

ANTIPASTI E INSALATE

APPETIZERS AND SALADS

101	Caprese, pomodoro, mozzarella, rucola Sliced tomatoes, mozzarella cheese with rocket salad	320
		
102	Burrata con pomodoro Buffalo mozzarella cheese with sliced tomatoes	480
		
103	Burrata con prosciutto crudo Buffalo mozzarella cheese with sliced Parma ham	650
104	Verdure grigliate con formaggio Asiago scottato Grilled vegetables eggplant, zucchini and bell pepper with pan fried Asiago cheese	360
		
105	Carpaccio di bresaola con parmigiano e olive nere Italian dried beef bresaola with parmesan cheese and black olives	450
		
106	Prosciutto di Parma e melone Sliced Parma ham with cantaloupe melon	440
107	Affettati misti con olive, carciofini e pomodorini Mixed italian cold cut: Parma ham, salami, italian bacon, coppa ham, mortadella served with artichokes, sun dried tomatoes and olives	570
108	Assortimento di formaggi e composte di verdure Assorted cheese platter: Asiago, Montasio, stracchino, Gorgonzola and goat cheese served with vegetables jams	570
		
109	Girello di manzo in salsa tonnata e capperi Thinly sliced beef with mayonnaise tuna sauce and cappers	350
110	Tartare di tonno con erba cipollina e avocado Fresh tuna tartare with spring onions, avocado and sliced tomato	450
111	Polpa di granchio all'arancio, lattuga e salsa rosa Crab meat salad with orange, lettuce and pink sauce	450
112	Polipo con patate, sedano, olio e prezzemolo Octopus with potatoes, celery, olive oil and parsley	450
113	Salmone affumicato al pepe rosa con stracchino Smoked salmon with rose pepper and stracchino cheese	430
114	Impepata di cozze al vino bianco, aglio, pepe e pomodoro Stewed AUS mussels with white wine, garlic, pepper and fresh tomato	380
115	Ostriche francesi "fine de claire" French oyster "fine de claire"	(1pcs) 100



VEGETARIAN





HALAL



NUTS

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116 VEG 	Insalata verde con avocado, Gorgonzola, olive e semi di zucca Mixed green salad with avocado, Gorgonzola, olives and pumpkin seeds	360
117	Insalata di rucola con salsiccia, pomodorini e parmigiano Rocket salad with pork sausage, cherry tomatoes and parmesan cheese	330
118 VEG	Insalata greca con olive, peperoni, cetrioli, cipolla e formaggio feta Green salad, bell peppers, cucumbers, olives, onions and feta cheese	300
119	Insalata Cesare tradizionale con petto di pollo Cos lettuce, olives, shaved parmesan, bread croutons, anchovies, boiled egg with chicken	300
120 	Insalata di radicchio, noci, cannellini e montasio stagionato Radicchio salad, walnuts, cannellini beans and aged Montasio	360


BRUSCHETTE E ZUPPE

BRUSCHETTE AND SOUPS

BRUSCHETTE

151 VEG	Bruschetta pomodoro, aglio e basilico Bruschetta tomato, garlic and basil	180
152 VEG	Bruschetta fonduta di formaggi e funghi Bruschetta mushrooms and cheese fondue	240
153	Acciughe , Mozzarella e Peperone Anchovies, Mozzarella and Capsicum	240
154 VEG	Pane all'aglio Garlic bread	140
155 VEG	Pizza focaccia al rosmarino Pizza bread with rosemary	130

ZUPPE - SOUPS

161 VEG	Minestrone di verdure al pesto Vegetables soup flavored with pesto	250
162 VEG	Crema di pomodoro con bruschetta di rucola Tomato cream soup with rocket salad bruschetta	250
163 VEG 	Crema di zucca con mandorle e pecorino Pumpkin cream soup with almonds and goat cheese	260
164 VEG	Pasta e fagioli alla veneta Bean soup and vegetables puree with pasta and parmesan cheese, venetian style	300



