

FOOD MENU'





A Toast to Ombra

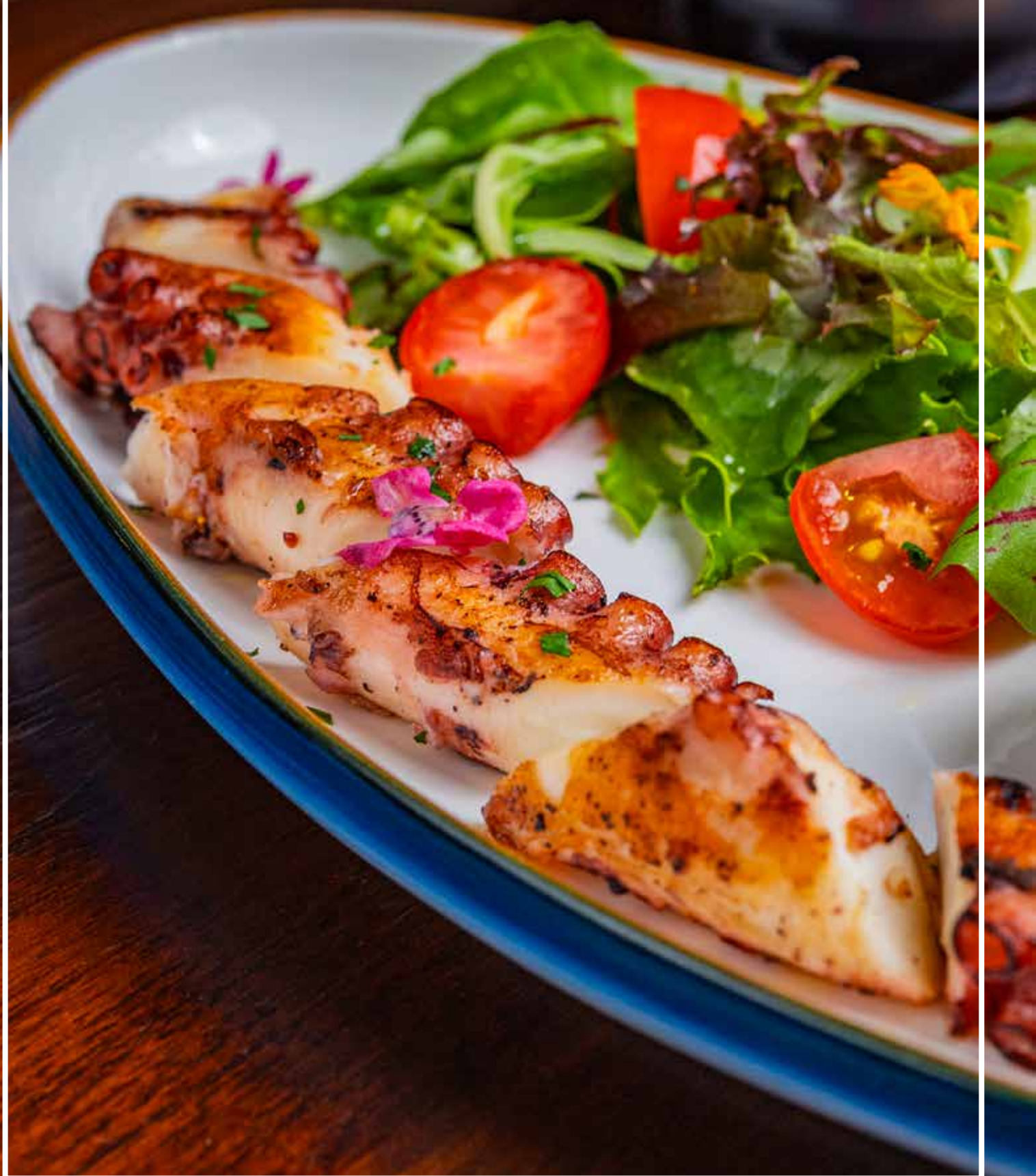
Ombra Modern Tavern, where the tradition of historic Venetian taverns comes to life with a contemporary twist in the heart of Bangkok, inspired by the “Ombre,” the characteristic glasses of wine that Venetians enjoyed together in the shade of the Tower of San Marco.

Our wine selection represents not only Italian culture but embraces the entire world, while our cuisine combines traditional flavours with modern techniques.

Whether you're stopping by after work for a casual aperitif, or a full dinner, we invite you to experience our passion for good food and great wine.

