



Mena

iO Sukumvit 31 & iO Hansar



A note from

iO was created by the passion to bring the essence of Italy to Asia. Rooted in our family traditions, 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, we capture the vibrant spirit of all 20 Italian regions across its menus, while supporting healthy soils and responsible sourcing.

Since opening the doors in Singapore in 2014, iO has grown to Thailand, establishing its Bangkok location in 2016, followed by Pattaya in 2017, Sukumvit 31 in 2024, and iO Hansar in 2025. In every location, we invite guests to experience Italy's beloved flavors, not only through taste but through the warmth, welcoming atmosphere that feels like stepping into our Italian family home. My home, is your home.

Chef Anna Borra-

Porchetta

Porchetta
S 320 / L 580

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.



Antipasti



Wagyu Beef Tartare

Wagyu Beef Tenderloin
Tartare with Potato Mille-
Feuille, Caviar or Seasonal
Truffle

750



Polpo

Charcoal-Grilled Octopus
Tentacles
with Smoked Potato Foam &
Octopus Purée

750



Dried Aged Sea Bream

Dry-Aged Seabream
with Prosecco Sauce & Amalfi
Lemon Sauce

1,250



*"A tavola non si
invecchia."*



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)

1,700



Parmigiana

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

380



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.

480



Carpaccio

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

420



Caprese

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

480



Meatballs

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

320



Garlic Prawns

Grilled fresh tiger prawns served & toasted with garlic, chili, vine tomatoes glazed with a Italian touch.

560



Fritto Misto

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

480

Antipasti

i Taglieri

The Chopping Board



10 Special Selected DOP Italian Cold Cuts

Mortadella
Capocollo
Finocchiona
Salame Napoli
Spicy Salami
Cured Smoked Ham
Parma Ham
Straciatella
Served with homemade
Schiacciata bread.

1,200



Assorted Selected Italian Cold Cuts

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

Served with homemade breadsticks.

680



Assorted Selection of Regional DOP Italian Cheeses

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

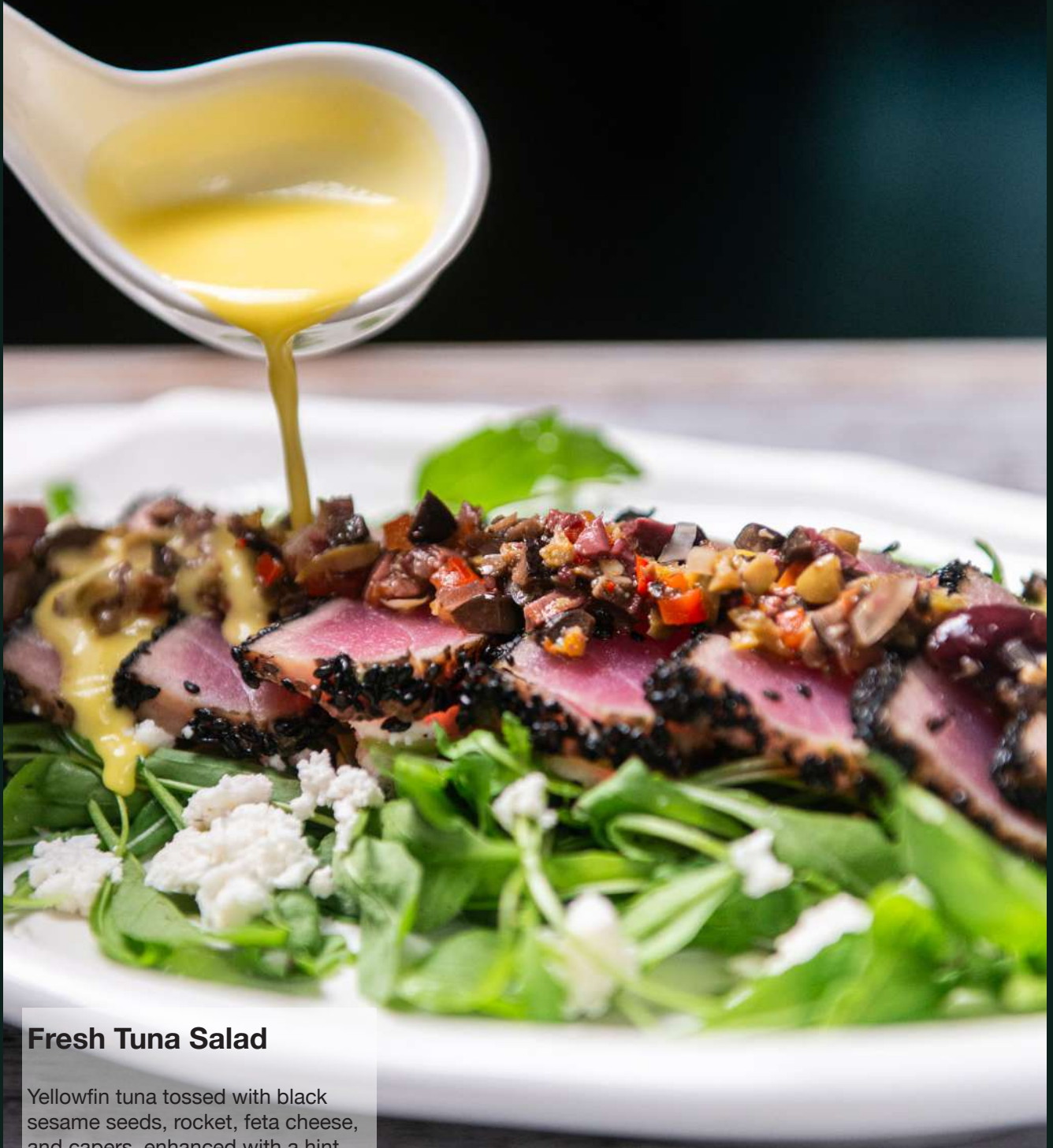
Served with caramelized walnuts, dried fruit, and fresh honeycomb.

