



Meru
Pattaya





Introduction

Born from a true family of authentic Italian culinary artistry, IO was created by the passion to bring the essence of Italy to Asia. Rooted in tradition, IO preserves and celebrates Italy's diverse regional flavors with integrity, crafting each dish to embody Italy's rich culinary heritage. By sourcing the finest ingredients from Italy and prioritizing sustainable practices, IO captures the vibrant spirit of all 20 Italian regions across its menus, while supporting healthy soils and responsible sourcing.

Since opening its doors in Singapore in 2014, IO has expanded to Thailand, establishing its Bangkok location in 2016, followed by Pattaya in 2017. In every location, IO invites guests to experience Italy's beloved flavors, not only through taste but through the warm, welcoming atmosphere that feels like stepping into an Italian family home.

Gli Stuzzichini

Small Bites of Italian Street Food



Roasted Potatoes

Hand-cut potatoes served with homemade mayonnaise and IO smoked chili sauce.

190



Rice Suppli

An original Roman street food favorite, our deep-fried risotto cooked in Bolognese Ragu stuffed with Mozzarella and Parmesan cheese.

220



Meatballs

Nonna's traditional Italian comfort food: hand-rolled Australian beef and pork meatballs served in rich tomato sauce with Parmesan.

280



Fritto Misto

A delightful mix of deep-fried fresh calamari and prawns, served with homemade aioli and smoked chili sauce.

350

Anti Pasti



Parmigiana

A traditional Neapolitan dish made with layers of baked eggplant, tomato sauce, Mozzarella, and basil leaves.

320



La Burrata

Our VIP Italian cheese: fresh burrata (with or without Parma ham) served with rocket salad, sun-dried tomatoes, Taggiasche olives, capers, and a reduction of aged balsamic vinegar.

380



Carpaccio

Finely sliced Australian beef tenderloin served with rocket, Parmesan, lemon wedges, and a touch of extra virgin olive oil.

380



Caprese

Representing the colors of the Italian flag: fresh buffalo mozzarella served with vine-ripened tomatoes, paired with rocket and basil pesto.

350



Porchetta

Porchetta

390 / Portion

Our signature dish—the Porchetta. Originating from Ariccia, in the heart of the seven hills of Roma, this is the porchetta that made history, famous since the times of the Roman Empire.

At IO, we elevate this classic with a special twist. We use only the finest Korobuta pork cuts, marinated in a blend of authentic Roman spices. Then, after 8 hours of slow preparation, the result is nothing short of perfection—juicy, tender meat with a crisp, golden crackling that's irresistible.

It's served simply, with a dash of Dijon mustard and a hint of sea flake salt. Every bite is a celebration of flavor—rich, savory, and utterly satisfying.

Porchetta

Porchetta
390 / Portion



i Tagliere

The Chopping Board



**10 Special Selected
DOP Italian Cold Cuts**



Assorted Selected Italian Cold Cuts

Mortadella
Capocollo
Finocchiona
Salame Napoli
Spicy Salami
Cured Smoked Ham
Parma Ham

Served with homemade breadsticks.

660



Assorted Selection of Regional DOP Italian Cheeses

Taleggio
Gorgonzola
Asiago
Caciotta Piccante
Pecorino Romano
Parmigiano
Fontina
Fresh Ricotta Cheese

