



Menu
Menu





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.

250



Meatballs

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

320



Fritto Misto

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

480

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.

Porchetta

Porchetta
S 320 / **L** 580





Antipasti

Starters



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



Lingua Salmistrata

42-hours slow-cooked Australian beef tongue carpaccio served with a refreshing green sauce, smoked scallions, and onions.

520



Garlic Prawns

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

560



Polpo

Grilled Spanish octopus served with rock salt, homemade chimichurri, and orange emulsion.

750

Antipasti

i Taglieri

The Chopping Board



IO Special Selected DOP Italian Cold Cuts

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

1200



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 basic pesto, served with orange emulsion and topped with tapenade olives.

420



Fennel Salad

Crisp fresh fennel combined with sweet orange, celeriac, Taggiasche olives, and red radish, all tossed in a zesty lemon and extra virgin olive oil dressing.

350



Grilled Vegetable Salad

Assorted grilled seasonal vegetables served alongside a flavorful chimichurri dressing.

420



Green Beans Salad

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

Ingredients



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

La Pasta

Special 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.

420



Orecchiette

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

420



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.

480



Tagliolini Prawns

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

480



Agnolotti del Plin

Small hand-pinched pasta pockets from the Piedmont region, filled with a rich meat and Parmesan Fondue mixture, offering a taste of tradition in every bite.

480



Risotto ai Frutti di Mare

Creamy seafood risotto made with slow-cooked Arborio rice infused with white wine and rich lobster bisque, adorned with fresh shrimps, mussels, clams, and squid, delicately seasoned with garlic, herbs, and a hint of zesty lemon.

620

La Pasta

Piatti D'Autore

Special Pasta



Grilled Tomahawk (1.2kg)

A generous cut of premium grass-fed Australian beef, charcoal-grilled to perfection for a robust flavor. Served with seasonal vegetables, Dijon and whole grain mustard, homemade chimichurri, and homemade smoked onion BBQ sauce.

Options: Gorgonzola Sauce, Mushroom Sauce, Green Peppercorn Sauce

Sharing for x4-5 Pax

480 baht / 100g



Tagliolini al Tartufo Nero

Tagliolini with Black Truffle

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

820



Seafood Cartoccio

Oven-baked linguine seafood pasta featuring Italian red prawns, calamari, tiger prawns, clams, mussels, and a rich prawns bisque and tomato sauce.

Chef's Recommendation: Linguine or Spaghetti

Sharing for 2 or 4 Pax

x2 980 | x4 1790



Paccheri ai Frutti di Mare

"Paccheri" – a slap! (In Italian)

Authentic fresh pasta from the Campania region made from durum wheat, served with clams, mussels, prawns, calamari, scallops, and seabass, enhanced with tomato, garlic, lobster bisque, and white wine.

580



Grilled IO Grass-Fed Striploin Steak (380g)

Grilled Australian grass-fed striploin steak served with rosemary potatoes, paired with Dijon mustard, oven roasted garlic confit and homemade smoked onion BBQ sauce.

Options: Gorgonzola Sauce, Mushroom Sauce, Green Peppercorn Sauce

1500



Spicy Roasted Chicken

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

450

Pasta di Tartufo



Bracirole di Maiale (Pork Chop)

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

540



Grilled IO Signature Chicken

IO Chicken Marinated for 12 hours, this tender, boneless half of free-range chicken is grilled to perfection and served with paprika-seasoned potatoes and a vibrant peperonata.

560



Grilled Tomahawk (1.2kg)

A generous cut of premium grass-fed Australian beef, charcoal-grilled to perfection for a robust flavor.

Served with seasonal vegetables, Dijon and whole grain mustard, homemade chimichurri, and homemade smoked onion BBQ sauce. Options: Gorgonzola Sauce, Mushroom Sauce, Green Peppercorn Sauce
Sharing for x4-5 Pax

480 baht / 100g



IO Branzino (Italian Seabass)

1 kg of 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 baht / 100g

Dietetic Signature



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)

Price: 1700



Part of the Future

IO Branzino (Italian Seabass)

1 kg of 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

i Secondi

Maincourse





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.

580



Grilled Ribeye (380g)

220-day aged Australian grass-fed ribeye served with peppercorn sauce and hand-cut potatoes.

Options: Gorgonzola Sauce or Mushroom Sauce

1490



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
1700

is Scandi.

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.

Stracciatella, Parma Ham & Rocket 320

Mascarpone & Truffle 380

Cotto & Mozerella 320



Bruschetta

Bruschetta

Pomodoro, Basilico, EVO 150

Stracchino, Prosciutto Cotto 220

Mozzarella, Funghi 180

Le Pizze

Pizza





Le Pizze

Margherita | 180
 Eggplant Parmigiana | 190
 Cotto e Funghi | 220
 Burrata & Olives | 220
 Diavola (Spicy Salami) | 220
 Taleggio Cheese & Pancetta | 220
 4 Cheese | 220
 Smoked Ham | 220
 Mortadella, Burrata & Pistachio | 220

Half Medium 390

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

Seasonal Sorbet

250 / Scoop

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.

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.

350



Chocolate Lava

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

380



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.

380

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.

300



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	300
Negroni Sbagliato	300
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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