



# Why Not?



Italian Restaurant & Wine Bar



[www.whynotchiangmai.com](http://www.whynotchiangmai.com)

## Premium Cheeses Promotion of the month

### TESTUN AL BAROLO by Beppino Occelli

50g - 190 € / 100g - 350 €

Country of Origin: Italy  
Milk Type/Treatment: Raw Sheep/Goat

#### THE FLAVOR EXPERIENCE

The grape must, left behind by the alcohol distilling process is pressed into the mold to preserve moisture and to add the flavor of the cheese. The must overripens, but in a good way: the effect is sweet and then cutting to the tongue.

Both dense and crisp at the same time when eaten with the rind. A fresh grape sweetness upfront gives way to the deep dark sheepy undertone that lingers below the surface.

### Occelli in CHESTNUT LEAVES

50g - 190 € / 100g - 350 €

Country of Origin: Italy  
Milk Type/Treatment: Raw Sheep/Goat

#### THE FLAVOR EXPERIENCE

Occelli in foglie di Castagno (in Chestnut leaves) is produced from goat's or sheep's and cow's milk in quantities that vary according to the availability of the season. This cheese is left to ripen for about a year and a half. The wheels are then wrapped in chestnut leaves which transform them and imbue them with a strong and exceptional flavor. It goes well with important Longanesi but it also with important dark, soft beer too.

### CASTELMAGNO D.O.P. by Beppino Occelli

50g - 160 € / 100g - 280 €

Country of Origin: Italy  
Milk Type/Treatment: Raw Cow

#### THE FLAVOR EXPERIENCE

It is characterized by a pleasing aromatic bouquet, which reveals the pleasant acid of lactic fermentation, dry forage of mountain, and the moist and fresh room used for ripening it. After satisfying sight and smell, the taste of Castelmagno does not result to be disappointing as far as flavor, with its savory taste, which becomes spicy and strong in the most mature cheeses. This happens thanks to the careful selection of raw cow's milk, with small additions of sheep's and goat's milk.

Tasting selection of the 3 cheeses - 300 €

# "TONIGHT SPECIALS"

## A - "INSALATA DI MOSCARDINI"

Marinated **Italian Baby Octopus** salad, with potatoes, black olives, cherry tomato, extra virgin olive oil & parsley - **210 B**

สลัดปลาหมึกขนาดเล็ก ไส้มันฝรั่ง,มะกอกดำ,มะเขือเทศเชอร์รี่,น้ำมันมะกอกบริสุทธิ์และพาสเลย์

## B - "PEPATA DI COZZE"

Fresh **French Black Mussels** "Moules de Bouchot" sautéed with black pepper & parsley in white wine, served with toasted bread - **210 B**

หอยแมลงภู่สดจากฝรั่งเศส ผัดกับไวน์ขาว เสิร์ฟพร้อมขนมปังปิ้ง

## C - "MEZZI PACCHERI RIGATI AL NERO DI SEPPIA CON RANA PESCATRICE"

Premium pasta **Squid ink half Rigatoni** "Grognano" with **French Wild Monkfish**, zucchini & cherry tomatoes in a light tomato-cream sauce

**290 B**

พาสต้าเส้นตัว ไส้หมึกปลาหมึก(จากฝรั่งเศส), ชูกิ้นและมะเขือเทศเชอร์รี่ ซอสมะเขือเทศผสมครีมซอส

## D - "FIDANZATI TRICOLORE CON RAGU' DI CINGHIALE"

Three color, twisted shaped pasta "Grognano" with **Wild Bear ragout** in a tomato sauce - **260 B**

พาสต้ารูปนกพิราบสามสี ซอสหมูเทศเนื้อหยาบ

## E - "TAGLIATA DI MANZO ARGENTINA"

Grilled **Black Angus Rib Eye** (250g) from **Argentina**, sliced and served on a bed of rocket salad and topped with **shaved parmesan** cheese and

balsamic cream; sautéed potatoes on the side - **390 B**

สเต็กริบอาย(จากอาร์เจนตินา), เสิร์ฟพร้อมผักโขมสด, พาร์มีซานชีสและซอสครีมมันฝรั่ง

# CHEESE A LA CARTE

50g / 100g

## T) Parmigiano Reggiano (Italy)

180 B / 280 B

hard, granular texture - aged up to 36 months - Source of milk: Cow  
has a sharp, complex fruity/earthy taste with a strong savory flavor



## D) Grana Padano (Italy)

100 B / 180 B

soft, slightly grainy texture - aged up to 24 months - Source of milk: Cow  
has a similar flavor to parmigiano reggiano but milder

## G) Taleggio (Italy)

100 B / 180 B

soft, smooth ripened texture - aged up to 40 days - Source of milk: Cow  
has a strong aroma but a mild flavor and a fruity tang



## I) Gorgonzola (Italy)

100 B / 180 B

soft and creamy texture - aged up to 4 months - Source of milk: Cow  
can be buttery or firm, quite salty, with a "bite" from the blue veining

## P) Provolone (Italy)

100 B / 180 B

soft, hard texture - aged at least 4 months - Source of milk: Cow  
all fat cheese with smooth skin and a distinctive sharp taste



## Pecorino Sardo (Italy)

110 B / 190 B

soft firm texture - aged up to 24 months - Source of milk: Sheep  
rich and salty flavor with a strong "bite" to it

## Premium Cheeses by Beppino Occelli (Italy)

190 B / 350 B

Various flavors and the aging in these premium cheeses by one of the best cheese-makers in Italy. Chestnut and tobacco leaves, the scent of mountain hay, natural vanilla, the infusion of black pepper and pink pepper, the Barolo wine, the wheat and bran of the mill of Valcasotto, mature and enrich these cheeses which in the end find their best place in the great wine! Ask our staff for the available selection.