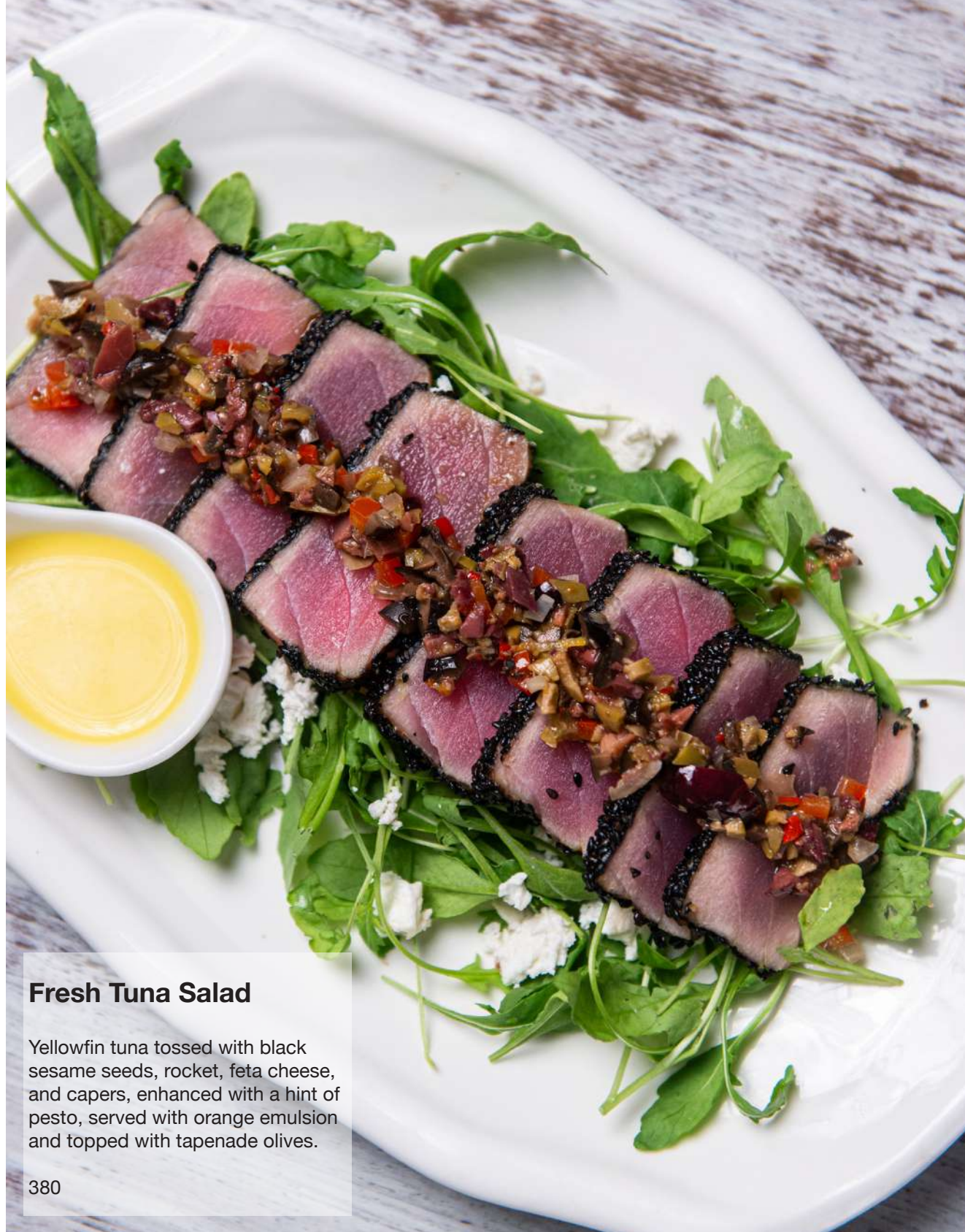
Served with caramelized walnuts, dried fruit, and fresh honeycomb.

660

is Tony Cicci

Ingalate

Salads



Fresh Tuna Salad

Yellowfin tuna tossed with black sesame seeds, rocket, feta cheese, and capers, enhanced with a hint of pesto, served with orange emulsion and topped with tapenade olives.

380



Dolce e Salado

A mixed green salad with caramelized walnuts, cranberries, pears and parmesan.

290



Grilled Vegetable Salad

Assorted grilled seasonal vegetables served alongside a flavorful chimichurri dressing.

350



Marinated Chicken Salad

A hearty mix of greens topped with vine-ripened tomatoes, pumpkin, crispy Jerusalem artichoke, mushroom, and grilled marinated chicken, touched with tartar sauce.

