



MENU

# WELCOME TO



CASA LENZI

Italian Restaurant

## KEEPING IN THE FAMILY

WELCOME TO CASA LENZI, THE FIRST TUSCAN HOUSE IN BANGKOK.

A PLACE WHERE EVERYTHING IS BASED ON THE LOVE OF COOKING AND THE SELECTION OF THE BEST INGREDIENTS THAT MOTHER EARTH OFFERS US.

CHEF LENZI'S DREAM HAS ALWAYS BEEN TO HAVE A LARGE OPEN KITCHEN

WHERE IT WAS POSSIBLE TO FOLLOW THE PREPARATION OF THE DISHES

FROM START TO FINISH, A KITCHEN WHERE THERE ARE NO SECRETS

AND EVERYTHING IS VISIBLE FROM EVERY PART OF THE RESTAURANT

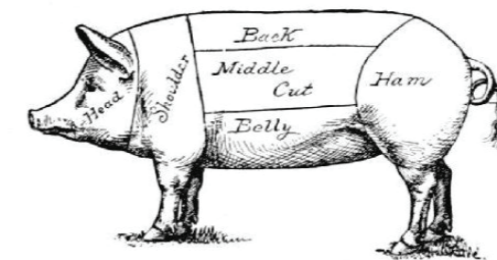
AND WHERE THE PROTAGONIST IS FIRE AND ANCIENT WAYS OF COOKING.

AFTER 10 YEARS FROM THE OPENING OF LENZI TUSCAN KITCHEN,

WE HAVE FINALLY BUILT OUR HOME, WHERE WE CAN STORE ALL THE INGREDIENTS THAT WE IMPORT DIRECTLY AND WHICH ARE AVAILABLE EXCLUSIVELY IN OUR RESTAURANTS.

THE KITCHEN IS THE HEART OF OUR HOME AND THE MAIN INGREDIENT IS ALWAYS LOVE.

FEELING AT HOME, FEELING AT CASA LENZI.



# LA SALUMERIA E I FORMAGGI DEL LENZI

*Lenzi's Hams & Cheeses*

## **PATANEGRA ALTANERA**

BELLOTA HAM 100% IBERICO  
HAND-CUT ACORN FED  
**800B**

## **TAGLIERE DEL LENZI**

ARTISANAL HAMS  
SMALL **580B** MEDIUM **910B** LARGE **1900B**

## **SOPPRESSATA**

DIFFERENT PARTS OF THE PORK  
COOKED & PRESSED TOGETHER  
**350B**

## **LONZA DOLCE**

DRIED-CURED MUSCLE FROM NECK TO RIB  
**430B**

## **CULACCIO DELLA GARFAGNANA**

THE KING OF HAMS, MADE FROM LEG MUSCLE  
**720B**

## **BIROLDO IGP PRESIDIO SLOW FOOD**

BLOOD PUDDING HAM  
**350B**

## **MORTADELLA AL TARTUFO**

HEAT-CURED PORK SAUSAGE  
WITH CUBES OF PORK FAT & TRUFFLE  
**640B**

## **LARDO**

FATBACK WITH HERBS & ROCK SALT  
**400B**

## **PANCETTA TOSCANA**

ROLLED PORK BELLY  
**320B**

## **FORMAGGI DI CASA LENZI**

FINE ARTISANAL CHEESES SELECTION  
SMALL **580B** MEDIUM **980B**

## **PECORINO ROSSO**

FRESH SHEEP MILK CHEESE FROM LENZI'S FARM  
**400B**

## **PECORINO STAGIONATO IN GROTTA**

MATURED SHEEP MILK CHEESE  
FROM LENZI'S FARM  
**420B**

## **IL FORMAGGIO VACCINO**

FRESH COW MILK CHEESE FROM LENZI'S FARM  
**380B**

## **ORO ROSSO**

BLUE CHEESE FROM COW MILK  
REFINED WITH RABOSO WINE  
& RED FRUITS - KNOWN AS THE RED GOLD  
**380B**

## **ORO ITALIANO**

SEMI SOFT COW'S MILK CHEESE  
MADE WITH PRIZED SAFFRON D'AQUILA  
& UMBRIAN BLACK TRUFFLE - KNOWN AS  
THE ITALIAN GOLD  
**380B**