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PRIMI PIATTI

PASTA DISHES

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| 201 | Ravioli di ricotta e spinaci con salsa di pomodorini e timo | 320 |
|  | Ricotta cheese and spinach ravioli with tomato sauce and thyme | |
| 202 | Ravioli di zucca al burro e salvia con formaggio affumicato | 350 |
|  | Pumpkin ravioli served with butter sage sauce and smoked cheese | |
| 203 | Ravioli neri ai gamberi e asparagi con crema tartufata | 450 |
| | Shrimps and asparagus black ravioli in truffle cream sauce | |
| 204 | Fettuccine con fonduta di formaggi, funghi e prosciutto crudo | 420 |
| | Fettuccine with cream cheese sauce, wild mushrooms and Parma ham | |
| 205 | Gnocchi di patate gratinati alla sorrentina | 350 |
|  | Gratinated potatoes gnocchi with tomato sauce and mozzarella cheese | |
| 206 | Linguine al ragù d'agnello, piselli e menta | 380 |
| | Linguine with lamb ragout, green peas and mint | |
| 207 | Linguine all'aragostina di scoglio con salsa di pomodoro | 670 |
| | Linguine with rock lobster and tomato sauce | |
| 208 | Trofie al pesto e gamberi | 400 |
| | Pasta trofie with basil pesto sauce and shrimps | |
| 209 | Spaghetti ai frutti di mare in bianco con pomodorini | 430 |
| | Spaghetti seafood with shrimps, squids, crab meat, clams and mussels with white wine and cherry tomatoes | |
| 210 | Spaghetti al pomodoro fresco, 'nduja e burrata | 400 |
| | Spaghetti with fresh tomato, spreadable chili pork salami and burrata cheese | |
| 211 | Risotto ai funghi porcini, zucca e stracchino | 450 |
|  | Risotto with porcini mushrooms, pumpkin and stracchino cream cheese | |
| 212 | Risotto ai frutti di mare | 450 |
| | Risotto seafood with shrimps, squids, crabs, clams and mussels | |
| 213 | Lasagna di manzo alla bolognese | 350 |
|  | Beef lasagna bolognese style with bechamel, tomato sauce and parmesan cheese | |
| 214 | Penne al ragù di manzo | 300 |
|  | Penne with traditional bolognese sauce, made with minced beef, onions, carrots, celery & tomatoes | |
| 215 | Spaghetti alla carbonara | 300 |
| | Spaghetti with pork bacon, eggs, cream and parmesan cheese | |



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SECONDI DI PESCE

FISH MAIN COURSE

- 301 Guazzetto di pesce in brodo con crostone di pane all'aglio 620**
Seafood soup of prawns, squid, crabs, grouper, clams, mussels and tomato with garlic bread
- 302 Salmone in padella con salsa alla crema e funghi 600**
servito con spinaci e purè di patate
Pan fried salmon fillet with cream mushrooms sauce served with spinach and mashed potatoes
- 303 Filetto di cernia al pomodoro, olive nere e cipolla novella 700**
servito con verdure grigliate e patate al forno
Garoupa fillet with cherry tomatoes sauce, black olives and baby shallot served with grill vegetables and baked potatoes
- 304 Tagliata di tonno con mousse di melanzane, pistacchi e 720**
crema di balsamico servito con patate al forno e zucchine
Grilled sliced tuna loin with eggplant mousse, pistachio and balsamic cream served with roast potato and zucchini
- 305 Filetto di rombo con salsa al burro, limone, capperi e mandorle 680**
servito con broccoli e purè di patate
Pan fried flounder fillet with butter, lemon, cappers, and almond served with broccoli and mashed potatoes
- 306 Grigliata mista di pesce con emulsione all'olio extravergine 1300**
e pomodorini servito con insalata mista
Mixed grilled seafood with tiger prawns, squids, crabs, salmon and garoupa mediterranean style with extra virgin oil and tomato cherry emulsion, served with mixed salad



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SECONDI DI CARNE

MEAT MAIN COURSE

- 351**  **Petto di pollo gratinato con peperoni e Taleggio servito con spinaci e patate al forno** **480**
Gratinated chicken breast with bell peppers and Taleggio cheese, served with spinach and baked potatoes
- 352** **Arrosto di maiale in porchetta con salsa alla birra e prugne servito con broccoli e purè di patate** **520**
Roast pork loin with beer sauce and prunes served with mashed potatoes and broccoli
- 353** **Ossobuco di vitello brasato con polenta e piselli** **750**
Braised veal shank in red wine served with soft polenta and green peas
- 354**  **Costolette di agnello al pane aromatico servito con riduzione al vino e pepe verde, spinaci e purè di patate** **870**
Grilled lamb chops with aromatic bread crumb crust, red wine and pepper sauce on the side, served with sauteed spinach and mashed potatoes
- 355**  **Filetto di manzo australiano 250 gr. con salsa di funghi misti e tartufo servito con verdure alla griglia e patate al forno** **1180**
Australian sauteed beef tenderloin 250 gr. with truffle and wild mushrooms sauce, served with grill vegetables and baked potatoes
- 356**  **Tagliata di manzo angus con rucola, parmigiano, pomodori secchi e crema di aceto balsamico servito con patate al forno** **1380**
Sliced Australian angus beef with rocket salad, shaved parmesan, sun dried tomatoes and balsamic vinegar cream served with baked potatoes