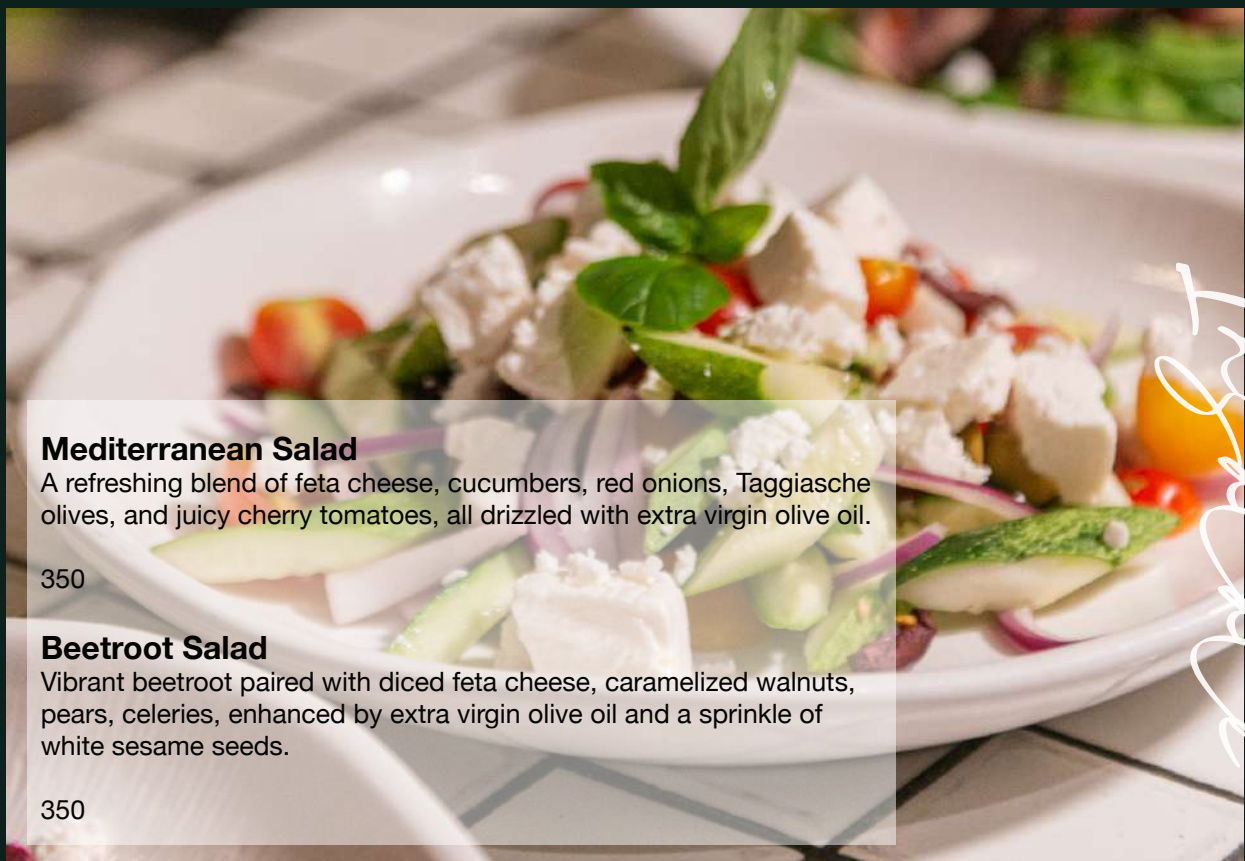
420



Classic Italian Sausage

Italian sausage served with rocket, vine tomatoes, and shavings of Parmesan, drizzled with a rich balsamic vinegar reduction.

450



Mediterranean Salad

A refreshing blend of feta cheese, cucumbers, red onions, Taggiasche olives, and juicy cherry tomatoes, all drizzled with extra virgin olive oil.

350

Beetroot Salad

Vibrant beetroot paired with diced feta cheese, caramelized walnuts, pears, celeries, enhanced by extra virgin olive oil and a sprinkle of white sesame seeds.

350



Handmade Pasta

Fresh Handmade Pasta

Fettuccine
Pappardelle
Orecchiette
Gnocchi
Tagliolini
Ravioli
Agnolotti
Garganelli



Spaghetti alle Vongole

Spaghetti with fresh vongole sautéed in garlic, white wine, and extra virgin olive oil, finished with a sprinkle of chopped fresh parsley.

380



Penne all' Arrabbiata

Homemade traditional IO tomato sauce with fresh chili, garlic, and fresh chopped parsley.

290



Linguine al Pesto

A traditional dish from the Liguria region, linguine served with homemade basil pesto sauce made with extra virgin olive oil, pine nuts, garlic, and Parmesan.