## Comté (France)

100 B / 180 B

granular texture - aged 5 to 6 weeks - Source of milk: Cow  
rich and fruity flavor with a creamy texture

## Comté (France)

110 B / 190 B

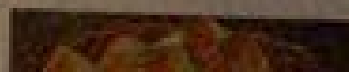
creamy texture - aged at least 3 weeks - Source of milk: Cow  
slightly sweet taste and a slightly fruity smell



## Manchego (Spain)

120 B / 220 B

compact with buttery texture - aged up to 24 months - Source of milk: Sheep  
distinctive flavor but not too strong, creamy with a slight piquancy



# CHEESE A LA CARTE

100g / 100g

## C1) Parmigiano Reggiano (Italy)

180 B / 260 B

Hard, granular texture - aged up to 36 months - Source of milk: Cow  
Has a sharp, complex buttery/savory taste with a strong savory flavor.



C1

## C2) Grana Padano (Italy)

100 B / 180 B

Hard, slightly grainy texture - aged up to 24 months - Source of milk: Cow  
Has a similar flavor to parmigiano reggiano but milder.

## C3) Taleggio (Italy)

100 B / 180 B

Soft, smooth ripened texture - aged up to 40 days - Source of milk: Cow  
Has a strong aroma but a mild flavor and a fruity tang.



C3

## C4) Gorgonzola (Italy)

100 B / 180 B

Soft and creamy texture - aged up to 4 months - Source of milk: Cow  
It can be buttery or firm, quite salty with a "bite" from its blue veining.



C4

## C5) Provolone (Italy)

100 B / 180 B

Semi-soft texture - aged at least 4 months - Source of milk: Cow  
Is a tall for cheese with smooth skin and a distinctive sharp taste.

## C6) Pecorino Sardo (Italy)

110 B / 190 B

Hard and firm texture - aged up to 24 months - Source of milk: Sheep  
Has a rich and salty flavor with a strong "bite" to it.

## C7) Premium Cheeses by Beppino Occelli (Italy)

190 B / 350 B

It is all about flavors and the aging in these premium cheeses by one of the best cheesemakers in Italy. Chestnut and tobacco leaves, the scent of mountain hay, natural rennet, the combination of black pepper and pink pepper, the Barolo wine, the wheat and bran of the one mill of Valenotto, mature and stretch these cheeses which in the end find their best stretch in the great wheat. Ask our staff for the available selection.



C7

## 8) Brie (France)

100 B / 180 B

Soft - ripened texture - aged 5 to 6 weeks - Source of milk: Cow  
Has a rich and buttery flavor with a creamy texture.

## 9) Camembert (France)

110 B / 190 B

Soft and creamy texture - aged at least 3 weeks - Source of milk: Cow  
Has a milky sweet taste and a slightly fruity smell.



## 10) Manchego (Spain)

120 B / 220 B

Soft and compact with buttery texture - aged up to 24 months - Source of milk: Sheep

Has a distinctive flavor but not too strong, creamy with a slight peppery.



Basket of bread (French baguette) ... 45 B

Basket of homemade Pizza bread ... 30 B

# COLD CUTS A LA CARTE

50g / 100g

## 1) Salame Milano

Ground beef & pork meat, seasoned with garlic, salt and pepper  
 Maturing process: 2 to 3 months  
 This salame has a moist and delicate taste

100 B / 180 B



P1

## 2) Salame Napoli

Ground pork meat, seasoned with herbs and red chili  
 Made in with a garlic smothering process this salame has a strong aroma  
 and a delicate appearance

100 B / 180 B



## 3) Salamino Piccante

Ground pork meat seasoned with garlic and chili powder  
 This salame has a strong spicy flavor

100 B / 180 B



P4

## 4) Mortadella

Ground pork meat seasoned with salt, pepper, pepper milk, parmesan  
 and other spices - has a delicate meat taste

90 B / 160 B

## 5) Coppa di Parma

Ground pork neck meat seasoned with salt, pepper and other spices  
 and 3 to 6 months, has a moist and distinctive aroma, while the taste is delicate and  
 fresh

110 B / 190 B



P5

## 6) Speck

dry - ground pork leg meat seasoned with different spices  
 salted and aged for at least 3 months, it has a smoky and spicy flavor

110 B / 190 B

## 7) Prosciutto Crudo

dry - ground pork leg meat seasoned with salt and other spices  
 and at least 8 months, has a salty and aromatic flavor

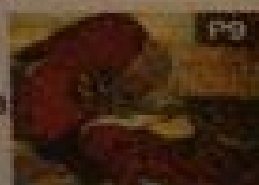
100 B / 180 B



## 8) Prosciutto di Parma DOP - 24 months

dry - dried pork leg meat seasoned with salt and other spices  
 and at least 12 months, has a velvety smooth texture and a salty sweet taste

160 B / 280 B



P8

## 9) Bresaola

dry - dried beef meat seasoned with salt & spices  
 and for two - three months, made from top round beef, is lean & tender  
 & a rich meaty flavor

220 B / 410 B

## 10) Prosciutto Cotto Italiano

lean cooked ham, contains many carefully chosen aromatic herbs,  
 usually slow dryers cooking reaches the heart of the meat  
 is Italian cooked ham, does not contain lactose, milk protein, gluten or added  
 phosphates

90 B / 160 B



P10

Basket of bread (French baguette)... 45 B

Basket of homemade Pizza bread... 30 B

# ANTIPASTI

## VEGETARIAN:

1) **Parmigiana di Melanzane** 120 B / 210 B

Eggplant, mozzarella, tomato sauce & parmesan cheese  
มะเขือยาวอบชีสซอสซอสมะเขือเทศและชีสพาร์มาเชซ

