



MENU

LA CASA È DOVE SI TROVA IL CUORE

Home is where the heart is.



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

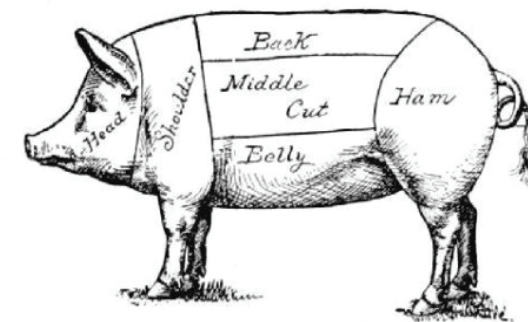
AND WHERE THE PROTAGONIST IT'S FIRE AND ANCIENT WAYS OF COOKING.

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**.



SALUMI E FORMAGGI DEL LENZI

Lenzi's Hams & Cheeses

HAMS FROM LENZI'S FARM

TAGLIERE DEL LENZI

Artisanal Hams & Cheeses

SMALL **580B** MEDIUM **1080B** LARGE **2200B**

PANCETTA TOSCANA

Rolled Pork Belly

320B

LARDO

Fatback With Herbs & Rock Salt

400B

BIROLDI IGP PRESIDIO SLOW FOOD

Blood Pudding Ham

420B

SOPPRESSATA

Different Parts Of The Pork Cooked & Pressed Together

420B

LONZA DOLCE

Dried-Cured Muscle From Neck To Rib

460B

MORTADELLA AL TARTUFO

Cured Pork Sausage With Cubes Of Pork Fat & Truffle

680B

CULACCIO DELLA GARFAGNANA

The King Of Hams, Made From Leg Muscle

720B

OUR CHEESE SELECTION

FORMAGGI DI CASA LENZI

Fine Artisanal Cheeses Selection

SMALL **580B** MEDIUM **980B**

FROM LENZI'S FARM

IL FORMAGGIO VACCINO

Fresh Cow Milk Cheese From Lenzi's Farm

420B

PECORINO ROSSO

Fresh Sheep Milk Cheese From Lenzi's Farm

440B

PECORINO STAGIONATO IN GROTTA

Matured Sheep Milk Cheese From Lenzi's Farm

460B

THE BEST PARMIGIANO REGGIANO IN THE WORLD

PARMIGIANO REGGIANO DOP

Gold Medal Parmigiano Reggiano "Cavola 993" 24-months Aged DOP

450B

At the Table

PATANEGRA ALTANERA

Bellota Ham 100% Iberico Hand-Cut Accorn Fed

800B

GLI ANTIPASTI

Appetizers

SIGNATURE

SEPPIE AL NERO E POLENTA

Slow-Cooked Cuttlefish In Black Ink, Tomato Sauce, Creamy Polenta

450B

MELANZANA AL FORNO

Oven-Baked Pressed Eggplant, Light Tomato Sauce, Basil & Aged Parmigiano Reggiano Fondue

520B

PATÈ DI FEGATINI ALLA TOSCANA

Chicken Liver Pâté, Toasted Brioche Bread, Passito Wine Gel

580B

TROTA

Raw Ocean Trout Tartare, Capers, Red Onions, Mango Mayo & Balsamic Soy Gel

620B

TONNO

Raw Mediterranean Tuna Carpaccio, Tuscan Herbs & Yoghurt

780B

CAPELANTE E TOPINAMBUR

Pan-Seared Hokkaido Scallops, Tapioca, Jerusalem Artichoke Purée, Lemon Sauce

800B

FEGATO D'OCA

Pan-Seared Foie Gras, Pear & Passion Fruit Served With Warmed Brioche Bread

1180B

CAPELANTE, FOIE GRAS E TARTUFO

Pan-Seared Hokkaido Scallops, Foie Gras & Black Truffle In Port Sauce

1400B

CAPELANTE, GAMBERI E SCAMPI

Casa Lenzi's Signature Raw Hokkaido Scallops Carpaccio, Sicilian Red Prawns, Langoustines

1600B

CLASSIC

CALAMARI FRITTI

Deep Fried Squid With Black Ink Mayo

560B

VITELLO TONNATO

Roasted Veal Loin With Tuna Sauce Espuma & Pickled Vegetables

620B

BURRATINA

Soft Southern Italian Buffalo Cheese, Organic Cherry Tomatoes & Basil Purée

680B

CARPACCIO DI MANZO

Fresh Beef Carpaccio, Extra Virgin Olive Oil, Lemon, Shaved Parmigiano Reggiano & Liquid Salad