## **SOTTOCENERE AL TARTUFO**

MORNING AND EVENING COW'S MILK CHEESE  
WITH FLAKES OF TRUFFLE  
**350B**

## **PARMIGIANO REGGIANO DOP**

GOLD MEDAL PARMIGIANO REGGIANO  
24-MONTHS AGED DOP  
**450B**

# GLI ANTIPASTI

*Appetizers*

## **TONNO**

RAW MEDITERRANEAN TUNA,  
TUSCAN HERBS, AVOCADO,  
SHALLOTS, STRAWBERRIES  
& YOGHURT

**820B**

## **TROTA**

OCEAN TROUT TARTARE, CAPERS,  
RED ONIONS, MANGO MAYO  
& BALSAMIC SOY GEL

**640B**

## **ORATA**

MEDITERRANEAN SEA BREAM CARPACCIO,  
CAPERS, CHERRY TOMATOES, OLIVES  
& LIQUID SALAD

**700B**

## **CAPELANTE, GAMBERI E SCAMPI**

CASA LENZI'S SIGNATURE HOKKAIDO  
SCALLOPS CARPACCIO, SICILIAN RED PRAWNS,  
LANGOUSTINES

**1600B**

## **CASA LENZI BATTUTA DI MANZO**

BEEF TARTARE WITH  
CANTABRIAN ANCHOVIES, MUSTARD,  
PICKLED CUCUMBERS, EGG YOLK  
& PAPRIKA

**720B**

## **CARPACCIO**

HOMEMADE MARINATED BEEF CARPACCIO,  
LEMON, 24-MONTHS AGED PARMIGIANO,  
CAPERS MAYO & PINE NUTS

**650B**

## **VITELLO TONNATO**

ROASTED VEAL LOIN WITH TUNA SAUCE,  
ESPUMA & PICKLED VEGETABLES

**620B**

## **CAPELANTE, FOIE GRAS E TARTUFO**

PAN-SEARED GIANT HOKKAIDO SCALLOPS,  
FOIE GRAS & BLACK TRUFFLE  
IN PORT SAUCE

**1400B**

## **FEGATO D'OCA**

PAN-SEARED FOIE GRAS,  
PEAR & PASSION FRUIT  
SERVED WITH WARMED BRIOCHE BREAD

**1180B**

## **MELANZANA AL FORNO**

OVEN-BAKED PRESSED EGGPLANT,  
LIGHT TOMATO SAUCE, BASIL  
& AGED PARMIGIANO FONDUE

**520B**

## **PATÈ DI FEGATINI ALLA TOSCANA**

CHICKEN LIVER PÂTÉ, TOASTED  
BRIOCHE BREAD, PASSITO WINE GEL

**580B**

## **CAPELANTE E TOPINAMBUR**

PAN-SEARED HOKKAIDO SCALLOPS,  
TAPIOCA, JERUSALEM ARTICHOKE PURÉE,  
LEMON SAUCE

**800B**

# INSALATE E ZUPPE

*Salad & Soup*

## INSALATE

### BURRATINA

SOFT SOUTHERN ITALIAN BUFFALO CHEESE,  
ORGANIC CHERRY TOMATOES & BASIL PURÉE

**680B**

### RUCOLA E SALSICCIA

GRILLED SAUSAGES, ORGANIC ROCKET SALAD  
WITH CHERRY TOMATOES &  
36-MONTHS AGED PARMIGIANO REGGIANO

**720B**

### INSALATA MISTA

ORGANIC MIXED SALAD WITH  
FRESH CHERRY TOMATOES, FENNELS & CARROTS

**350B**

## ZUPPE

### MINISTRA DI PESCE

FISH SOUP SLOW-COOKED IN SOAPSTONE  
WITH FREGOLA INSPIRED BY BASQUE RECIPE