2) **Carciofi Ripieni** 150 B

Artichokes stuffed with mushroom & ricotta cheese in a tomato sauce  
ผักขี้เหล็กอบชีสและเห็ดในซอสซอสมะเขือเทศ

3) **Timballo di Spinaci** 100 B

Baked Spinach topped with parmesan cheese & mozzarella  
ผักโขมอบชีส

4) **Arancini di Riso al Tartufo** 140 B

Deep fried risotto ball with cheese, topped with truffle-honey sauce  
ข้าวไรซอตโตทอดชุบชีส ทอดแล้วราดซอสทรัฟเฟิลและน้ำผึ้ง

5) **Bruschetta al Brie** 150 B

Baked Brie with truffle-honey sauce served on toasted bread  
ชีสอบทรัฟเฟิลและน้ำผึ้ง ราดบนขนมปังที่ทอดแล้ว

6) **Verdure alla Griglia** 120 B

Mix grilled vegetables  
ผักย่าง

7) **Bruschetta Classica** 100 B

Toasted Bread topped with diced tomatoes, basil, garlic & olive oil  
ขนมปังอบ ราดด้วยมะเขือเทศสับ ผักชีฝรั่ง กระเทียม และน้ำมันมะกอก

8) **Piatto di Olive** 150 B

Mixed Italian olives marinated with olive oil, garlic & chili  
ถั่วลิสงอิตาลีผสมกัน ราดด้วยน้ำมันมะกอก กระเทียม และพริก

## FISH:

11) **Sauteed Clams** 140 B

With garlic, chili & white wine  
หมกด้วยกระเทียม พริก และไวน์ขาว

12) **Shrimp Cocktail** 140 B

กุ้งสดชุบซอสสลัด

13) **Salmon Carpaccio** 160 B

Marinated & served with rocket salad  
เนื้อปลาแซลมอนสดโรยสมุนไพร น้ำมันมะกอก และซอสสลัด

14) **Octopus Carpaccio** 160 B

Extra virgin olive oil, parsley and black olives  
เนื้อปลาหมึกดิบโรยสมุนไพร น้ำมันมะกอก, พริกขี้หนู และถั่วลิสงดำ

15) **Smoked Salmon With Cheese** 190 B

Smoked salmon rolled & stuffed with cream cheese  
เนื้อปลาแซลมอนรมควันม้วนสอดไส้ด้วยครีมชีส



# ANTIPASTI

## MEATS:

### 21) Sauced Foie Gras

430 B

Duck liver served with rocket salad & cherry tomatoes  
 อกเป็ดทอดเสิร์ฟพร้อมสลัดโรสและมะเขือเทศสีดา



### 22) Beef Carpaccio Gorgonzola

150 B

Thin sliced raw beef topped with blue cheese sauce & rocket salad  
 เนื้อวัวสดที่หั่นเป็นชิ้นบางๆ ท็อปด้วยซอสชีสสีน้ำเงินและสลัดโรส

### 23) Beef Carpaccio Classico

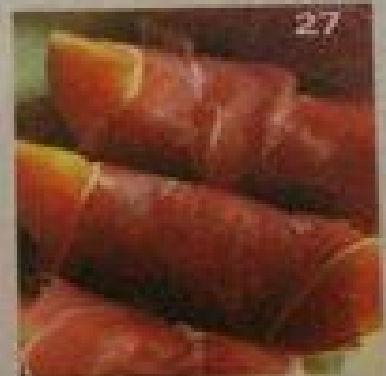
150 B

Thin sliced raw beef with olive oil, parmesan cheese & rocket salad  
 เนื้อวัวสดที่หั่นเป็นชิ้นบางๆ ใช้น้ำมันมะกอกชีสพาร์มาซานและสลัดโรส

### 24) Bresaola - Dry Beef Carpaccio

280 B

Thin sliced dry beef with shaved green apples, parmesan cheese & rocket salad  
 เนื้อวัวแห้งที่หั่นเป็นชิ้นบางๆ ใช้น้ำมันมะกอกแอปเปิ้ลเขียวที่หั่นเป็นแว่นชีสพาร์มาซานและสลัดโรส



### 25) Polpette al Pomodoro

150 B

Homemade meatballs served with tomato sauce & basil  
 ลูกเนื้อที่ทำเองเสิร์ฟพร้อมซอสมะเขือเทศและใบโหระพา

### 26) Salsiccia al Vino Rosso

160 B

Italian spicy pork sausage in red wine sauce  
 ลูกหมูรสเผ็ดเสิร์ฟพร้อมซอสไวน์แดง

### 27) Prosciutto e Melone

220 B

P Parma ham & melon  
 แฮมพาร์มาและเมลอน

### 28) Assorted Cheese & Salami

360 B

Selection of imported cheeses & cold cuts  
 ภาชนะใส่ชีสนำเข้าและเนื้อเค็ม



Basket of bread (French baguette)...45 B  
 Basket of homemade Pizza bread...30 B





# SALADS

ALL VEGAN

- 800 Caper** 1200 B / 1000 B  
 Tomato, Cucumber, avocado, olive oil, balsamic dressing, croutons
- 800 Cucumber Salad** 1000 B / 700 B  
 Cucumber, tomato, avocado, & green onion dressing
- 800 Cucumber Vinaigrette** 1000 B / 700 B  
 Cucumber, tomato, avocado, olive oil, balsamic dressing
- 800 Mediterranean Salad** 1000 B / 700 B  
 The classic mediterranean salad, cucumber, tomato, avocado, olive oil, balsamic dressing, croutons



