

Alt House Gallery

Fine Italian Home Restaurant and Gallery

BY RESERVATION ONLY

SET MENU'

Some set menu depend on ingredient availability and need 2 days preorder.

IF YOU HAVE SOME FAVORITE ITALIAN COURSE PLEASE LET US KNOW !

OR LET THE CHEF SUGGEST WHAT'S GOING ON IN OUR KITCHEN !

#1 "OSTERIA" STYLE PASTA.

1-Antipasto Misto: Mix platter Italian style.

2-Pasta course by your choice or chef suggestion.

3-Home made traditional dessert.

฿ 950 /person

#2 "OSTERIA" STYLE MEAT.

1-Antipasto Misto: Mix platter Italian style.

2-Meat course by your choice on chef suggestion.

3-Home made traditional dessert.

฿ 950 /person

#3 PIZZA AND PASTA TASTING:

1-Antipasto Misto: Mix platter Italian style.

*2-Pasta and our 6 hours rising tiny Roman style
pizza.*

3-Home made traditional dessert.

฿ 1200 /person

#4 ITALIAN FAMILY DINNER:

1-Antipasto Misto: Mix platter Italian style.

2-Pasta course by your choice or chef suggestion.

3- Meat course by your choice or chef suggestion.

4-Home made traditional dessert.

฿ 1450 /person

#5 MEAT LOVERS:

1-Antipasto Misto: Mix platter Italian style.

2-Pasta course by your choice or chef suggestion.

*3-BBQ Premium beef tenderloin served with
siders.*

4-Home made traditional dessert.

฿ 1900 /person

#6 SEA FOOD LOVERS:

1- Antipasto di Mare: Sea food starter mix platter.

2- Pasta sea food (ex. vongole or scoglio).

3- Sea food main course served with siders.

4- Home made traditional dessert.

฿ 1900 /person

SPECIALITA'

OUR TRADITIONAL SPECIALTIES

#7 BBQ "TAGLIATA" DI MANZO:

1-Antipasto Misto: Mix platter Italian style.

*2-BBQ Premium beef tenderloin served with
siders.*

3- Home made traditional dessert.

฿ 1550 /person

#8 OSSOBUCO ALLA MILANESE:

1-Antipasto Misto: Mix platter Italian style.

2-Ossobuco served with saffron risotto.

3-Home made traditional dessert.

฿ 1550 /person

#9 "CODA ALLA VACCINARA":

1- Antipasto Misto: Mix platter Italian style.

2-Gnocchi or rigatoni with oxtail tomato sauce.

*3- Slow cooked Oxtail with tomato sauce Roman
style .*

4-Home made traditional dessert.

฿ 1550 /person

Party size 2 - 12 people. Beverage not included. No service charge. Price include VAT

Menu' a la carte

"Osteria" style
Some dishes depend on daily availability

Cold cuts and Cheeses

- *Antipasto Misto all'Italiana* € 760
Mix platter of selected Italian ham, salami and cheeses Served with our home made pickles.

- *Mix of San Daniele Ham and Italian selected salami* € 390

- *Selected Italian Ham :*
50 gr. € 350
100 gr. € 650

- *Mix of Italian selected cheeses* € 390

- *Carpaccio di Bresaola* € 620
Cured beef from Valtellina, served with green rocket from our garden and Parmigiano flakes.

- *Bruschetta* € 290
With our home made bread and home made pate'.

Salads from our garden :)

Dressed with Tuscany extra vergin olive oil DOP and Balsamic vinegar from Modena IGP

- *Italian Mix Salad.* € 320

- *Orange Salad Sicilian Style* € 340
Green rocket, orange., black olives, almond flakes.

Traditional "Minestre" Soup. € 320
Ask for availability

Pasta e Ceci (chickpeas), Pasta e Fagioli (borlotti beans), Pasta e Patate (potatoes soup), Pasta e Lenticchie (lentils), Zuppa del Contadino (mix of legumes soup).

Pasta

Original Roman recipes

- *Carbonara* € 390

Spaghetti or Rigatoni
Original Roman Carbonara with beaten organic eggs, "Guanciale" IGP mixed with "Pancetta di cinta Senese" IGP and Pecorino Romano DOP.

- *Gricia* € 390

Home made Tonnarelli
"Guanciale" IGP and Pecorino Romano DOP (The most important traditional dish in the Roman Osteria. This recipe was born in 400 A.D. Also known as white Amatriciana).

- *Cacio e Pepe* € 390

Home made Tonnarelli
Original Roman recipe with Pecorino Romano DOP and hand ground pepper.

- *Ajo, Ojo e Peperoncino* € 320

Home made Tonnarelli
Sautéed garlic in extra virgin olive oil, Italian parsley and chili.

- *Amatriciana* € 390

Home made Spaghetti alla Chitarra
Traditional Roman Matriciana with tomatoes sauce, "Guanciale" IGP and Pecorino Romano DOP.