**650B**

### RIBOLLITA

TRADITIONAL TUSCAN CANNELLINI  
& BORLOTTI BEANS SOUP WITH KALE & BREAD

**360B**

### CREMA DI TOPINAMBUR E GAMBERI

CREAMY JERUSALEM ARTICHOKE SOUP  
WITH SAUTÉED TIGER PRAWNS

**420B**

# I PRIMI

*Pasta & Risotto*

*“Life is a combination of magic & pasta”*

*- Federico Fellini.*

**RAVIOLI RIPIENI DI FOIE GRAS  
IN SALSA DI TARTUFO**  
HOMEMADE RAVIOLI STUFFED WITH  
FRENCH FOIE GRAS, RICOTTA,  
TRUFFLE EMULSION & STRAWBERRY SAUCE  
**880B**

**SPAGHETTI ALLA LENZI**  
LENZI'S SPAGHETTI, GARLIC,  
CHILLI, PORK BELLY, TIGER PRAWNS,  
TOPPED WITH A SLICE OF  
BLOOD PUDDING HAM  
**680B**

**GNOCCHI GORGONZOLA E RAPA ROSSA**  
HOMEMADE POTATO GNOCCHI WITH  
BEETROOT & GORGONZOLA CHEESE  
**550B**

**I RIGATONI DI SAN MINIATO**  
RIGATONI WITH TUSCAN SAUSAGE  
PORCINI MUSHROOMS & TRUFFLE PASTE  
FROM SAN MINIATO IN TUSCANY  
**750B**

**TAGLIOLINI ALL'ASTICE**  
TAGLIOLINI WITH HALF CANADIAN LOBSTER  
& CHERRY TOMATOES IN TOMATO SAUCE  
**1600B**

**SPAGHETTI VONGOLE VERACI  
E BOTTARGA**  
SPAGHETTI IN WHITE WINE SAUCE,  
ITALIAN CLAMS & SHAVED DRIED BOTTARGA  
**880B**

**FUSILLONI POMODORO E BURRATA**  
FUSILLI IN TOMATO SAUCE,  
BURRATA & BASIL  
**580B**

**SPAGHETTI ALLO SCOGLIO CASA LENZI**  
SPAGHETTI IN WHITE WINE SAUCE, ITALIAN SQUID,  
TIGER PRAWNS, BABY OCTOPUS, ITALIAN CLAMS  
& CHERRY TOMATOES  
**720B**

**CALAMARATA ALLA RANA PESCATRICE**  
BIG RING SHAPED PASTA WITH MONKFISH,  
ZUCCHINI, CHERRY TOMATOES  
& FRESH CHILLI  
**720B**

**PAPPARDELLE AL RAGÙ DI CINGHIALE**  
TRADITIONAL HOMEMADE PAPPARDELLE WITH  
TUSCAN WILD BOAR TOMATO RAGÙ SAUCE  
**650B**

**PICI AL RAGÙ DI MAIALE**  
HOMEMADE PICI, PLUMA PORK RAGÙ  
IN GRAVY SAUCE & PARMIGIANO FOAM  
**880B**

**LASAGNETTA CASA LENZI**  
HOMEMADE LASAGNA, LAYERED ROASTED BEEF  
& BECHAMEL SAUCE, PARMIGIANO REGGIANO,  
TOPPED WITH PORCINI MUSHROOMS  
**720B**

**RAVIOLI D'AGNELLO**  
HOMEMADE RAVIOLI FILLED WITH  
BRAISED LAMB, TOSSED WITH  
LAMB JUS & BUTTER  
**680B**

**RISOTTO TALEGGIO E TARTUFO**  
SLOW-COOKED CARNAROLI RICE WITH  
TALEGGIO, TRUFFLE EMULSION  
& FRESH BLACK TRUFFLE  
**880B**