# SOUPS

- 800 Minestrone** 1200 B  
 Tomato, onion, carrot, celery, zucchini, & beans
- 800 Zuppa di Funghi** 1200 B  
 Mushroom, onion, carrot, & celery
- 800 Minestrone di Primavera** 1200 B  
 Tomato, onion, carrot, & celery
- 800 Pasta e Fagioli** 1400 B  
 Pasta, tomato, onion, carrot, & beans
- 800 Minestrone di Zucca** 1200 B  
 Pumpkin, onion, carrot, & celery



# PASTA

41) Spaghetti Carbonara 160 B

Spaghetti with creamy sauce, pancetta, cheese, Egg & Cream Sauce  
 Spaghetti con salsa cremosa, pancetta, formaggio, tuorlo d'uovo e panna acida



42) Rigatoni Bolognese 160 B

Meat & Pork Ragu in a Tomato Sauce  
 Ragu di carne e prosciutto in salsa di pomodoro

43) Fusilli al Salmone 190 B

Salmon Cream Sauce  
 Salsa cremosa al salmone



44) Penne Putanesca 170 B

Italian Anchovy, "Garlic" Italian Black Olives,  
 Chili and Tomato Sauce  
 Penne con salsa di acciughe, olive nere, peperoncino e salsa di pomodoro

45) Rigatoni Gorgonzola 180 B

Italian Blue Cheese & Cream Sauce  
 Ragu di formaggio gorgonzola e panna acida

46) Fettuccine al Pesto 180 B

Homemade Basil Sauce  
 Salsa di pesto fatto in casa



47) Black Spaghetti Seafood 260 B

Squid Ink Pasta with Mix Seafood & Tomato Sauce  
 Pasta di inchiostro di seppia con crostacei e salsa di pomodoro

48) Spaghetti Kimono 240 B

Spaghetti with spicy Seafood Only - Thai Fusion!  
 Spaghetti con crostacei e salsa di curry



49) Spaghetti alle Vongole 220 B

Spaghetti with clams in white wine sauce  
 Spaghetti con vongole e salsa di vino bianco

50) Orecchiette alla Norcina 240 B

Little ear shape pasta with Italian spicy sausage  
 Pasta a forma di orecchio con salsiccia piccante e salsa di pomodoro



# LASAGNE

51) Lasagna Classica 200 B

Cheese & Bolognese Sauce  
 Salsa di pomodoro e carne con formaggio

52) Spinach Lasagna Vegetarian 220 B

Cream of Ricotta & Artichokes and  
 a Tomato-Mushroom Sauce  
 Salsa di pomodoro e funghi con ricotta e spinaci



53) Lasagna al Salmone 260 B

Cheese & Salmon  
 Salsa di pomodoro e salmone

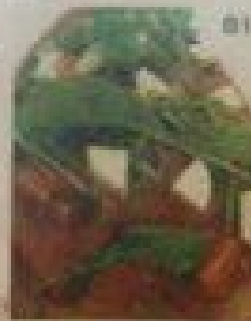


# GOURMET PASTA

THE FOLLOWING PASTAS ARE MADE USING SOME OF OUR FAVORITE INGREDIENTS IMPORTED FROM ITALY AND SOME OF THE BEST PASTA BRANDS ON THE MARKET

**81) Paccheri Primavera 230 B**

Big Rigatoni Pasta with Zucchini and Cherry Tomatoes in a Tomato Marinara Sauce. Topped with Shaved Feta and Fresh Italian Basil.   
 Paccheri pasta with zucchini and cherry tomatoes in a tomato marinara sauce. Topped with shaved feta and fresh Italian basil.



**82) Orecchiette Tricolore 230 B**

Little Ear Shaped Pasta with Prosciutto, San Daniele Truffle, Anchovies, Garlic, Olive Oil & Fresh Young Chive Oil.   
 Little ear shaped pasta with prosciutto, San Daniele truffle, anchovies, garlic, olive oil, and fresh young chive oil.

**83) Fusillotti Piccanti 240 B**

Piccanti Shell pasta with Italian pork sausage, Tomato (spicy pork sausage pasta) & chive sausage.   
 Piccanti shell pasta with Italian pork sausage, tomato, and chive sausage.



# HOMEMADE PASTA

**84) Pappardelle all'Anatra 230 B**

Wide egg fettuccine pasta with duck ragout in a tomato sauce.   
 Wide egg fettuccine pasta with duck ragout in a tomato sauce.



**85) Gnocchi Gorgonzola e Noci 230 B**

Puffy dumpling pasta with gorgonzola cheese & walnuts.   
 Puffy dumpling pasta with gorgonzola cheese and walnuts.

**86) Pansotti alle Noci 240 B**

Big Ricotta pasta stuffed with ricotta cheese & spinach in a walnut sauce.   
 Big ricotta pasta stuffed with ricotta cheese and spinach in a walnut sauce.



**87) Tortellini al Parmigiano 250 B**

Spinach ricotta stuffed with ricotta cheese & spinach in a parmesan cheese sauce.   
 Spinach ricotta stuffed with ricotta cheese and spinach in a parmesan cheese sauce.