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PIZZA ITALIANA

ITALIAN PIZZA

161	Bufala Tomato, buffalo mozzarella, tomato cherry, fresh basil	390
162	Margherita Tomato, mozzarella, fresh basil	240
163	Seafood Tomato, mozzarella, shrimps, squids, clams, mussels	370
164	Tonno e cipolla Tomato, mozzarella, tuna, onions	280
165	Hawaii Tomato, mozzarella, ham, pineapple	280
166	Pollo e peperoni (Bell peppers) Tomato, mozzarella, chicken, bell peppers	300
167	Vegetariana Tomato, mozzarella, vegetables	280
168	Salamino piccante Tomato, mozzarella, italian spicy salami	320
169	Prosciutto e funghi Tomato, mozzarella, ham, mushrooms	320
170	Capricciosa Tomato, mozzarella, ham, olive, mushrooms, artichokes	330
171	4 Formaggi Tomato and 4 kinds of cheeses	330
172	Mortadella bianca Brie cheese, red radicchio, mortadella ham	350
173	Saporita Tomato, mozzarella, mushrooms, italian salami, parmesan cheese	340
174	Salmone Tomato, mozzarella, smoked salmon, sour cream	350
175	Prosciutto crudo, parmigiano e rucola Tomato, mozzarella, Parma ham, rocked salad, parmesan cheese	380
176	Patatine e salsiccia Tomato, mozzarella, sausage and french fried	320
177	Calzone Tomato, mozzarella, olive, anchovies, romana endive	340



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DOLCI E DESSERT

DESSERT

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| 501 | Panna cotta al cocco con salsa al mango e frutto della passione
Sweetened coconut cream, topped with mango passion coulis | 240 |
| 502 | Tiramisù
Traditional italian dessert with mascarpone cream cheese and coffee deep ladyfinger cookies | 240 |
| 503 | Creme brulee catalana
Traditional spanish style burnt custard cream, flavored with cinnamon, lemon and orange | 240 |
| 505 |  Cheese cake al cioccolato bianco con amaretti e salsa di mirtilli
White chocolate cheese cake, with amaretto cookies and blueberry sauce | 260 |
| 506 | Millefoglie di crema pasticcera alle fragole
Custard cream and puff pastry layer with fresh strawberries | 280 |
| 508 |  Tortino al cioccolato, mandorle e amarene
Dark chocolate cake with almonds and sour cherries | 280 |
| 509 | Gelato italiano
Italian Ice Cream
Vanilla/Chocolate/Lemon/Strawberry/Coconut/Mango
Pistachio/Hazelnut | (1 scoop) 90 |
| 510 |  Tartufo alla vaniglia
Vanilla truffle ice cream | 180 |
| 511 |  Tartufo al cioccolato
Chocolate truffle ice cream | 180 |



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BEVANDE

DRINK LIST

STILL WATER

S01	Voss still water (800 ml)	220
S02	Acqua Panna (500 ml)	120
S03	Natural water (500 ml)	70

SPARKLING WATER

S04	Voss sparkling water (800 ml)	240
S05	San Pellegrino (750 ml)	180
S06	San Pellegrino (500 ml)	150

SOFT DRINK

T01	Coke, coke light, sprite, fanta orange, ginger ale, tonic water, Schweppes lemon	100
T02	Red Bull	150
T03	Chinotto	110

FRUIT JUICE

U01	Apple, cranberry, orange, mango, passion fruit, pineapple	120
U02	Fresh lime juice	120
U03	Fresh coconut	150

FRESH FRUIT SHAKE

V01	Strawberry, mango, passion, orange, pineapple, lime, coconut, mixed fruit	150
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BEERS

Q01	Chang Draft	140
Q02	Chang (320 ml)	140
Q03	Singha (320 ml)	140
Q04	Tiger (320 ml)	140
Q05	San Miguel Light (330 ml)	160
Q06	Heineken (325 ml)	180
Q07	Corona (355 ml)	260
Q08	Peroni Nastro Azzurro (330 ml)	220
Q09	HB Weizen (500 ml)	300
Q13	Savanna Apple Cider (330 ml)	160

BEVANDE E CAFFÈ

DRINK LIST

APERITIF

P01	Aperol	240
P02	Campari	240
P03	Martini Bianco	240
P04	Martini Rosso	240
P05	Ricard	240

COGNAC & BRANDY

N01	Remy Martin V.S.O.P	320
N02	Hennessy Very Special	300
N03	Vecchia Romagna	280

COFFEE

W01	Espresso	90
W02	Decaf	100
W03	Cappuccino	120
W04	Double Espresso	180
W05	Latte	100
W06	Americano	90
W07	Ice Coffee/Ice Latte	180
W08	Irish Coffee	250

GRAPPE

X04	Grappa Pellegrino Barrique	200
X05	Grappa Pellegrino Chardonnay	180

LIQUOR

Y01	Limoncello	140
Y02	Sambuca Matti	140
Y03	Sambuca Molinari	180
Y04	Mirto	180
Y05	Montenegro	180
Y06	Averna	180
Y07	Jägermeister	180
Y09	Fernet Branca	180
Y10	Branca Menta	320
Y11	Kahlua	220
Y13	Baileys	260