Welcome to Ombra!

APPETIZERS





Mediterranean Bruschetta

Toasted bread with chopped cherry tomatoes, garlic and basil leaves

240 THB



Trio Bruschetta

Chopped tomatoes, garlic, basil / burrata, anchovies, rocket pesto / Gorgonzola, mortadella and pistachio

290 THB



Pizzetta Margherita

Fried pizza dough with tomato sauce, stracciatella, Parmesan cheese, basil

200 THB



Pizzetta Parma

Fried pizza dough with stracciatella, Parma ham, basil

260 THB



Mushroom Soup

Creamy mushroom soup with truffle oil and Parmesan cheese

270 THB



Beef Carpaccio

Thinly sliced beef tenderloin, Parmesan cheese, rocket leaves and truffle cream

380 THB



Burrata e Parma

Fresh burrata, Parma ham, basil leaves

630 THB



Burrata Salad

Fresh burrata, cherry tomatoes, rocket leaves

440 THB



Grilled Octopus

Grilled octopus tentacle served with tzatziki sauce and mixed salad

790 THB



Insalatona

Salad leaves, tomatoes, red onion, tuna chunks, feta cheese, grapes, Taggiasca olives, balsamic glaze, oregano

340 THB



Calamari

Deep fried calamari, served with mayo

340 THB



Sauteed Mussels

Mussels in black pepper, garlic and chili sauce with cherry tomatoes and basil, served with toasted homemade bread

320 THB



Cacciucco

Seafood stew with clams, mussels, calamari, prawns and seabass in a lightly spicy tomato sauce. Served with toasted bread

490 THB



Tuna Croquettes

Fried tuna balls with capers, anchovies and ricotta

230 THB



Potato Wedges

Deep fried potatoes with truffle sauce on the side

190 THB



Polpette al Sugo

Beef meatballs in spicy tomato sauce

340 THB



Polenta e Sopressa

Corn polenta with sopressa salami and Asiago cheese

240 THB



Mixed Olives

Selection of olives from southern Italy

180 THB

COLD CUTS & CHEESE



Cheese Platter

- Brie
- Asiago
- Truffle pecorino
- Ubriaco al Prosecco

790 THB



Cold Cuts Platter

- Parma ham
- Sopressa
- Pancetta arrotolata
- Mortadella

750 THB



Ombra Platter

- Parma ham
 - Sopressa
 - Mortadella
 - Stracciatella
 - Asiago
 - Truffle pecorino
- Accompanied by traditional "gnocco fritto" and veggies

1,100 THB



Basket of Bread

Homemade bread 80 THB



Garlic Bread

Homemade bread with garlic butter and parsley 100 THB



the “PASTA”

Only authentic flavours, original recipes and imported ingredients from Italy.
Enjoy!



Penne Bolognese

Penne, beef and tomato sauce, Parmesan cheese

330 THB



Penne Puttanesca

Penne, tomato sauce, anchovies, capers, olives, chilli

300 THB



Rigatoni Four Cheese

Rigatoni, Gorgonzola, Asiago, Parmesan and pecorino cheese

320 THB



Rigatoni Amatriciana

Rigatoni, tomato sauce, chilli, guanciale, Parmesan cheese

330 THB



Rigatoni Carbonara

Rigatoni, egg yolk, guanciale, pecorino cheese, Parmesan cheese, black pepper

360 THB



Spaghetti Aglio Olio e Peperoncino

Spaghetti, fresh garlic, olive oil, chilli, parsley

280 THB



Spaghetti Vongole

Spaghetti, clams, garlic, cherry tomatoes, basil

320 THB



Spaghetti A.O.P. with Prawns

Spaghetti, garlic, olive oil, chilli, parsley and prawns

340 THB



Linguine alla Pescatora

Linguine with mussels, clams, calamari and prawns in a rich and fragrant tomato sauce

430 THB



Risotto Forest

Risotto with porcini mushrooms, shimeji mushrooms and Parmesan cheese

360 THB



Risotto Saffron

Risotto with sausage, saffron and Parmesan cheese

390 THB



Lasagna

Traditional baked lasagna with minced beef, Parmesan cheese and tomato

380 THB



CLASSIC PIZZA

Our pizza is made with traditional biga-style dough and comes in a 12" size. A smaller 9" version is also available. Enjoy!