# GRILLED MEATS & FISH

- 60) Chicken Involtino** 220 B  
 Grilled chicken breast stuffed with mushrooms, cheese & ham in a white wine sauce  
 served with roasted potatoes
- 61) Chicken Pizzaiola** 220 B  
 Chicken breast topped with a tomato-mushroom sauce, black olives, capers & oregano  
 served with roasted potatoes
- 62) Spicy Pork Sausage "Loganaja"** 220 B  
 Impressed from Italy, served with roasted & sautéed potatoes
- 63) Pork Spare Ribs** (please allow about 20-30 min. cooking time) 230 B  
 Served with roasted & sautéed potatoes
- 64) New Zealand Lamb Chop (4pc)** 590 B  
 Marinated with Italian herbs & served with roasted potatoes
- 65) Australian Wagyu Rib Eye - grade 5 (about 250g)** 1100 B  
 Marinated & served with roasted potatoes & spinach
- 66) Australian Wagyu Tenderloin - grade 5 (about 180g)** 990 B  
 Marinated & served with roasted potatoes & spinach
- 67) Salmon Fillet** 280 B  
 Marinated with extra virgin olive oil, garlic, herbs & served with roasted potatoes



## SCALOPPINE

- 71) Cream Mushroom Sauce**  
 200 B
- 72) Lemon Sauce**  
 200 B
- 73) Marsala Wine Sauce**  
 220 B
- 74) Saltimbocca (Parma Ham & Sage)**  
 240 B

Chicken	Veal (Assai)
ငါးဇက်	ငါးဂရက်
200 B	320 B
200 B	320 B
220 B	340 B
240 B	360 B





# PIZZA

Traditional Italian Pizza  
(33-35cm/12 inches), cooked in  
our Wood-fire Oven!!

## Italian Classics...

### T1- Margherita

Tomato, Mozzarella & fresh basil  
ซอสมะเขือเทศ, มอสซารีล่าชีส และเบซิล

180 B

T1



### T2- Diavola

Tomato, Mozzarella, Italian spicy salami &  
Italian premium olives  
ซอสมะเขือเทศ, มอสซารีล่าชีส, แฮมรสเผ็ดอิตาลีพรีเมียม และ  
มะกอกอิตาลี

230 B



### T3- Vegetariana

Tomato, Mozzarella, zucchini, eggplant & bell pepper  
ซอสมะเขือเทศ, มอสซารีล่าชีส, ฟัก, มะเขือ และพริกหยวก

230 B

T2

### T4- Capricciosa

Tomato, Mozzarella, Italian cooked ham, artichokes  
& champignon mushroom  
ซอสมะเขือเทศ, มอสซารีล่าชีส, แฮมรสอิตาลี, อาร์ติโชก และ  
เห็ดแชมปิญอง

280 B



### T5- Romana

Tomato, Mozzarella, Italian anchovies & capers  
ซอสมะเขือเทศ, มอสซารีล่าชีส, แฮมรสอิตาลี และไข่เค็ม

280 B

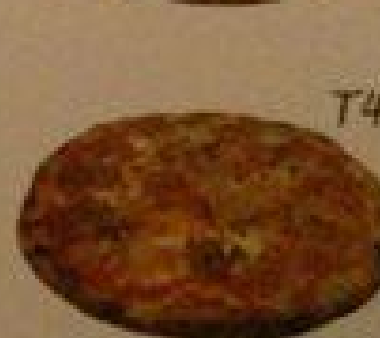
T3



### T6- 4 Formaggi

Mozzarella, gorgonzola, smoked mozzarella  
& shaved parmesan  
มอสซารีล่าชีส, โกลดอสโซลา, ชีสมอสซารีล่ารมควัน และพาร์เมซาน

300 B



### T7- Parma

Tomato, Mozzarella, Parma ham,  
shaved parmesan & rocket salad  
ซอสมะเขือเทศ, มอสซารีล่าชีส, แฮมปาร์มา, พาร์เมซาน และโรเก็ต

320 B

T4

### T8- Gamberi

Tomato, Mozzarella, shrimp, zucchini  
& cherry tomatoes  
ซอสมะเขือเทศ, มอสซารีล่าชีส, กุ้ง, ฟัก และมะเขือเทศ

320 B

T8



# PIZZA

Why Not? Special...

**SP1- Bufalina**

250 B

Tomato, Italian Bufala Mozzarella & basil  
ซอสมะเขือเทศ,ชีสบุฟฟาโลและเบซิล



SP1

**SP2- Dolcevita**

260 B

Tomato, Mozzarella, Italian cooked ham & mascarpone cheese

ซอสมะเขือเทศ, มอสซาเรลล่าชีส, แฮมปรุงสุกและชีสมาสคาพอน



SP2

**SP3- Fume'**

280 B

Mozzarella, smoked mozzarella & speck (smoked ham)

มอสซาเรลล่าชีส, ชีสมอสซาเรลล่ารมควันและแฮมรมควัน



SP3

**SP4- Zola e Porcini**

320 B

Mozzarella, gorgonzola, porcini mushrooms & rocket salad

มอสซาเรลล่าชีส, โทกกานโซลา, เห็ด porcini และสลัดโรสแมรี่



SP4

**SP5- Francese**

320 B

Mozzarella, brie cheese & Parma Ham

มอสซาเรลล่าชีส, เบชีชีสและแฮมปาร์มา



SP5

**SP6- Piccante**

320 B

Tomato, Mozzarella, Italian spicy sausage, nduja, red onion & Italian premium olives

ซอสมะเขือเทศ, มอสซาเรลล่าชีส, ไส้กรอกเผ็ดอิตาลี, นดูจา, หัวหอมแดง และมะกอกอิตาลี



SP6

**SP7- Mediterranea**

340 B

Tomato, Mozzarella, feta cheese, greek kalamata olives, bell pepper & sun dried tomatoes