750

is Tony's

Ingalate

Salads



Fresh Tuna Salad

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

420



Fennel Salad

Crispy fennel with sweet orange, celery, Taggiasche olives, and radish, tossed in lemon and extra virgin olive oil.

350



Grilled Vegetable Salad

Grilled seasonal vegetables with chimichurri dressing.

420



Green Beans Salad

Thinly sliced sweet green beans mixed with julienned green apples, drizzled with vinaigrette dressing.

350



Marinated Chicken Salad

Mixed greens with vine tomatoes, pumpkin, crispy Jerusalem artichoke, mushroom, and marinated chicken, finished with tartar sauce.

420



Classic Italian Sausage Salad

Italian sausage with rocket, vine tomatoes, Parmesan shavings, and balsamic 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

Dolce Salato

Mixed greens complemented by sweet green apples, caramelized walnuts, and delicate shavings of Parmesan, finished with a luscious balsamic vinegar reduction dressing.

290

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



Garganelli Lamb Ragu

“Penne al pettine,” fresh homemade penne with 6-hour braised Australian lamb ragù, Pecorino, and lentils from Castelluccio, Umbria.

480



Agnolotti del Plin

Fresh hand-pinched pasta pockets from Piedmont, filled with meat and Parmesan fondue, offering a taste of tradition in every bite.

480



Orecchiette

Homemade orecchiette from Puglia, served with Italian sausage and saffron béchamel.

420



Tagliolini al Tartufo Nero

Tagliolini with Black Truffle

Handmade fresh tagliolini pasta, delicately tossed with light butter and sliced black truffle.

820



Tagliolini Prawns

Fresh handmade tagliolini with prawns, garlic, and lobster bisque, finished with lemon and herbs.

480



Risotto ai Frutti di Mare

Seafood risotto with Arborio rice, white wine, and lobster bisque, topped with shrimp, mussels, clams, and squid, seasoned with garlic, herbs, and lemon.

620



Seafood Cartoccio

Oven-Baked Seafood Linguine Italian red prawns, calamari, tiger prawns, clams, and mussels in a rich prawn bisque—tomato sauce. Chef's Recommendation: Linguine or Spaghetti Sharing for 2 or 4 Pax x2 980 | x4 1

1,790



Paccheri ai Frutti di Mare

Fresh pasta from Campania with clams, mussels, prawns, calamari, scallops, and seabass, finished with tomato, garlic, lobster bisque, and white wine.

580

La Pasta

Special Pasta

Chef's Signature Umami Tomato Spaghetti

Chef's Signature Umami Tomato Spaghetti

A house specialty that elevates the classic Italian favorite — artisanal pasta tossed in a rich tomato sauce, slow-cooked to unlock layers of natural umami, finished with the Chef's signature touch.