680B

At the Table

CASA LENZI BATTUTA DI MANZO

100G Raw Beef Tartare With Cantabrian Anchovies,

Mustard & Marinated Red Onion

720B

INSALATE E ZUPPE

Salad & Soup

INSALATE

INSALATA MISTA

Organic Mixed Salad With Fresh Cherry Tomatoes, Fennels & Carrots

350B

INSALATA DI RUCOLA CON POMODORINI

Organic Rocket Salad With Cherry Tomatoes, 24-months Aged Parmigiano Reggiano & Italian Artichokes In Oil

390B

RUCOLA E SALSICCIA

Grilled Sausages From Lenzi's Farm Organic Rocket Salad With Cherry Tomatoes & 24-months Aged Parmigiano Reggiano

790B

ZUPPE

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

MINESTRA DI GRANCHIO

Crab Soup Slow-Cooked In Soapstone With Fregola & Charcoal Grilled Crab Meat

560B

At the Table

COCKTAIL DI GAMBERI

Tiger Prawns Cooked In Soapstone, Baby Cos Salad & Cocktail Sauce

720B

I PRIMI

Pasta & Risotto

CLASSIC

SPAGHETTI POMODORO

Spaghetti With Organic Tomato Sauce & Basil
480B

RIGATONI AMATRICIANA

Rigatoni Organic Tomato Sauce, Guanciale From Lenzi's Farm & Pecorino Romano
560B

GNOCCHI AL GORGONZOLA

Homemade Potato Gnocchi With Gorgonzola Cheese Sauce
580B

PICI CARBONARA

Pici With Organic Eggs, Guanciale From Lenzi's Farm & Parmigiano Reggiano
580B

PAPPARDELLE AL RAGÙ DI CINGHIALE

Traditional Homemade Pappardelle With Tuscan Wild Boar Tomato Ragù Sauce
650B

TAGLIATELLE AL RAGÙ ANTICO

Tagliatelle Tossed With Knife-Grounded Beef Bolognese Sauce
680B

FROM THE SEA

GNOCCHI AL GRANCHIO

Homemade Potato Gnocchi With Crab In Cherry Tomato & Basil Sauce
720B

SPAGHETTI ALLO SCOGLIO CASA LENZI

Spaghetti With Squid, Tiger Prawns, Baby Octopus, Galician Clams & Cherry Tomatoes
750B

SPAGHETTI VONGOLE E BOTTARGA

Spaghetti In White Wine Sauce, Galician Clams & Shaved Dried Bottarga
980B

TAGLIOLINI ALL'ASTICE

Tagliolini With Half Canadian Lobster & Cherry Tomatoes In Tomato Sauce
1600B

SPAGHETTI CARABINERO, RICCI DI MARE E POMODORINI

Spaghetti With Carabinero Red Prawn & Sea Urchin In Cherry Tomato Sauce
1800B

SPAGHETTI AGLI SCAMPI

Spaghetti Tossed With Spanish Scampi In White Wine Sauce
2000B

SIGNATURE

RIGATONI POMODORO E BURRATA

Rigatoni In Tomato Sauce, Burrata & Basil
650B

SPAGHETTI ALLA LENZI

Lenzi's Spaghetti, AOP Pork Belly, Tiger Prawns, Topped With A Slice Of Blood Pudding Ham
680B

RAVIOLI ALL'ANATRA

Homemade Ravioli Filled With Braised Duck, Parmigiano Reggiano Fondue & Butter
680B

I RIGATONI DI SAN MINIATO

Rigatoni With Tuscan Sausage, Porcini Mushrooms & Truffle Paste
750B

RAVIOLI RIPIENI DI FOIE GRAS IN SALSA DI TARTUFO

Ravioli Stuffed With French Foie Gras, Ricotta, Truffle Emulsion & Strawberry Sauce
880B

PICI AL RAGÙ DI MAIALE IBERICO

Homemade Pici, Iberian Pluma Pork Ragù In Gravy Sauce & Parmigiano Reggiano Foam
880B

RISOTTO

RISOTTO ZAFFERANO

Slow-Cooked Carnaroli Rice With Saffron, Butter & Parmigiano Reggiano
600B

RISOTTO TALEGGIO E TARTUFO

Slow-Cooked Carnaroli Rice With Taleggio, Truffle Emulsion & Fresh Black Truffle
880B

RISOTTO AL CARABINERO

Slow-Cooked Carnaroli Rice In Crustaceans Broth With Raw Carabinero Carpaccio
1600B

At the Table

PASTA ALLA FORMA

Tagliatelle Cooked In Our Parmigiano Reggiano With Cream
& Italian Fresh Black Truffle
1200B

I SECONDI

Main Course

Cut at the Table

BISTECCA FRITTA

*Breaded & Fried Queensland 270-days Grain-Fed Black Angus Beef T-Bone Steak
Served With Roasted Potatoes & Truffle Mayo*