ซอสมะเขือเทศ, มอสซาเรลล่าชีส, ชีสฟต้า, มะกอกกาลามาตา, พริกหวาน และมะเขือเทศแห้ง



SP7

**SP8- Deliziosa**

360 B

Tomato, Italian Bufala Mozzarella, Coppa di Parma IGP & rocket salad

ซอสมะเขือเทศ, ชีสบุฟฟาโล, คอปป์ปาดีปาร์มา และสลัดโรสแมรี่



SP8

**SP9- Contadina**

420 B

Tomato, Mozzarella, Bresaola (premium dry beef) & porcini mushroom

ซอสมะเขือเทศ, มอสซาเรลล่าชีส, บเรซาโอล่าพรีเมียมและเห็ด porcini



SP9

# PIZZA... MAKE YOUR OWN

Pizza 12" - 180 B

Tomato & Mozzarella

พิซซ่า โดซอสมะเขือเทศและมอซซาเรลล่าชีส ขนาด 12 นิ้ว

## CHOOSE YOUR TOPPINGS

### VEGETABLES & FRUITS ผักและผลไม้

Onion หอมหัวใหญ่	30 B
Mushroom เห็ด	30 B
Broccoli บรอกโคลี	30 B
Zucchini ขูด	30 B
Bell Pepper พริกหวาน	30 B
Spinach ผักโขม	30 B
Pineapple ทุเรียน	30 B
Eggplant มะเขือยาว	30 B
Rocket Salad ใบกุยช่าย	50 B
Italian Olives มะกอกบด	50 B
Capers มะเขือ	65 B
Sun Dried Tomatoes มะเขือเทศแห้ง	65 B
Pesto ซอส	65 B
Artichokes หัวโสน	65 B
Porcini Mushroom เห็ดถั่งเช่า	90 B

### MEATS AND FISH เนื้อหมู, ไก่, ปลา

Italian Cook Ham แฮมลิ้นหมู	65 B
Bacon เบคอน	35 B
Pepperoni เปปเปอร์อนี	65 B
Spicy Sausage ไส้กรอกเผ็ด	65 B
'Nduja (spicy sausage paste)	65 B
Salame ซาลามิ	65 B
Perma Crudo Ham แฮม	65 B
Chicken ไก่	65 B
Anchovies แอนโชวี	65 B
Tuna ทูน่า	65 B
Shrimp อก	65 B
Goppa แซลมอน	65 B

### CHEESES ชีส

Extra Mozzarella มอซซาเรลล่าชีส	65 B
Parmesan พาร์มาซานชีส	65 B
Feta เฟต้าชีส	65 B
Gorgonzola โกลกอนโซลาชีส	65 B
Provolone โพรโวลอนชีส	65 B
Blue ชีส	65 B
Cream Cheese ครีมชีส	65 B



75

## SOFT DRINKS

COKE, DIET COKE, SPRITE, TONIC	30 B
SODA WATER	20 B
WATER	20 B
ORANGE JUICE	60 B
LEMON JUICE	60 B
ICE-CREAM SHAKES	90 B



## ITALIAN MINERAL WATER

- SPARKLING 0.5 lt	95 B
- SPARKLING 1 lt	150 B
- STILL 0.5 lt	50 B
- STILL 1.5 lt	100 B



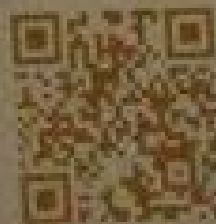
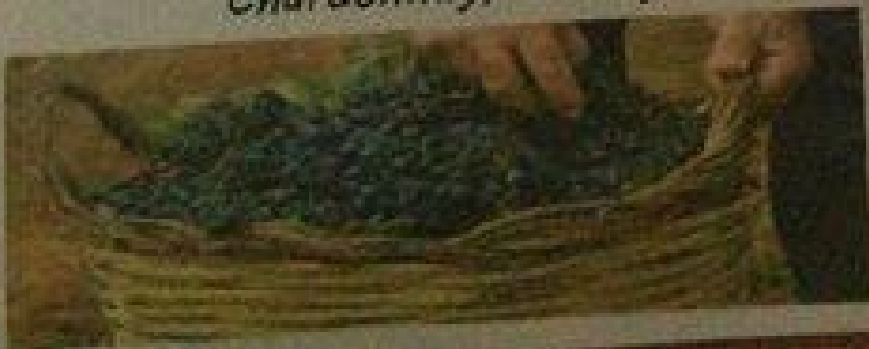
## HOUSE WINE RED OR WHITE

GLASS (150cl)	120 B
1/2 LITER	350 B
1 LITER	640 B

## LOCAL BEERS

SINGHA 0.33 lt	75 B
HEINEKEN 0.33 lt	85 B
CHANG 0.66 lt	95 B
LEO 0.66 lt	100 B

For a complete selection of our wines ask servers for *Wine list*, or go visit our beautiful **WINE CELLAR!!**  
We are the only restaurant in Chiangmai with a selection of more than **300** different wines from all over the **World**: Brunello, Barolo, Amarone, Chianti, Super Tuscan, Bourdeaux, Pinot noir, Cabernet, Merlot, Rioja, Malbec, Carmenera, Pinotage, Champagne, Prosecco, Pinot grigio, Chardonnay, Sauvignon Blanc, etc. etc.

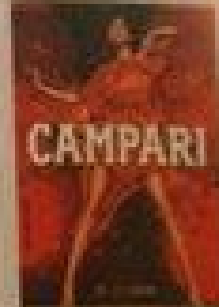


WINE LIST...  
check it out on  
our website!



