



Va Presto
CASUAL ITALIAN DINING

MENU food



NEW MENU



Smoked Duck Breast Salad

320



Live Black Mussels in White Wine

490



Kojibuta Pork Ribs, 15hrs Slow Cooked

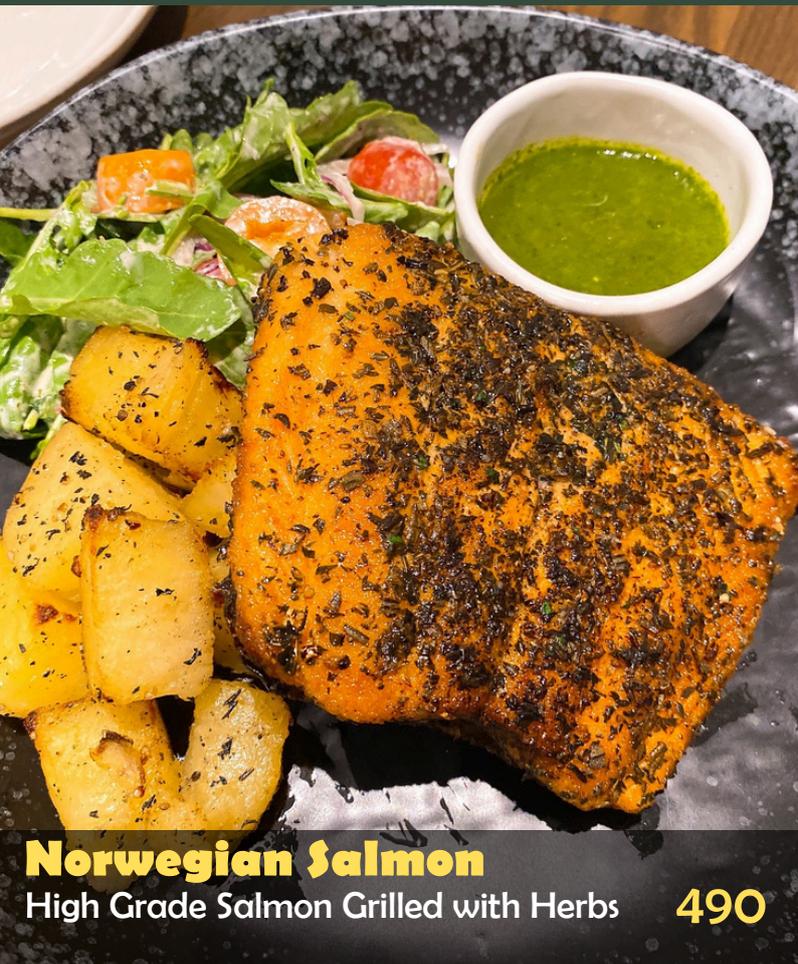
590



Chocolate Lava Cake

290

SPECIAL MENU



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



Rigatoni Carbonara

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

390

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, Spicy salami, 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

A wine pairing recommendation featuring a bottle of Santa Margherita Cabernet Sauvignon wine and a glass of red wine. A yellow starburst badge with a thumbs-up icon is positioned above the glass. Below the glass and bottle are small icons of a wine glass and a bottle, with the price "240" and "1,550" respectively.

Cabernet Sauvignon

240 1,550



Strozzapreti Salsiccia

Italian Sausage and Fennel, in Tomato Sauce.

290



Pappardelle Bolognese

With Traditional Slow Cooked Beef Sauce.

340



Spicy Crab Pappardelle

Giant Crab Meat in A.O.P Sauce

490



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

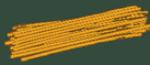
All our pasta are freshly homemade following a traditional recipe and using the highest quality flour imported directly from Italy.



Rigatoni



Bigoli



Spaghetti



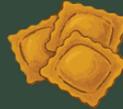
Tortellini



Strozzapreti



Pappardelle



Ravioli



Lasagna

Add your Extra Toppings



Smoked Salmon 60g 150



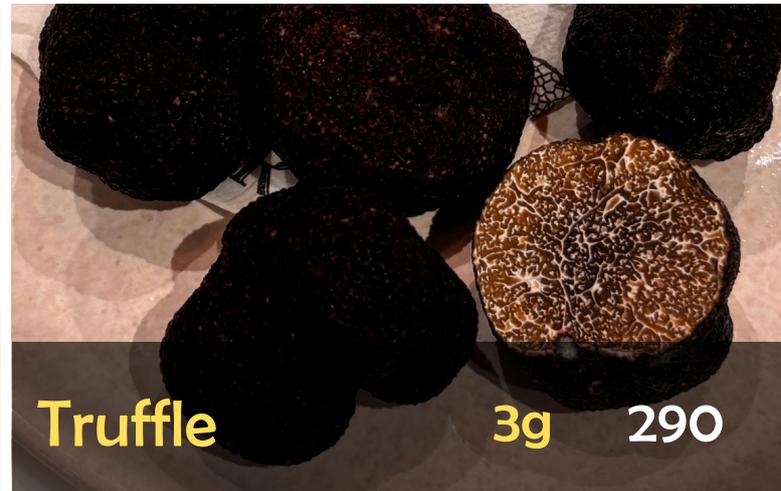
Porchetta 60g 120



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 520

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

Truffle 520

Cream Sauce, Mozzarella, Mushrooms, Fresh truffle Slices, Burrata Cheese.



Nduja e Burrata 360

Tomato, Spicy Nduja, Burrata Cheese.