360



Ravioli di Spinaci e Ricotta

Traditional handmade stuffed pasta, filled with a delicate blend of fresh spinach and ricotta cheese, tossed in light-butter and sage sauce.

420



Rigatoni alla Bolognese

8-hours hand-cut beef and pork ragù served with Parmesan cheese. Alternative fresh pasta available.

320



Gnocchi

IO fresh handmade gnocchi made from ricotta cheese and potatoes, served with our traditional tomato sauce, mozzarella cheese, and topped with basil leaves.

350



Fettuccine Alfredo

Our fresh fettuccine tossed in a rich –sauce of butter and Parmesan cheese.

420



Mezze Maniche Cacio e Pepe

Mezze maniche (“half a sleeve”- Italian) pasta served with a mix of Parmesan, Pecorino Romano, and freshly ground black peppercorn.

380



Linguine Aglio e Olio

The “after midnight club” favorite for Italians: linguine tossed in garlic sautéed in olive oil, spiced with red chili peppers and a touch of parsley.

290



Spaghetti alla Carbonara

A classic pasta dish made traditionally with creamy eggs-yolk, Pecorino Romano cheese, crispy guanciale (cured pork cheek), and black peppercorn.

320

Classic Pasta



Lasagne

Experience a traditional dish from the Emilia-Romagna region, crafted from a beloved family recipe. Layers of semolina sheets filled with savory Bolognese ragu and creamy béchamel sauce, all finished with a generous touch of Parmesan.

350



Orecchiette

Homemade orecchiette, the small, ear-shaped pasta from Puglia, served in a flavorful Italian sausage and saffron béchamel sauce.

350



Garganelli Lamb Ragu

"Penne al pettine," fresh homemade penne pasta paired with a rich 6-hour braised Australian lamb shoulder ragu, complemented by Pecorino, and lentils from the Castelluccio region of Umbria.

420



Tagliolini Prawns

Delicate handmade fresh tagliolini pasta tossed with prawns, garlic, and lobster bisque, finished with a hint of zesty lemon and fresh herbs.

420



Seafood Risotto

Handmade risotto with mixed seafood, mussels, clams, squid, fish & bisque in white wine.

520



Linguine Seafood

Lingunine pasta tossed in fresh seafood

480

i Secondi



Seafood Ciambotta

Savor the rich, slow-cooked medley of fresh clams, mussels, Hokkaido scallops, barramundi, seabass, calamari, and two varieties of prawns, all simmered in a sumptuous 4-hour vegetable seafood bisque-tomato stew. This vibrant dish is elegantly finished with spicy garlic croutons, perfect for sharing among two-four guests.

(Half portion available)

1500



Catch of the Day

Selected catch of the day served with sautéed spinach and red bell peppers, paired with homemade tapenade olives, orange emulsion, and smoked chili sauce.

480



Brasato di Manzo (Braised Beef)

6-hours slow-braised girello (oyster blade cut) in dark beer, served with mashed potatoes and crispy leeks.

460



Chicken Cutlet

Crispy golden-breaded chicken, tender inside and perfectly seasoned.

420



Grilled Seafood Platter

A selected variety of U12 size tiger prawns, Hokkaido scallops, calamari, salmon, Italian seabass, yellowfin tuna, and our daily catch.

800



Braciola di Maiale (Pork Chop)

Grilled Kurobuta pork chop served with seasonal vegetables and borlotti beans sauce topped with Parmesan.

480



Luganica Italian Grilled Sausage

Juicy Italian grilled sausage with rustic herbs and bold, savory flavor.

450



Grilled IO Grass-Fed Striploin Steak (380g)

Grilled Australian grass-fed striploin steak. Paired with Dijon mustard, and oven roasted garlic confit.

Sauce: Homemade smoked onion BBQ

1200



Spicy Roasted Chicken

Experience a traditional Spicy roasted half free-range chicken served with grilled seasonal vegetables.

420



il Pane e Le Pizze

The Bread & The Pizza





Schiacciata Romana

Schiacciata Romana

The lightest, made with 90% water for a delicate, crispy bite that melts in your mouth.