Tomato Based



Marinara

Tomato sauce, capers, garlic, oregano, extra virgin oil



180 THB



260 THB



Margherita

Tomato sauce, mozzarella, basil leaves, Parmesan cheese



220 THB



300 THB



Diavola +

Tomato sauce, burrata, spicy calabrian salami, basil leaves



370 THB



450 THB



Parma

Tomato sauce, mozzarella, rocket leaves, Parma ham, Parmesan cheese



430 THB



520 THB



Capricciosa

Tomato sauce, mozzarella, cooked ham, champignon mushroom, artichokes, oregano



380 THB



470 THB



Mediterranean

Tomato sauce, mozzarella, cherry tomatoes, anchovies, Taggiasca olives, red onion, basil

9" 360 THB 12" 450 THB



Tuna and Onion

Tomato sauce, mozzarella, tuna chunks, red onion, Taggiasca olives, oregano

9" 320 THB 12" 420 THB



Alpine

Tomato sauce, mozzarella, pork sausage, Gorgonzola cheese, porcini mushrooms, rosemary

9" 420 THB 12" 520 THB



Butcher's choice

Tomato sauce, mozzarella, cooked ham, spicy salami, pork sausage, beef bolognese sauce

9" 440 THB 12" 540 THB

White Pizzas



Ombra's

Mozzarella, pancetta, roasted potatoes, caramelized onion, burrata, thyme, black pepper

9" 440 THB 12" 540 THB



5 Cheese & Honey

Mozzarella, Gorgonzola, Asiago, Parmesan, Brie, honey on the side

9" 420 THB 12" 520 THB



Thonglor

Mozzarella, mortadella ham, burrata, rocket pesto, crushed pistachios

9" 460 THB 12" 540 THB



Truffle melt

Mozzarella, truffle sauce, cooked ham, porcini mushrooms, champignon mushrooms, Parmesan cheese

9" 460 THB 12" 560 THB

the “PIZZOMBRA”

Inspired by street food of old good days, a reinvented version of pizza. Battered, lightly fried and topped with the finest ingredients. A regional Italian treat that you must try.



Choose your Pizzombora!



Queen

Burrata, tomato sauce, Parmesan cheese, basil leaves

300 THB



Sweet Burratina

Burrata, Parma ham, basil leaves, honey

420 THB



Northern

Burrata, Gorgonzola cheese, rocket pesto, mortadella ham, crushed pistachios

400 THB



Venice

Burrata, frisee salad, pancetta arrotolata, Taggiasca olives, lemon zest

380 THB



Tasty

Burrata, grilled capsicum, anchovies, olives, rocket leaves

360 THB

MAINS





Peppercorn Beef Filet

Pan-seared beef filet with creamy green peppercorn sauce, accompanied by roasted potatoes and sautéed mushrooms

990 THB



Country Chicken

Grilled chicken thigh served with corn polenta and baked vegetables in tomato sauce

530 THB



Lamb Rack

Grilled lamb rack served with red wine sauce, mashed potatoes, sautéed spinach

990 THB



Rustic Sausage

Grilled pork sausage "Italian style" served with fries and truffle sauce

580 THB



Seabass alla Veneziana

Pan-seared sea bass filet with zesty lemon-caper beurre blanc, served with baked vegetables in tomato sauce

650 THB

Side Dishes

Roasted Potatoes	100 THB
Mashed Potatoes	100 THB
Sautéed Spinach	120 THB
Sautéed Mushrooms	120 THB
Mixed Salad	150 THB
Mixed leaves, onion, olives and cherry tomatoes	

DESSERTS



Tiramisu'

A venetian classic in its original recipe with a hint of spirit

290 THB



Panna Cotta

Vanilla panna cotta with choice of topping

200 THB



Affogato al Caffè'

Traditional Italian style coffee and vanilla gelato

200 THB



Chocolate and Rum Cake

Rich chocolate cake infused with rum

230 THB

Vanilla ice cream scoop

120 THB

NON ALCOHOLIC DRINKS

Acqua Panna (Ø.75L)	170 THB
Italian mineral water	

San Pellegrino (Ø.75L)	180 THB
Italian sparkling mineral water	

Mineral Water (Ø.5L)	60 THB
Thai mineral water	

Soft Drinks	90 THB
Coca-Cola, ginger ale, soda water, lemon iced tea	

Fruit Juice	100 THB
Pineapple, orange, apple	

Coffee	100 THB
Traditional Italian “moka pot” black coffee	

Please ask our staff for
Wine list & Bar menu