Hawaiian 4900

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

Margherita 260

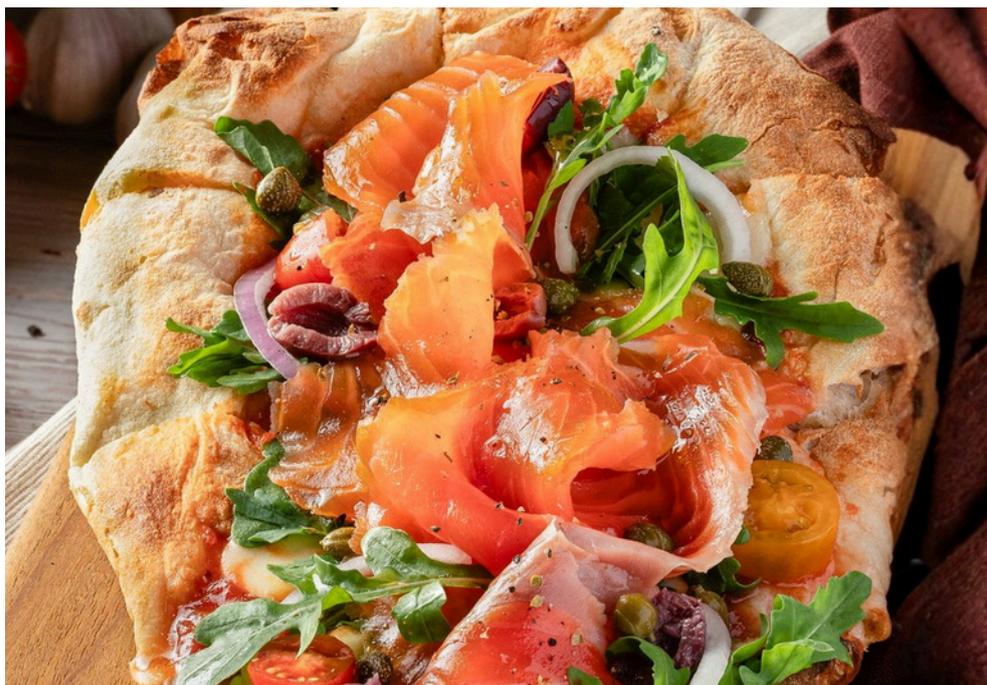
A Timeless Classic. Tomato Mozzarella, Basil.

SUGGESTED Wine Pairing



Negroamaro IGP

220 1,250



Smoked Salmon

Tomato, Mozzarella, Smoked Salmami.

420



Italian Sausage

360

Tomato, Mozzarella, Italian Sausage, Provola Cheese.



Ham & Mushroom

360

Tomato, Mozzarella, Paris Ham, Mushrooms.



Diavola

390

Tomato, Mozzarella, Spicy Salami.



Mascarpone & Speck

490

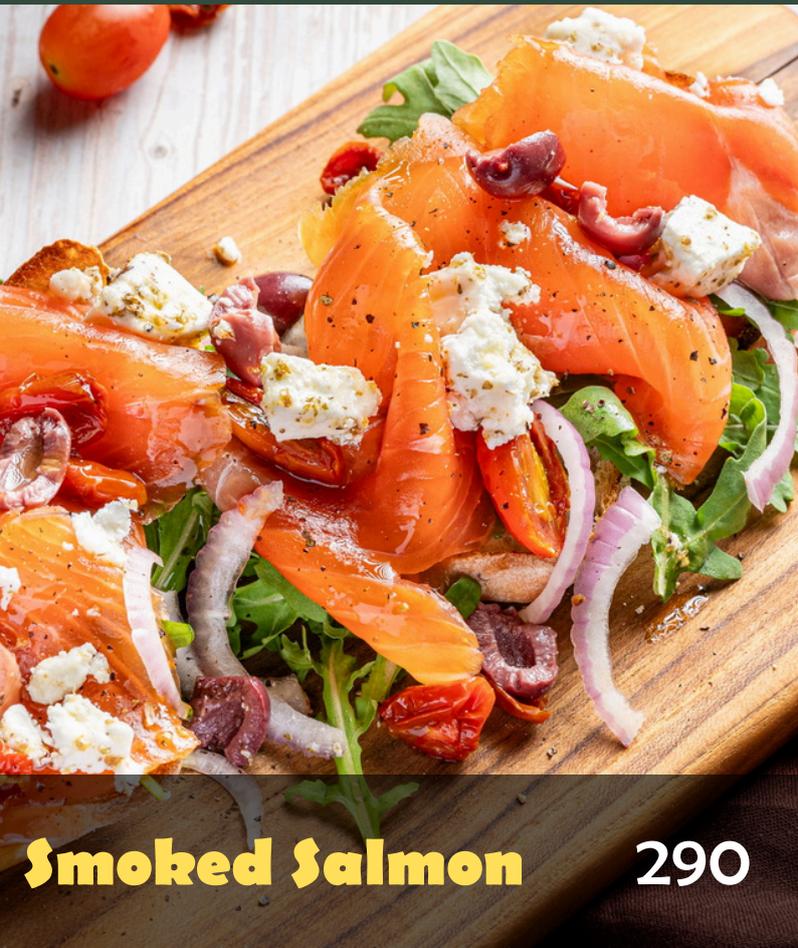
The Original Recipe. Mascarpone, Speck.

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, pinza 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%

NAZIONALE 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



Smoked Duck Breast Salad

320



Creamy Burrata

350

Homemade Desserts



Panna Cotta 190

Served with Mixed Berries Topping



RECOMMENDED

Tiramisu 290

The Traditional Tiramisu



Chocolate Lava Cake 290



Cheesecake 240

Served with Ice Cream



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
CASUAL 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



LUNCH SPECIAL

270
THB+



Focaccia Chicken Sandwich

Available Mon-Fri 11am - 4:30pm



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 10%.