680





Mediterranean Wild-Caught Seabass Fillet

Mediterranean Wild-Caught Seabass Fillet
with Spinach, Grilled Asparagus & Jerusalem Artichoke

1,200



Grilled Seafood Platter

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

Served with homemade tapenade olives, orange emulsion, and smoked chili sauce.

Sharing for 2-3 Pax
1,700



Diet's of Antone

iO Branzino (Italian Seabass)

Wild-caught Italian seabass, with options for grilling, oven-baking, or sea salt crust. Served with grilled thinly sliced zucchini, eggplants, mushrooms, and asparagus.

Available as a fillet upon request.
420 / 100g

Piatti D'Autore

Our Specials

Tzigoiner

A traditional meat dish from Valtellina.

Grilled thin slices of marinated beef tenderloin, finished in the oven, and served with a variety of the Chef's signature sauces and seasonal grilled vegetables.

1,350





Grilled New Zealand Lamb Rack

Grilled New Zealand Lamb Rack with Jerusalem Artichoke Purée

1,150



Grilled iO Signature Chicken

iO Signature Chicken 12-hour marinated half free-range chicken, grilled with paprika potatoes and peperonata.

560



Brasato di Manzo (Braised Beef)

6-Hour Slow-Braised Girello (Oyster Blade Cut) Braised in dark beer, served with mashed potatoes and crispy leeks.

580



Grilled Tomahawk (1.2kg)

Charcoal-Grilled Australian Beef Premium grass-fed cut, served with seasonal vegetables, Dijon & whole grain mustard, chimichurri, and smoked onion BBQ. Choice: Gorgonzola, Mushroom, or Green Peppercorn Sauce Sharing for 4-5 Pax

480 / 100g



Grilled Ribeye (380g)

220-Day Aged Ribeye (Australian Grass-Fed) With peppercorn sauce and hand-cut potatoes. Choice: Gorgonzola or Mushroom Sauce

1,490



Grilled IO Grass-Fed Striploin Steak (380g)

Grilled Striploin (Australian Grass-Fed) with rosemary potatoes, Dijon mustard, garlic confit, smoked onion BBQ. Choice: Gorgonzola, Mushroom, or Green Peppercorn Sauce

1,500



Wagyu Beef Tenderloin

Wagyu Beef Tenderloin with Celeriac Purée, Mustard Crust, Nebbiolo Wine Sauce & Potato Fondant

1,450

Diet's of Future

il Dolci

Dessert



Homemade Ice Cream

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

- Chocolate
- Vanilla
- Espresso

190/ Scoop

Seasonal Sorbet

150 / Scoop



La Mafalda

La Mafalda
Hazelnut Parfait
with Chocolate
Mousse & Praline
Nougat

380



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



Bignè

Crunchy Bignè
filled with Fresh
Lemon Granita,
White Chocolate
Cream & Amalfi
Lemon Custard

420



Warm Apple Strudel

Warm Apple Strudel
served with
Homemade Ice
Cream of Choice

420

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 Bar



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

Mineral Water Still / Sparkling	190
Tonica, Organic Italian Tonic Water	180
Limonata, Organic Italian Sparkling Lemon	180
Aranciata, Organic Italian Sparkling Orange	180
Melograno, Organic Italian Sparkling Pomegranate	180
Juices	250
Soft Drinks	90
Tea Selection (Iced or Hot)	160

APERITIF/COCKTAILS

Classic Cocktails	From 290
Vermouth Red/White	290
Bellini Peach	290
Rossini Strawberry	290
Mimosa Orange	290
Garibaldi Campari Orange	290
American	290
Negroni	320
Negroni Sbagliato	320
Spritz Aperol/Campari	320
Pink Spritz Rose	320
Blue Spritz Curaçao	320

BEER

IO Draft Lager Beer	1/2 Pint 135	1 Pint 260
Peroni/ Menabrea 330ML	290	
Baladin Craft Beer ISAAC/NORA 330ML	390	

DIGESTIF/LIQUOR/DISTILLATES

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

CAFFETERIA

Espresso/Macchiato	80
Espresso Doppio/Americano	180
Cappuccino/Caffè Latte/Flat White	180
Mocha/Ciocolata (Hot or Iced)/Affogato	220
Coffee Cocktails	290





Grazie di Cuore



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