COCKTAILS

COCKTAILS

KUDO SIGNATURE COCKTAILS

A01	KUDO COLADA Rum, Malibu, Fresh Coconut, Coconut Cream, Fresh Milk, Serve in a Coconut	320
A02	TROPICAL AT KUDO Tequila, Blue Curacacao, Passion Fruit	320
A03	KUDO FRENCH MOJITO Lime, Fresh Strawberry, Prosecco, Fresh Mint, Brown Sugar	320
A04	ADAM AT KUDO Vodka, Mango, Malibu Lime, Cinnamon	320

BUBBLE COCKTAILS SELECTION

B01	APEROL SPRITZ Prosecco, Aperol, Soda Water, Fresh Orange	300
B02	BELLINI Sparkling Wine, Peach Liqueur, Canned Cling Peach	280
B03	KIR ROYAL Sparkling Wine, Cream de Cassis	280
B04	NEGRONI SBAGLIATO Campari, Gin, Sweet Vermouth	320

POPULAR CLASSIC COCKTAILS SELECTION

D01	AMERICANO Campari, Sweet Vermouth, Soda Water	300
D02	BLUE HAWAII Rum, Malibu, Blue Curacao, Coconut Cream, Fresh Pineapple Juice	280
D03	COSMOPOLITAN Vodka, Cointreau, Cranberry Juice, Lime Juice	280
D04	CAIPIRINHA or CAIPIROSKA Rum or Vodka, Lime Wedge, Sugar Crushed Ice	280
D05	DRY MARTINI Gin or Vodka, Dry Vermouth, Green Olive or Lemontwit	280
D06	CHILLED DAIQUIRI Rum, Triple Sec, Fresh Lime, Syrup or Choose with Strawberry, Mango, Passion Fruit	280
D07	GIN FIZZ Gin, Fresh Lime, Tripple Sec, Syrup, Angostura Bitter, Top with Soda Water	280

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COCKTAILS

COCKTAILS

D08	LONG ISLAND ICE TEA Gin, Rum, Vodka, Tequila, Triple Sec, Lime juice, Coke	280
D09	CHILLED MAGARITA Tequila, Triple Sec, Lime juice, Syrup or Choose with Strawberry, Mango, Passion Fruit	280
D10	MAI TAI Rum, Dark Rum, Orange Curacao, Pineapple Juice, Orange Juice, Lime Juice, Grenadine	280
D11	MOJITO White Rum, Fresh Mint Leave, Lime Wedge Sugar, Soda Water, Crushed Ice	280
D12	PINA COLADA Rum, Malibu, Pineapple Juice, Coconut Cream, Syrup	280
D13	SEX ON THE BEACH Vodka, Peach Schnapps, Cranberry Juice, Orange Juice	280
D14	SINGAPORE SLING Gin, Cherry Liqueur, Benedictine D.O.M., Soda, Pineapple Juice, Lime Juice Grenadine	280
D15	TEQUILA SUNRISE Tequila, Orange Juice, Grenadine Syrup	280
D16	WHISKEY SOUR Bourbon Whiskey, Lime Juice, Syrup, Angostura Bitter	280
D17	ESPRESSO MARTINI Vodka, Coffee liqueur, Syrup, Freshly brewed espresso	300
D18	BLACK/WHITE RUSSIAN Vodka, Kahlua, Syrup, (fresh cream only for white russian version)	280

KUDO SHOOTERS SLELECTION

E01	B-52 Kahlua, Baileys Irish Cream, Grand Marnier	250
E02	JAGER BOMB Jägermeister, Red Bull	250

NON-ALCOHOLIC

F01	VIRGIN SUNDAY Lemonades, Raspberrry, Blueberry, Cranberry, Strawberry Syrup, Lime Juice, Rosemary	200
F02	VIRGIN MOJITO Fresh Lime, Mint Leaves, Sugar, Topped with Ginger Ale	200
F03	FRUIT PUNCH Orange Juice, Pineapple Juice, Mango Juice, Lime Juice, Grenadine Syrup	200

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KUDO

ITALIAN RESTAURANT
BY CHEF MASSIMO MARCATO



Born in Venice, Chef Massimo Marcato, from the age of 15 dedicated himself completely to the noble art of being a chef. After the first years of apprentice in Italy he travelled the world acquiring extensive experiences arriving in Thailand 20 years ago where his curriculum Has enriched itself working in high end Hotels & Restaurants like Le Meridien Phuket, Siam City hotel and Sheraton on the river Bangkok, Giusto fine dining and Ducati caffè. Now He is showcasing his signature italian cuisine at Kudo Italian Restaurant, Dedicating himself to keep and enrich the genuine and traditional flavours of Italy.