



WE'RE OPEN:
Mon-Sun 11am-10pm

Mio Food & Art
Alcove, 155 Sukhumvit Soi 53,
Bangkok, Thailand

Phone: 02-258-5516

Burrata, Vine Tomatoes, Balsamic Reduction	340.-
Tuna Salad Mediterranean, Quail Egg	180.-
Grilled Mixed Vegetables, Garlic, Parsley Oil	240.-
Eggplant Parmigiana	260.-
Selection Italian Cold Cuts	450.-

Beef Lasagna	320.-
Penne Carbonara	280.-
Linguine Pesto, Olive, Dry Tomatoes	280.-
Spaghetti, Prawns, Garlic, Chili Oil	280.-
Cavatelli, Nduja Sausage, Pomodoro	280.-
Spaghetti, Black Angus Beef Ragout	280.-
Spaghetti with Meatballs in Spiced Sauce	280.-

Grilled Spiced Burgers	340.-
Mixed Grilled Meats (Pork and Beef)	450.-
Sausages Cooked in Spiced Tomato Sauce	380.-
Peppered Tuscan Beef Stew	460.-
Ossobuco Milanese	560.-
Pan Fried Beef Shank	480.-
(all Mains come with Vegetables and Sauces)	

All Prices are Subject to 10% Service Charge & 7% Government



Panini with House Bread

Buschetta Pomodoro D.O.P.

Italian Tomato d.o.p., Fresh Basil, Garlic, Extra Virgin Oil

180.-

Panino con Bistecca

Steak Sandwich, Salsa Verde, Onion Jam, Fried Egg

280.-

Panino con Mozzarella, Pomodoro e Prosciutto Crudo

Mozzarella, Tomato, Prosciutto Crudo

260.-

Bologna I.G.P. Mousse di Pistacchi e Sedano Marinato

Ham Mortadella, Pistachio Mayo, Celery Marinated Salad

260.-

Vegetariano

Grilled Vegetables, Pesto Dressing, Sundried Tomato's

220.-

Artisan Craft Burgers

Classico

100% Black Angus, Provolone, Grilled Onions, Spicy Mayo

360.-

Mediterraneo

100% Black Angus, Mozzarella, Basil Pesto, Roasted Tomatoes

360.-

Lardo e Miele

100% Black Angus, Radicchio, Lardo di Colonnata, Brie, Truffle Honey

380.-

Pà e Strinù

Mixed Pork and Beef, Grilled Vegetables, Italian Mustard, Fresh Tomato

340.-

Nduja

Spiced Pork Burger, Marinated Capsicum, Provolone

320.-

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Raw

Battuta al Sale con Burrata e Pomodoro Appassito 380.-
Beef Tartare, Burrata, Confit Tomatoes

Battuta di Manzo, Classica 340.-
Beef Tartare, Italian Mustard, Capers, Anchovies, Quail Egg

Grilled Steaks

Bistecca di Cordone/Picania (180gr) 790.-
(Min 27 gg frollatura/27-day dry ageing min)

Filetto/Tenderloin 180gr 890.-
(Min 27 gg frollatura/27-day dry ageing min)

Bistecca/Rib Eye 350gr 1.180.-
(Min 27 gg frollatura/27-day dry ageing min)

Fiorentina parte Filetto/T-bone Steak (1000gr) 2.490.-
(Min 27 gg frollatura/27-day dry ageing min)

Fiorentina extra Filetto/ Porterhouse (1500gr) 3.390.-
(Min 27 gg frollatura/27-day dry ageing min)



Starters

Affettato Misto Toscano Assorted Tuscan Salami and Ham	450.-
Burrata con Coppa e Pomodorini Burrata, Coppa Ham, Vine Tomatoes, Balsamic Reduction	380.-
Verdura alla Griglia Grilled Marinated Vegetables, Garlic, Parsley, Anchovies Dressing	240.-
Melanzane alla Parmigiana Baked Eggplant in Spiced Tomato Sauce Parmesan cheese, Basil	260.-
Insalata di Arugula Rocket Salad, Pork Sausage, Balsamic Mushrooms	280.-
Insalata di Quinoa Quinoa Salad, Tomato, Roasted Vegetables, Fresh Mint, Feta Cheese	260.-



From The Kitchen

Classic Italian Pasta 260.-
(Please enquire with our staff for daily availability)

Lasagna alla Bolognese 320.-
Baked layered pasta in Bolognese sauce, Béchamel and Parmesan cheese

Spaghetti con Polpette e Arrabbiata 280.-
Spaghetti with Meatballs in spiced Sauce

Spaghetti Aglio e Olio con Gamberi 320.-
Spaghetti with Prawns in Spiced Chili Garlic Oil

Cavatelli con Nduja 320.-
Nduja Sausage, Red Onion, Pomodoro Fresco, Pecorino Cheese

Salsiccia al Sugo con Pane Arrostato e Pecorino 380.-
Sausages Cooked in Spiced Tomato Sauce, Roasted Bread Pecorino Cheese

Spezzatino al Pepe Nero con Polenta 480.-
Peppered Tuscan Stew with Soft Polenta

Osso Buco con Risotto allo Zafferano 580.-
Braised Beef Shank with Herbs and Vegetables serve with Saffron Risotto

Stinco di Manzo con Verdure Lesse e Salsa Verde 520.-
Pan Fried Beef Shank, Boil Vegetables and Salsa Verde