## ITALIAN LIQUORS

Limoncello <i>(Lemon Liqueur)</i>	100 B
Amari Averna <i>(Bitter Liqueur made with herbs &amp; roots)</i>	120 B
Fernet-Branca <i>(Bitter Liqueur made with herbs &amp; roots)</i>	160 B
Amaretto <i>(Sweet almond Liqueur)</i>	120 B
Aperol Spritz <i>(Aperol, sparkling wine and soda. Great as an aperitif)</i>	160 B
Campari <i>(Bitter Liqueur usually mixed with orange juice or soda served over ice)</i>	160 B
Sambuca Bianca <i>(Lemon anise &amp; herbs Liqueur)</i>	120 B
Sambuca al Caffè <i>(Lemon anise, coffee &amp; herbs Liqueur)</i>	120 B
Mirto di Sardegna <i>(Lemon myrtle Liqueur)</i>	120 B
Vecchia Romagna <i>(Italian Brandy)</i>	120 B



## OTHER LIQUORS

*(prices are per shot: 1.5 ounce - 45ml)*

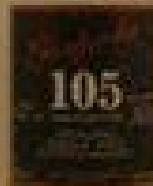
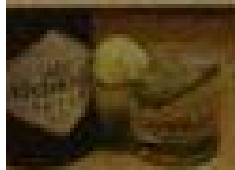
Porto Wine	
Orley Ruby Port	140 B
Cointreau <i>(orange Liqueur)</i>	160 B
Baileys <i>(original Irish cream)</i>	150 B
Gin	
Boker's	120 B
Hendrick's	230 B
Vodka	
Stolichnaya	120 B
Beluga - 'Noble Russian Vodka'	190 B
Udmet - Poland Vodka	250 B



Pastis de Marseille	
Ricard	150 B
Rum 'Flor de Cana' (Nicaragua)	
White, slow aged 4 years	120 B
Gold, slow aged 5 years	120 B
Centenario, slow aged 12 years	220 B
Centenario Gold, slow aged 18 years	320 B
Malibu (coconut rum)	160 B
Tequila	
Blanco	140 B
Reposado	140 B
Patron Anejo	320 B



Whisky	
'The Balmoral' Scotch Whisky doublemalt	
12 years old	290 B
'Glenmorangie' Highland Single Malt	
105 Cask Strength (60%)	390 B
15 years	420 B



# GRAPPERIA

our grappa selection

## SORILEA

Grappa del Monastero - white	120 B
A sud delle muraie - white	180 B
Castorena Riserva 10 years - yellow	280 B

## FRATTINA

Cabernet barrique - yellow	140 B
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## MAROLO

Piemonte - white	150 B
Dedicata al padre - white	200 B

## FANTINEL

Tocai - white	240 B
Picolit - white	240 B

## TOMMASI

Amatore - yellow	280 B
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## COLTRENZIO

Pinot nero - white	280 B
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## CASANOVA DEI NERI

Brunello - white	290 B
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## BEPLITOSOLINI

Prosecco - white	240B
Mosc - white	320B

## GAJA

Barbaresco - white	360 B
Speris - yellow	360 B

## NONNINO

Tradizione - white	120 B
Moscato - white	220 B
Prosecco - white	260 B
Fragolino - white	260 B



## WHAT IS GRAPPA?

Grappa is an alcoholic beverage, a fragrant, grape-based pomace brandy of Italian origin that contains 35%–60% alcohol by volume.

The *flavor of grappa*, like that of wine, depends on the type and quality of the grapes used, as well as the specifics of the distillation process.

Grappa is made by distilling the skins, pulp, seeds, and stems (i.e., the pomace) left over from winemaking after pressing the grapes. It was originally made to prevent waste by using these leftovers.

In Italy, grappa is primarily served as a *digestivo* or *after-dinner drink*. Its main purpose was to aid in the digestion of heavy meals. Grappa may also be added to espresso coffee to create a *caffè corretto*, meaning "corrected coffee". Another variation of this is the *ammazzacaffè* ("coffee-killer"): the espresso is drunk first, followed by a few ounces of grappa served in its own glass.

# HOMEMADE DESSERT

101) Tiramisu 130 B

Traditional Italian Cheesecake  
 101



102) Panna Cotta 120 B

Topped with Passion fruit sauce

103) Chocolate Profiteroles 120 B

Cream puffs stuffed with chantilly cream  
 and topped with chocolate sauce



104) Mousse al Cioccolato 130 B

Chocolate Mousse

105) Trio of Desserts 120 B

A tasting selection of Tiramisu, Panna Cotta & Chocolate Mousse

106) Lava Cake 150 B

Served with gelato (of your choice) or fresh whipping cream



107) Affogato 130 B

Vanilla icecream topped with espresso

## COFFEE

Espresso Italiano 70 B

Cappuccino 90 B

Latte 95 B

Double Espresso 120 B

Espresso Corretto 130 B

(espresso with a shot of grappa)

Caffe' Shakerato 90 B

(iced coffee "Italian style")



"WHY NOT?"

Special ice coffee 150 B

(with coffee liquor)

Ice Tea 50 B

Hot Tea 50 B



# GELATO

Strawberry Cheesecake

สตอว์เบอร์รี่ชีสเค้ก

Durian - Sticky rice

ชาวเหนียวทุเรียน

Banana-Chocolate กล้าม-ช็อคโกแลต

Chocolate Chip ช็อคโกแลตชิพ

Coconut มะพร้าว

Pistacchio พิสตาชิโอ

Rum Raisin รัมเรซิน

Caramel คาราเมล

Vanilla วานิลลา

Hazelnut เฮเซลนัท

Coffee กาแฟ

Mango cheesecake มะม่วงชีสเค้ก

Dark Chocolate ช็อคโกแลต

Macadamia มะคาเดเมีย

Homemade Nutella โฮมเมดนูเทลล่า



Thai Tea ชาเป็น

Mango - Passion Sorbet

มะม่วง-เสาวรส

Peach Sorbet พีช

Strawberry Sorbet สตอว์เบอร์รี่

Pineapple Sorbet สับปะรด

Lychee Sorbet ลิ้นจี่

Lemon Sorbet มะนาว

Orange Sorbet ส้ม

Choose ...