**RISOTTO SCAMPI E GAMBERI**  
SLOW-COOKED CARNAROLI RICE IN  
BROTH OF CRUSTACEANS WITH  
RAW LANGOUSTINES & SICILIAN RED PRAWNS  
**1600B**

# I SECONDI

*Main Course*

## **FILETTO ALLA ROSSINI**

PAN-SEARED 270-DAYS AUSTRALIAN  
ANGUS BEEF TENDERLOIN TOPPED WITH  
FRENCH FOIE GRAS & BLACK TRUFFLE

*(Suggested Temperature: Medium Rare)*

**1800B**

## **FILETTO AL PEPE VERDE**

PAN-SEARED 270-DAYS AUSTRALIAN  
ANGUS BEEF TENDERLOIN SLOW-COOKED  
IN GREEN PEPPERCORN SAUCE & MUSTARD  
SERVED WITH MILLE-FEUILLE POTATOES

*(Suggested Temperature: Medium Rare)*

**1400B**

## **SCALOPPINE DI MAIALE IBERICO**

THIN SLICED IBERIAN PORK COOKED IN  
WHITE WINE & LEMON SAUCE,  
CREAMY POTATO, SUNDRIED TOMATOES,  
OLIVE POWDER

**880B**

## **SOGLIOLA ALLA MUGNAIA**

PAN-FRIED WHOLE WILD BRITTANY DOVER SOLE  
IN BUTTER, CAPERS & LEMON SAUCE

**BASED ON MARKET PRICE**

## **TROTA SALMONATA**

PAN-SEARED OCEAN TROUT FILLET,  
BROCCOLI PURÉE, GREEN PEAS,  
& CHAMPAGNE SAUCE

**980B**

## **PORRO ALLA WELLINGTON**

ROASTED LEEK WELLINGTON  
TRUFFLE & TALEGGIO CHEESE, RED WINE SAUCE,  
AGED PARMIGIANO REGGIANO FONDUE

**780B**

# LA GRIGLIA A LEGNA

*Wood-Fired Oven & Charcoal Grill*

## LA GRIGLIA A LEGNA

### **COSTOLETTE DI AGNELLO**

GRILLED TASMANIAN GRASS-FED LAMB CHOP  
CARROT PURÉE, ROASTED LEEK  
& RED WINE JUS  
*(Suggested Temperature: Medium Rare - Medium)*

**1280B**

### **PLUMA DI MAIALE IBERICO**

GRILLED IBERIAN PLUMA PORK,  
TUSCAN HERBS, DEEP-FRIED  
MILLE-FEUILLE POTATOES & RED WINE SAUCE  
*(Suggested Temperature: Medium Rare - Medium)*

**1100B**

### **TAGLIATA CON RUCOLA**

270-DAYS GRAIN-FED AUSTRALIAN ANGUS  
BEEF TENDERLOIN, ROCKET SALAD,  
CHERRY TOMATOES, AGED BALSAMIC  
& PARMIGIANO REGGIANO  
*(Suggested Temperature: Medium Rare - Medium)*

**1400B**

### **CODA DI ROSPO**

GRILLED MONKFISH TAIL,  
BROCCOLI PURÉE, ORGANIC  
BABY VEGETABLES  
**1200B**

### **LA FIORENTINA**

GRILLED QUEENSLAND 270-DAYS GRAIN-FED  
BLACK ANGUS BEEF T-BONE STEAK  
SERVED WITH ROASTED POTATOES  
*(Suggested Temperature: Medium Rare)*  
*(Suggested: For 2 - 4 persons)*

**3400B/KG**

### **TOMAHAWK**

GRILLED QUEENSLAND 270-DAYS GRAIN-FED  
BLACK ANGUS TOMAHAWK SERVED WITH  
ROASTED VEGETABLES, TRUFFLE MAYO  
& MUSTARD  
*(Suggested Temperature: Medium Rare)*  
*(Suggested: For 2 - 4 persons)*

**3400B/KG**