



VENEZIA
RISTORANTE ITALIANO

SOFITEL
KRABI PHOKEETHRA

BOARDS

CHEESE 🧀🌿	360++
Chef's Choice of 3 Cheeses, Chutney's, Dried Apricot, Crisp Apple, Nuts and Italian Breads	
COLD CUTS 🥩	360++
Chef's Choice of 3 Cold Cuts, Cornichons, Caper Berries, Olives, Chilli Jam and Italian Breads	

APPETIZER

BEEF CARPACCIO 🥩🍷🌿	460++
Thinly Sliced Beef Tenderloin, Balsamic Reduction, Arugula, Mustard, Goats Cheese, Parmesan Cheese and Cracked Black Pepper	
EGG PLANT PARMIGIANO 🍆🧀🌿	360++
Eggplant, Tomatoes, Parmesan Cheese, Basil, Garlic and Onion	
CAPRESE 🍷🍆🌿	390++
Boccocini Cheese, Tomatoes, Arugula, Basil Pesto and Balsamic	
FLAT BREAD 🍞🥩🍷	390++
Parma Ham, Fig, Mascarpone, Arugula and Aged Balsamic	
LEMON SHRIMPS WITH BASIL AND CHICKPEAS 🍷🍷🍷🍷	390++
Lemon Infused Shrimps, Chickpeas, Mixed Greens and Tomato Emulsion	
CAESAR SALAD 🍷🍷🍷	390++
Smoked Salmon, Grilled Cos Lettuce, Anchovies, Egg, Garlic, Croutons and Parmesan Cheese	
POACHED SEAFOOD SALAD 🍷🍷🍷🍷🍷	480++
Tiger Prawns, Scallops, Fennel, Passion Fruit Vinaigrette and White Wine	
SICILIAN WHITE BEAN AND PORK KNUCKLE RAGOUT 🥩🍷	420++
Pork Knuckle, White Beans, Root Vegetables, Herbs, Garlic, Butter, Onion and Olive Oil	



ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 17% GOVERNMENT TAX AND SERVICE CHARGE

Gluten | Mushroom | Dairy | Pork | Seafood | Shellfish | Nuts | Raw Beef | Alcohol | Vinegar | Fish | Vegetarian

SOUP

TOMATO SOUP 🍅🌿🥕🥬

320++

Tomatoes, Basil, Root Vegetables, Garlic, Onion, Butter, Olive Oil, Pesto and Croutons

SAFFRON SEAFOOD CHOWDER 🍷🐟🦐🦪

420++

Andaman Reef Fish, Shrimps, Clams, Potatoes, Carrots and Celery in Sourdough Bread

CLASSIC PIZZA

CLASSIC MARGARITA 🍅🧀🌿

400++

Tomato Sauce, Fresh Buffalo Mozzarella, Basil and Oregano

VENEZIA GIARDINO 🍅🍄🥒🌿

450++

Tomato Sauce, Eggplant, Mushrooms, Zucchini, Artichokes, Onion, Oregano and Goats Cheese

PEPPERONI 🍅🧀🐖

450++

Tomato Sauce, Mozzarella Cheese, Pepperoni and Oregano

AMANTE DI CARNE 🍅🧀🐖

520++

Tomato Sauce, Salami, Pepperoni, Dried Spicy Beef, Mascarpone and Mozzarella

PIZZA BIANCA

SALAMI E MANZO 🍅🧀🐖

540++

Mascarpone, Buffalo Mozzarella, Pecorino, Minced Beef, Aged Salami, Garlic and Chilies

QUATTRO FORMAGGI 🍅🧀🌿

490++

Mozzarella, Pecorino, Parmesan and Gorgonzola

SALMONE 🍅🧀🐟🥒🌿

480++

Parmesan Cheese, Cream Cheese, Mascarpone, Oregano, Smoked Salmon, Shrimps, Basil, Lemon Segments and Fried Capers



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PASTA

SEAFOOD RAVIOLI 🍷🍷🍷🍷	420++
Smoked Salmon, Shrimps, Butter and Asparagus	
BEEF RAVIOLI 🍷🍷🍷	450++
Beef Ragout, Sun Dried Tomatoes, Basil, Pesto, Parmesan and Garlic	
GENOVESE BASIL PESTO FETTUCCINE 🍷🍷🍷🍷	390++
Tomatoes, Garlic, Parmesan and Basil Pesto	
CARBONARA SPAGHETTI 🍷🍷🍷	420++
Pancetta, Parmesan Cheese, Egg Yolk and Garlic	
AMATRICIANA FUSILLI 🍷🍷🍷🍷	420++
Mushrooms, Pecorino Cheese, Arugula and Pancetta	
ARAGOSTA LINGUINE 🍷🍷🍷🍷	450++
Tomatoes, Garlic, Parsley and Lobster	

CARNE AUSTRALIAN GRAIN FED ANGUS

RIB EYE 300 GRAMS	1,300++
SIRLOIN 250 GRAMS	1,100++

All Steaks are Served with One Side and One Sauce 🍷🍷🍷🍷

Sides : Green Salad, Mash Potatoes, Fries | Sauces : Peppercorn, Mushroom, Red Wine

Additional Side : 150++

| Additional Sauce : 50++



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MAIN

CANNELLONI 🍷 🥬 🌿 Ricotta Cheese, Spinach, Tomatoes and Parmesan Cheese	420++
SOUS VIDE PORK BELLY 🍷 🐷 Beluga Lentils, Root Vegetables and Red Wine	520++
GRILLED AUSTRALIAN BEEF TENDERLOIN TAGLIATA 🍷 🍷 🍷 Potatoes, Onion, Garlic, Arugula, Balsamic, Red Wine and Parmesan Cheese	950++
BLUE CHEESE GNOCCHI 🍷 🍷 🌿 Potatoes, Parmesan Cheese, Egg Yolk, Blue Cheese and Basil Oil	490++
POACHED SEA BASS 🍷 🍷 Confit Lemon, Tomatoes, Basil and Spinach	520++
PAN FRIED BARRAMUNDI FILLET 🍷 🍷 🍷 Mashed Potatoes, Pine Nuts, Basil, Capers and Spinach	590++
PAN FRIED SALMON 🍷 🍷 🍷 Zucchini, Red and Yellow Capsicum, Tomatoes, Basil Pesto Oil, White Wine and Arugula	690++
BRAISED AUSTRALIAN LAMB SHANK 🍷 🍷 Polenta, Spinach and Red Wine	750++
SLOW ROASTED HALF FREE-RANGE CHICKEN 🍷 🍷 🍷 Butternut Squash Purée, Mushrooms, Mixed Vegetables and Red Wine	520++

DESSERT

AMARETTO TIRAMISU 🍷 🍷 Amaretto Soaked Savoiardi Biscuits with Mascarpone	320++
CLASSIC TIRAMISU 🍷 Espresso Soaked Savoiardi Biscuits with Mascarpone	280++
RASPBERRY PANACOTTA 🍷 Traditional Steamed Cream Panacotta with Raspberry	280++
CHEF'S DOLCE Ask Our Team for Today's Selection	350++



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