



MENU

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 ITS 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.

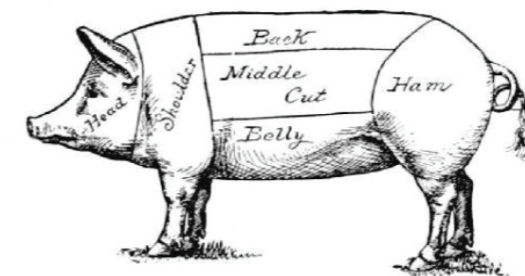
THE KITCHEN IS THE HEART OF OUR HOME AND THE MAIN INGREDIENT IS ALWAYS LOVE.
FEELING AT HOME, FEELING AT CASA LENZI.

WELCOME TO



CASA LENZI

Italian Restaurant



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
420B

LONZA DOLCE
DRIED-CURED MUSCLE FROM NECK TO RIB
460B

CULACCIO DELLA GARFAGNANA
THE KING OF HAMS, MADE FROM LEG MUSCLE
720B

BIROLDI IGP PRESIDIO SLOW FOOD
BLOOD PUDDING HAM
420B

MORTADELLA AL TARTUFO
HEAT-CURED PORK SAUSAGE
WITH CUBES OF PORK FAT & TRUFFLE
680B

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
420B

PECORINO STAGIONATO IN GROTTA
MATURED SHEEP MILK CHEESE
FROM LENZI'S FARM
460B

IL FORMAGGIO VACCINO
FRESH COW MILK CHEESE FROM LENZI'S FARM
420B

ORO ROSSO
BLUE CHEESE FROM COW MILK
REFINED WITH RABOSO WINE
& RED FRUITS - KNOWN AS THE RED GOLD
450B

ORO ITALIANO
SEMI SOFT COW'S MILK CHEESE
MADE WITH PRIZED SAFFRON D'AQUILA
& UMBRIAN BLACK TRUFFLE - KNOWN AS
THE ITALIAN GOLD
420B

SOTTOCENERE AL TARTUFO
MORNING AND EVENING COW'S MILK CHEESE
WITH FLAKES OF TRUFFLE
450B

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

GLI ANTIPASTI

Appetizers

TONNO

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

820B

TROTA

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

680B

BRANZINO

SPANISH GALICIAN SEABASS 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

MANZO DI POZZA

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

680B

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 &
24-MONTHS AGED PARMIGIANO REGGIANO

790B

INSALATA MISTA

ORGANIC MIXED SALAD WITH
FRESH CHERRY TOMATOES, FENNELS & CARROTS

350B

ZUPPE

MINISTRA DI GRANCHIO

CRAB SOUP SLOW-COOKED IN SOAPSTONE
WITH FREGOLA & CHARCOAL GRILLED CRAB MEAT

560B

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 AL GRANCHIO

HOMEMADE POTATO GNOCCHI WITH
CRAB IN CHERRY TOMATO & BASIL SAUCE

720B

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 E BOTTARGA

SPAGHETTI IN WHITE WINE SAUCE,
GALICIAN CLAMS & SHAVED DRIED BOTTARGA

980B

PENNE POMODORO E BURRATA

PENNE IN TOMATO SAUCE,
BURRATA & BASIL

580B

TAGLIATELLE AL RAGÙ ANTICO

TAGLIATELLE TOSSED WITH KNIFE-GROUNDED
BOLOGNESE SAUCE SLOW-COOKED IN SOAPSTONE
FOLLOWING THE TRADITIONAL RECIPE

680B

SPAGHETTI ALLO SCOGLIO CASA LENZI

SPAGHETTI IN WHITE WINE SAUCE, ITALIAN SQUID,
TIGER PRAWNS, BABY OCTOPUS, ITALIAN CLAMS
& CHERRY TOMATOES

750B

CALAMARATA ALLA COZZE

RING-SHAPED PASTA WITH MUSSELS,
ZUCCHINI, CHERRY TOMATOES,
FRESH CHILLI & PECORINO CHEESE

720B

PAPPARDELLE AL RAGÙ DI CINGHIALE

TRADITIONAL HOMEMADE PAPPARDELLE WITH
TUSCAN WILD BOAR TOMATO RAGÙ SAUCE

650B

PICI AL RAGÙ DI MAIALE IBERICO

HOMEMADE PICI, IBERIAN 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 ALL'ANATRA

HOMEMADE RAVIOLI FILLED WITH
BRAISED DUCK, PARMIGIANO FONDUE
& BUTTER

680B

RISOTTO TALEGGIO E TARTUFO

SLOW-COOKED CARNAROLI RICE WITH
TALEGGIO, TRUFFLE EMULSION
& FRESH BLACK TRUFFLE

880B

RISOTTO AL PESTO E GAMBERI

SLOW-COOKED CARNAROLI RICE IN
WITH KALE PESTO, TEMPURA PRAWNS
& STRACCIATELLA CHEESE

750B

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

PETTO D'ANATRA ALLE CILIEGIE

DRY-AGED BARBARY DUCK BREAST, CHERRY JUS,
BEETROOT GEL & SAUTÉED ORGANIC KALE

1200B

SCALOPPINE DI MAIALE IBERICO

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

880B

BRANZINO

WOOD-FIRED OVEN BAKED
SPANISH SEA BASS,
SLOW-COOKED FENNEL STEW,
DILL MAYONNAISE & YUZU GEL

1590B

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

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)

3600B/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)

3600B/KG