TAKE AWAY MENU

LENZI TO PEOPLE

WE WILL NOT LEAVE YOU WITHOUT FOOD!

DAILY
FROM 11.30AM TO 10PM

CONTACT US ON

WRITE US ON

CALL US
020010116 OR
0952515040

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

BURRETA – 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

(Please note this item is 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%
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

GNOCCI 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, Beetroots 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

020010116 OR 0952515040

69/1-2 SOI RUAMRUDEE 2
10330 LUMPINI

SUPPORT US

call, order & share

#LENZIKMO