one regular scoop....60 B

- served in cone or cup

one small scoop.....40 B

- served in the cup

- homemade whipping

cream....20 B

## Drunken Gelato...150 B

### LEMON DELIGHT

LEMON SORBET TOPPED WITH "LIMONCELLO"

### THE DRUNKEN STRAWBERRY

STRAWBERRY SORBET TOPPED WITH "TEQUILA"

### COFFEE BLISS

COFFEE ICECREAM TOPPED WITH "SAMBUCA AL CAFFE"

### VODKA PASSION

MANGO - PASSION FRUIT SORBET TOPPED WITH "VODKA STOLI"

### HAZELNUT TEMPTATION

HAZELNUT ICECREAM TOPPED WITH "AMARETTO"

### FRENCHY ORANGE

ORANGE SORBET TOPPED WITH "COINTREAU"

### CARIBBEAN BREEZE

COCONUT ICECREAM TOPPED WITH "MALIBU"

### GOLDEN PINEAPPLE

PINEAPPLE SORBET TOPPED WITH "WHITE RUM"

### CHOCOLATE ADDICTION

DARK CHOCOLATE ICECREAM TOPPED WITH "DARK RUM"

# Why not?

## Italian Restaurant & Wine Bar

Nimmanhemin road  
Soi 11

T.Suthep, A. Muang  
Chiang Mai

Tel.: (053) 289262

OPEN EVERYDAY 5PM TO 11PM

WE DO ACCEPT



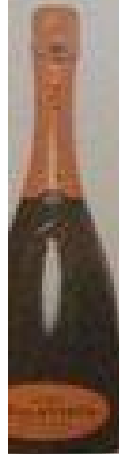
MINIMUM 1,000 BAHT

Visit our website  
[www.whynotchiangmai.com](http://www.whynotchiangmai.com)

# Great Wines

## Promotion of the month

### N.V. - ALMA CUVÉE BRUT FRANCIACORTA, BELLAVISTA



~~2,290 B~~ 1,890 B

Region: Lombardy, Italy

Grape: Pinot Nero 22%, Chardonnay 77%, Pinot bianco 1% - ABV: 12.5%

Tasting Notes:

White, bubbly and percolated mousse. Tiny pearl-like chains forming an obvious crown that lasts. Dynamically fizzy and full of vigour. Bright yellow in colour and luminous with obvious glints of green. The bouquet is characterized by strong minerality. Full and inviting, it embraces hints of sweet ripe fruit, meringue, pastries and candied citrus peel.

Flavour that fully matches the nose, with a creamy, almost crunchy sensation and a texture that combines elegance and lightness, depth and harmony.

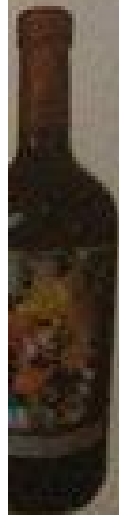
Production: The refinement period for Alma Grand Cuvée is at least 40 months, starting from harvest time.

Critic's Scores:

James Suckling 92/100 - Vinous Antonio Gallo 90/100

Wine Spectator 87/100

### 2010 - GARDA CLASSICO "FRANKIE", PROVENZA



~~1,790 B~~ 1,490 B

Region: Lombardy, Italy

Grape: Sognovese, Grappello A Barbera - ABV: 13.5%

Tasting Notes:

This wine has an austere aspect with a deep, satin and compact red-violet color. The perfume is penetrating with a remarkable pepper and cinnamon aroma. The taste is warm, full with ripe fruits aromas and also with tobacco and spices hints.

Suggested pairings:

The ideal matches are with low cooked meats, roasted meats and vegetables and meats cooked on spits. It is perfect with baked pasta such as lasagna or with lots of molten cheese.

Production: The blend is made by Grappello, Marzemino, Sognovese and Barbera that have to ferment on their peels to produce a modern and important wine. This wine rests for 12 months in barrels of 225 liters to acquire the taste, scent and color.

## Great Wines Promotion of the month

### 3) 2013 - TIZZONERO, LA CARRAIA



~~1,290 B~~ 1,090 B

Region: Umbria, Italy

Grape: Sangiovese & Montepulciano - ABV: 13.5%

Testing Notes:

The "Tizzonero" owes its name to the color depth, and the yields per hectare, rather small. On the nose notes of black cherry, cassia, chocolate, licorice and citrus. On the palate echoes the flavor of volcanic soil and the richness of extract. The impact is soft, juicy and nice persistence. Enjoyable over the lamb chops, pheasant, duck roasted, polenta with cheese.

Critic Scores:

James Suckling 91/100

### 4) 2011 - AMARONE CLASSICO DELLA VALPOLICELLA, ZENATO



~~4,290 B~~ 3,290 B

Region: Veneto, Italy

Grape: 80% Corvina, 10% Rondinella, 10% Oseleta ABV: 16.5%

Testing Notes:

Colour: deep ruby colour, which will develop garnet shadows by aging.

Nose: elegant, warm, spicy, with hints of black cherry, dried fruit, in particular prunes.

Palate: round, velvety and smooth. Serving temperature: serve at 18-20°C, uncork bottle at least one hour before.

Gastronomical combinations: recommended with roasted meat, grilled meat and matured cheeses.

Production: after the harvest, the grapes are carefully selected, and the healthiest ripest fruit is placed in cases in a well-ventilated room to raisin for 3-4 months. After this period the grapes are pressed, left on the skins for 15-20 days at the temperature of 23°-25°C, and fermented till becoming the delicious wine that Amarone is. The wine is aged in oak barrels for 36 months.

Critic Scores:

James Suckling 92/100 - Wine Enthusiast 94/100

Wine Spectator 93/100