Mascarpone & Truffle 320

Stracciatella, Parma Ham & Rocket 320

Prosciutto Cotto & Mozzarella 320



Bruschetta

Bruschetta

Stracchino, Prosciutto Cotto 250

Mozzarella, Funghi 180

Pomodoro, Basilico, EVO 150



IO's Contemporary Pizza

Imagine, a beautiful affair between the rustic traditions of Napoli and the innovative flair of Roma. We take the crispy, thin crust of a Roman pizza—perfectly crunchy on the outside—and the light, airy dough that's the soul of Neapolitan pizza, kissed by the flames of the oven until it puffs up with a tender heart.



- Margherita | 180
- Eggplant Parmigiana | 220
- Cotto e Funghi | 250
- Burrata & Olives | 250
- Diavola (Spicy Salami) | 250
- Taleggio Cheese & Pancetta | 250
- 4 Cheese | 250
- Smoked Ham | 250
- Mortadella, Burrata & Pistachio | 250

Half Medium 450
Half 790

Le Pizze

il Dolcei

Dessert



Homemade Ice Cream

Indulge in our creamy homemade ice cream, available in the following flavors:

- Chocolate
- Vanilla
- Espresso

190/ Scoop



Panna Cotta

Panna cotta, a beloved dessert from the Piedmont region of Italy. Our silky-smooth Italian treat features delicate cardamom and almond flavors, paired with a wild berry purée for a perfectly creamy and refreshing finish.

290



Cannoli

Sicily's famous crispy dessert. Our golden pastry shells are filled with creamy, sweet ricotta, lightly dusted with powdered sugar, and sprinkled with chocolate chips and pistachios.

290



Chocolate Lava

Decadent 75% dark chocolate lava paired with a scoop of our homemade Italian Espresso Ice cream and a splash of Nocino.

320



Tiramisù – “Pull Me Up”

This world-famous Italian dessert has a delightful IO twist. With a name that means “pull me up” (tira = pull, mi = me, su = up), it promises to light up your day.

350

Seasonal Sorbet

150 / Scoop

Le Bevande

Drinks





Bellini

Fresh peach purée topped with prosecco.

290



Espresso Martini

Vodka, freshly brewed espresso, and coffee liqueur.

350



Italian Lemonade

Limoncello, fresh lemon juice, and soda water.

320



Garibaldi

Campari and fresh orange juice.

290



Mimosa

Fresh orange juice topped with prosecco.

290



Hugo

Prosecco, elderflower syrup, fresh mint, and soda water.

320



Pink Spritz

Rosé prosecco, elderflower liqueur, and soda water.

320



Moscow Mule

Vodka, ginger beer, and fresh lime juice.

320

Le Bernardine



Negroni

Gin, Campari, and sweet vermouth.

320



Aperol Spritz

Aperol, prosecco, and soda water.

320



Blue Soul

Vodka, blue curaçao, and fresh lime juice.

320



Basilito

White rum, fresh basil, lime, and soda water.

320

DRINKS

IO Still/Sparkling Water	½ L 40	1 L 70
Soft Drinks		90
Tea Selection (Iced/Hot)		160
Limonata, Sparkling Italian Lemon		180
Chinotto, Sparkling Italian Citrus		180
Aranciata, Sparkling Italian Orange		180
Tonica, Italian Tonic Water		160
Juices		250

APPERITIVI/COCKTAILS

Classic Cocktails Available	Start 290
Vermouth, Red/White	290
Bellini	290
Rossini	290
Mimosa	290
Garibaldi	290
Negroni	320
Negroni Sbagliato	320
IO Spritz	320
Hugo	320
Pink Spritz	320
American	320
Negroski	320

BEER

IO Draft Beer	½ Pint 135	1 Pint 260
Peroni/Menebrea 330ML		290
Balladin Craft Beer 330ML		390
Birra Roma 330ML		390
Birra Roma 750ML		850

WINE

Italian Wine from Over 20 Regions Available

DIGESTIVE/LIQUORI/DISTILLATI

Amari/Limoncello	280
Distillates	From 280
Grappa Bianca/Grappa Barrique	350 / 380

CAFFETERIA

Espresso, Macchiato	80
Espresso Doppio, Americano	180
Mocha, Cappuccino, Caffè Latte, Cioccolata (Hot/Cold)	180
Affogato	220
Coffee Cocktails	290

Le Bernardine

Grazie di Cuore



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SUKUMVIT 31 & IO HANSAR
@ioosteria

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