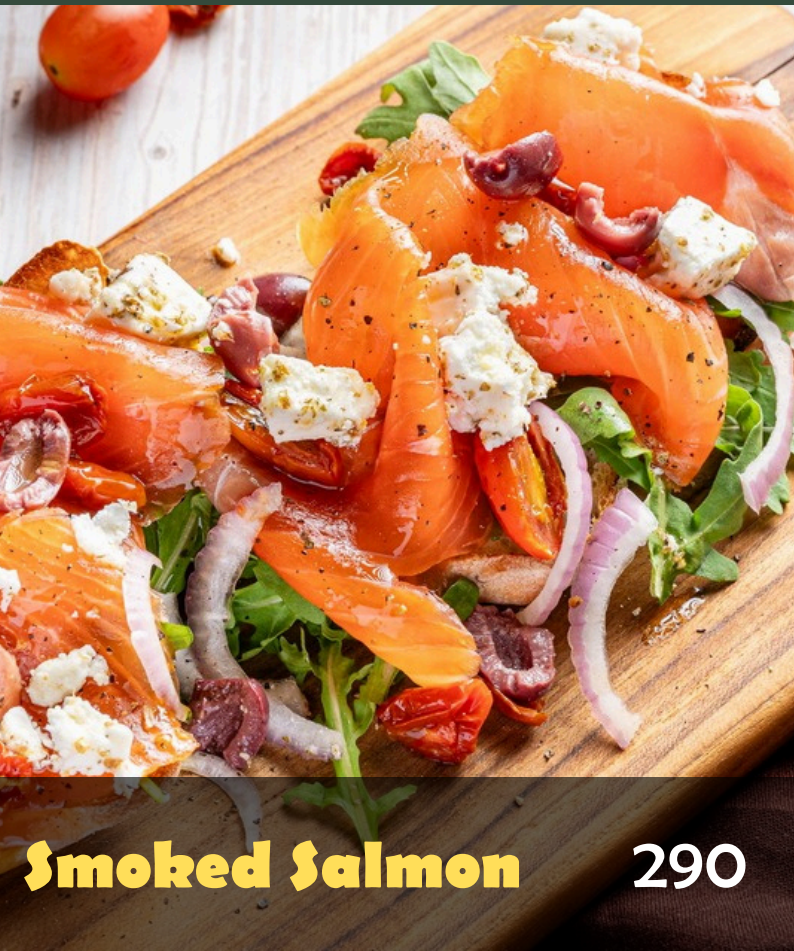
Tomato, Garlic and Basil.
Our only Pinsa without Cheese.

About Pinsa

Pinsa is an ancient Roman style flatbread with an oval shape, light, crispy on the outside, soft on the inside.

Less heavy, more refined, pinsa is pizza's delicious, modern cousin!

Bruschetta



Smoked Salmon

290



Slow Baked Porchetta

250



Mortadella e Burrata

320



Parma Ham e Burrata

360

Salads

Rocket e Parmigiano

250



ISAAC 240
Baladin Italian Craft Wheat Beer, Piemonte, IBU 30/32, 5%



NAZIONAL 240
Baladin Italian Craft Ale Beer, Piemonte, IBU 8/10, 6.5%



MENABREA 240
Italian Premium Blonde Lager, 4.8%



Loaded Caesar

280



Garden Salad

230



Smoked Salmon e Feta

320



Slow Cooked Duck

320



Creamy Burrata

350

Homemade Desserts



Panna Cotta

190

Served with Mixed Berries Topping



Tiramisu

240

The Traditional Tiramisu



Torta Caprese

Italian Style Chocolate Cake
with Almond

190



Cheesecake

Served with Ice Cream

240



Vanilla

90



Pistachio

90



**Passion
Fruit**

90

Ice cream : 1 Scoop



Affogato

Ice Cream topped with Espresso

220



Dirty Affogato

Add a Splash of Amaretto Liqueur

290



Va Presto
CAPITAL ITALIAN DINING

SET LUNCH!

Make Your Own Menu

390 THB+

Monday - Friday
11:00 am - 02:00 pm

Pasta OR **Pinza**

Spaghetti or Rigatoni
+ Choose One Sauce :

- Alfredo
- Arrabiatta
- AOP

Tomato + Mozzarella
Add up to 3 toppings :

- Spicy salami
- Bell pepper
- Pineapple
- Olives
- Ham
- Cherry tomatoes
- Mushrooms
- Parmesan Cheese

Salad

Rocket Salad or Caesar Salad

Soft drink

Water, Coca-Cola, Iced Tea
Berries Italian Soda
Lemon Italian Soda

99 THB+

Add a Dessert

Chocolate Cake / Panna Cotta





Afternoon Bliss

Sip & Slice

Monday - Friday 02:30 - 04:30 pm

SPECIAL
199THB+
per 1 set

Cheese cake brulee

Ice Coffee





scan me

& Join the ride!

— life is better with pasta —

Quality Ingredients, Original Taste, Served Fast

All prices are in Thai Baht and exclude VAT 7% and service charge 5%.