- *Arrabbiata* € 340

Penne
Sautéed garlic in extra virgin olive oil, Italian parsley ,chili and a splash of tomatoes sauce.

- *Sugo al Pomodoro* € 390

Home made Spaghetti alla Chitarra
Seasoned with our fresh organic tomatoes sauce, family recipe.

Dessert

- *Home made dessert* € 220

A la Carte Preorder menu'

Our traditional specialties make with love only for you!

Some dishes depend on ingredient availability and need 2 days preorder.

- *Lasagna alla Bolognese* ฿ 550
Min. Order 2 Portions, Beef or Pork ragu', 100% HOME MADE, from the selection of the whole part of meat (ground by ourself), the broth for cooking the ragu' sauce, the besciamella. sauce to fresh egg pasta layers.
- *Parmigiana di Melanzane* ฿ 420
Min. Order 2 Portions, Fried eggplants slices layered with our fresh tomatoes sauce (family recipe), Parmigiano and mozzarella cheeses than backed.
- *Home Made Gnocchi al Pesto Genovese* ฿ 420
Min. Order 2 Portions, Fresh basil from our garden ground by hand in the mortar with Italian pine nuts, Parmigiano and Italian extra virgin olive oil will dressing our light home made gnocchi.
- *Pizza Roman Style.* from ฿ 340
Min. Order 2 Pizza, Our 6 hours rising tiny and crunchy Roman style pizza, traditional dressed or by chef fantasy.
- *Spaghetti or Linguine alle Vongole* ฿ 420
Min. Order 2 Portions, Sautéed vongole with white Italian wine and Italian Parsley from our garden
- *Sautéed di Vongole della casa* ฿ 420
Min. Order 2 Portions, Sautéed vongole with white Italian wine, potatoes, black taggiasche olives and Italian Parsley from our garden
- *Linguine allo Scoglio* ฿ 720
Min. Order 2 Portions, Traditional Italian pasta with clams, mussels, Mediterranean red prawn, local prawns and scampi, sautéed with Italian white wine and cherry tomatoes.
- *Crudo di Gambero Rosso di Mazara del Vallo su granita all' arancia* ฿ 290
Min. Order 2 Portions, Raw mediterranean red shrimp from Mazara del Vallo - Sicily, served on home made orange granita.
- *"Rosa di Parma" con carciofi alla Romana* ฿ 790
Min. Order 2 Portions, Premium local grass fed Tenderloin Rollé' filled with San Daniele Ham and Parmigiano flakes ,cooked in Lambrusco wine, paired with artichokes Roman style.
- *Sirloin Roast - Beef* ฿ 650
Min. Order 2 Portions, Premium local grass fed sirloin Roast - Beef paired with sautéed chicory from our garden or baked potatoes.
- *"Ossobuco alla Milanese"* ฿ 890
Min. Order 2 Portions, Traditional Ossobuco Milan style served with Saffron (from Qaen - Iran) Risotto.

A la Carte Preorder menu'

Our traditional specialties make with love only for you!

Some dishes depend on ingredient availability and need 2 days preorder.

Chef favorite traditional recipe from Rome.

- Involtini al Sugo

฿ 650

Min. Order 2 Portions, Beef or Pork rolls filled with ham and typical Italian aromatic herbs slow cooked in traditional tomato sauce, paired with sautéed chicory from our garden or pasta seasoned with the sauce.

- Fettine alla Pizzaiola

฿ 650

Min. Order 2 Portions, Sliced Beef or Pork slow cooked in tomato sauce seasoned with Sicilian oregano, paired with sautéed chicory from our garden.

- Saltimbocca alla Romana

Veal rump ฿ 790 / Pork loin ฿ 650

Min. Order 2 Portions, Sliced Veal or Pork loin dressed with ham and sage cooked in butter and topped with reduced Marsala wine sauce, paired with sautéed chicory from our garden.

- Polpette al Sugo e Zucchine Ripiene (zucchini romanesche are seasonal from our garden)

฿ 650

Min. Order 2 Portions, Traditional aromatized minced Beef or Pork with ham, parmigiano and spices, will become tasty meatball and will fill our zucchini romanesche, than slow cooked in traditional tomato sauce, paired with sautéed chicory from our garden.

- Spezzatino alla Romana

฿ 650

Min. Order 2 Portions, Traditional Roman Beef or Pork stew slow cooked in traditional tomato sauce made with aromatic Italian herbs. The meat will be so soft that will melt in your mouth!

- Carciofi alla Giudia

Pc. ฿ 150

Min. Order 2 Pc, Traditional Roman jewish style artichokes seasoned with salt and pepper and deep fried in extra virgin olive oil.

- Carciofi alla Romana

Pc. ฿ 150

Min. Order 2 Portions, Traditional Roman style artichokes stuffed with parsley, calamint (mentuccia), garlic, salt and pepper than sautéed in extra vergin olive oil and white wine.