

TAKE AWAY MENU

LENZI TO PEOPLE

WE WILL NOT LEAVE YOU WITHOUT
FOOD !

DAILY
FROM 11.30AM TO 10PM



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020010116 OR
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**SEND YOUR DRIVER FOR PICK UP OR
CONTACT GRAB OR LINEMAN OR
FREE DELIVERY IN RUAMRUDEE AREA**

MENU À LA CARTE - LA TRADIZIONE



APPETIZER

- MANZO DI POZZA** – Marinated Beef Carpaccio from Lenzi's Farm dressed with shaved Parmesan **500B**
MAIALE TONNATO – Roasted Pork Loin from Lenzi's Farm, Grapes, Quail Eggs & Tuna Sauce **450B**
POLIPETTI AFFOGATI – Baby Octopus slow cooked in Spicy Tomato sauce served with Polenta **380B**
COCKTAIL DI GAMBERI – Steam Tiger Prawns with salad & Cocktails Sauce **600B**
TAGLIERE DEL LENZI – Mixed Hams Selection: Lardo, Culaccio, Soppressata, Salame Toscano, Lonza Dolce, Mortadella al Tartufo, Biroldo, Pecorino & Vaccino Cheese **Small 560B Medium 890B**
BURRATA – Fresh Buffalo Milk Cheese served with Tomatoes & Rocket Salad **360B**

PASTA & RISOTTO

- LASAGNA DELLA NONNA** – Baked Lasagna in Tomato Australian Beef Ragu Sauce & Bechamel **350B**
PARMIGIANA DI MELANZANE – Baked Eggplant with Tomato Sauce & Mozzarella Cheese **350B**
(Available Also With Prior Notice Family Portion)

- PENNE AI BROCCOLI** – Penne Pasta in Creamy Broccoli Sauce **320B**
SPAGHETTI AMATRICIANA – Spaghetti Pasta, Guanciale, Pecorino Romano & Tomato Sauce **380B**
RIGATONI ALLA GRICIA – Rigatoni Pasta, Guanciale, Pecorino Romano & Parmesan Cheese **350B**
RISOTTO CACIO E PEPE – Slow Cooked Carnaroli Rice in Pecorino Cheese Emulsion & Black Pepper **360B**

MAIN COURSES

- ARISTA DI MAIALE** – Pork Loin Scaloppina from Lenzi's Farm in Lemon & Capers Sauce **420B**
POLLO ALL' ARANCIA – Organic Chicken Breast Scaloppina in Orange sauce **500B**
ROAST BEEF – Lenzi's Farm Roast Beef served with Gravy Sauce **600B**
SALSICCIA ALLA GRIGLIA – Rocket Salad served with Lenzi's Farm Sausage in Italian Dressing **500B**
II TOMAHAWK ALLA GRIGLIA – Grilled Queensland 270-days Australian Wagyu Beef MB4-5 Tomahawk Steak served with Roasted Vegetables, Spinach & Broccoli **3500B/KG**
LA FIORENTINA – Grilled Queensland 270-days Grain-Fed Black Angus Beef T-bone Steak served with Roasted Potatoes **3200B/KG**

DESSERT

- PANNA COTTA** – Piedmont Style cooked cream with Strawberry Sauce **230B**
TIRAMISÙ – Quality Coffee Sponge Cake & Chocolate **230B**

HOUSE RED AND WHITE WINE 1490THB

WINE LIST DISCOUNT 15%

MENU À LA CARTE - LENZI GOURMET



RIGATONI SAN MINIATO – Rigatoni Pasta with Tuscan Sausage from Lenzi's farm, Porcini Mushrooms & Truffle from San Miniato in Tuscany **580B**

RISOTTO TALEGGIO E TARTUFO – Slow cooked Carnaroli Rice with Taleggio Cheese Truffle Emulsion **580B**

SPAGHETTI ALLA LENZI – Lenzi's Spaghetti, Garlic, Chili, Pork Belly, Tiger Prawns topped with a slice of Blood Pudding Ham **620B**

GNOCCHI GORGONZOLA E CULACCIO – Homemade Potato Gnocchi with Gorgonzola & Culaccio Hams from Lenzi's Farm **580B**

SPAGHETTI AGLI SCAMPI – Spaghetti with Irish Langoustine in Light Crustaceans Tomato Sauce & Basil Emulsion **1500B**

RAVIOLI RIPIENI DI FOIE GRAS CON SALSA AL TARTUFO – Homemade Ravioli stuffed with French Foie Gras, Ricotta Cheese Truffle Emulsion & Strawberry Sauce **620B**

PICI AL RAGÙ D'AGNELLO – Handmade Pici Pasta with Knife Ground Cut Lamb & Parmesan Emulsion **850B**

AGNELLO AL MIELE, CAROTA E TARTUFO NERO – Tasmanian Grass-Fed Lamb Marinated in Honey, Cooked Sous de Vide with Smoked Carrots Marsala Sauce & Garlic Black Truffle Purée **1400B**

TAGLIATA CON RUCOLA, PARMIGIANO E POMODORINI – 270-days Grain-Fed Australian Angus Beef Tenderloin, Rocket Salad, Cherry Tomatoes, Aged Balsamic & 36-month Aged Parmesan Cheese (Suggested Temperature: Medium Rare) **1190B**

COSTOLETTE D'AGNELLO – Grilled Tasmanian Grass-Fed Lamb Racks, Broccoli's Purée & Caramelized Onions, Red Wine Sauce (Suggested Temperature: Medium Rare - Medium) **1090B**

FILETTO ALLA ROSSINI – Pan-Seared 270-day Australian Angus Beef Tenderloin topped with Pan-Fried French Foie Gras & Black Truffle from San Miniato in Tuscany (Suggested Temperature: Medium Rare) **1490B**

SALMONE DELLA NUOVA ZELANDA IN CROSTA – New Zealand King Salmon (Eco - Sustainable) in Sesame Crust, Vegetables in Caponata, Porcini Mushrooms, Beetroot Mayonnaise & Yoghurt **880B**

FILETTO DI BRANZINO AL FORNO – Baked Line-Caught Brittany Sea Bass, Crispy Potatoes, Olives, Capers, Cherry Tomatoes, Bell Pepper Soya Sauce **1080B**

Prices are subject to Applicable Government Tax



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VIDEO RECIPES COMING SOON

LENZI



TUSCAN KITCHEN

CONTACT US

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