(Recommended Temperature: Medium Rare)

(Suggested: For 2 - 4 persons)

3650B/KG

CLASSIC

SCALOPPINE DI POLLO E FUNGHI

Pan-Seared Thin Sliced Chicken Breast Cooked In White Wine Sauce & Champignon Mushrooms

580B

SCALOPPINE DI MAIALE IBERICO

Thin Sliced Iberian Pork Cooked In White Wine & Lemon Sauce Served With Mashed Potato

880B

FILETTO AL PEPE VERDE

*180G Pan-Seared 270-days Australian Angus Beef Tenderloin Slow-Cooked In Green Peppercorn Sauce
& Roasted Potatoes*

(Recommended Temperature: Medium Rare)

1500B

SIGNATURE

PORRO ALLA WELLINGTON

Roasted Leek Wellington Truffle & Taleggio Cheese, Red Wine Sauce, Aged Parmigiano Reggiano Fondue

780B

LE ROVELLINE DI NONNA ELDA

*Traditional Tuscan Style Iberian Pork Breaded And Deep-Fried, Sautéed In Tomato Sauce & Capers
Served With Mashed Potato*

900B

PETTO D'ANATRA ALLE CILIEGIE

Dry-Aged Maison Burgaud Duck Breast, Cherry Jus, Beetroot Gel & Sautéed Organic Kale

1480B

FILETTO ALLA ROSSINI

*180G Pan-Seared 270-days Australian Angus Beef Tenderloin Topped With French Foie Gras
& Italian Fresh Black Truffle*

(Recommended Temperature: Medium Rare)

1800B

FROM THE SEA

TROTA SALMONATA

Pan-Seared Ocean Trout Fillet, Broccoli Purée, Green Peas & Champagne Sauce

980B

BRANZINO

Pan-Seared Spanish Sea Bass Fillet, Slow-Cooked Fennel Stew, Dill Mayonnaise & Yuzu Gel

1700B

SOGLIOLA ALLA MUGNAIA

Pan-Fried Whole Spanish Dover Sole In Butter Capers & Lemon Sauce

4000B

LA GRIGLIA A LEGNA

Wood-Fired Oven & Charcoal Grill

FROM THE SEA

CARABINERO ALLA GRIGLIA

Grilled Spanish Carabinero

1200B/100G

LANGOUSTINE ALLA GRIGLIA

Grilled Spanish Langoustine

800B/100G

SOGLIOLA ALLA GRIGLIA

Grilled Whole Spanish Dover Sole, Lemon, Extra Virgin Olive Oil, Garlic Served With Spinach

3800B

THE LAMB

COSTOLETTE DI AGNELLO

Grilled Tasmanian Grass-Fed Lamb Chops, Carrot Purée, Spinach & Red Wine Sauce

(Recommended Temperature: Medium Rare - Medium)

1100B

CARRÉ DI AGNELLO

800G Grilled Tasmanian Whole Grass-Fed Lamb Racks, Spinach, Roasted Potatoes & Red Wine Sauce

(Recommended Temperature: Medium Rare - Medium)

(Suggested: For 2 - 4 persons)

4200B

THE PORK

COSTOLETTA DI MAIALE IBERICO

240G Grilled Iberian Pork-Chop, Roasted Vegetables & Pork Gravy

(Recommended Temperature: Medium - Medium Well)

900B

PLUMA DI MAIALE IBERICO

150G Grilled Iberian Pluma Pork, Mashed Potato & Pork Gravy

(Recommended Temperature: Medium Rare - Medium)

1100B

THE BEEF

TAGLIATA DI MANZO

180G Grilled 270-days Grain-Fed Australian Angus Beef Tenderloin, Rocket Salad,

Parmigiano Reggiano & Cherry Tomatoes

(Recommended Temperature: Medium Rare - Medium)

1600B

WAGYU RIB-EYE

500G Grilled Queensland 270-days Grain-Fed Wagyu Rib-Eye Beef, Roasted Potatoes & Red Wine Sauce

(Recommended Temperature: Medium Rare)

(Suggested: For 2 - 4 persons)

4200B

LA FIORENTINA

Grilled Queensland 270-days Grain-Fed Black Angus Beef T-bone Steak & Roasted Potatoes

(Recommended Temperature: Medium Rare)

(Suggested: For 2 - 4 persons)

3600B/KG

TOMAHAWK

Grilled Queensland 270-days Grain-Fed Black Angus Tomahawk Beef, Roasted Vegetables & Spinach

(Recommended Temperature: Medium Rare)

(Suggested: For 2 - 4 persons)

3600B/KG