Selected Italian Wheat

96+ hours of fermentation

ORO
PIZZA

PHUKET - THAILAND

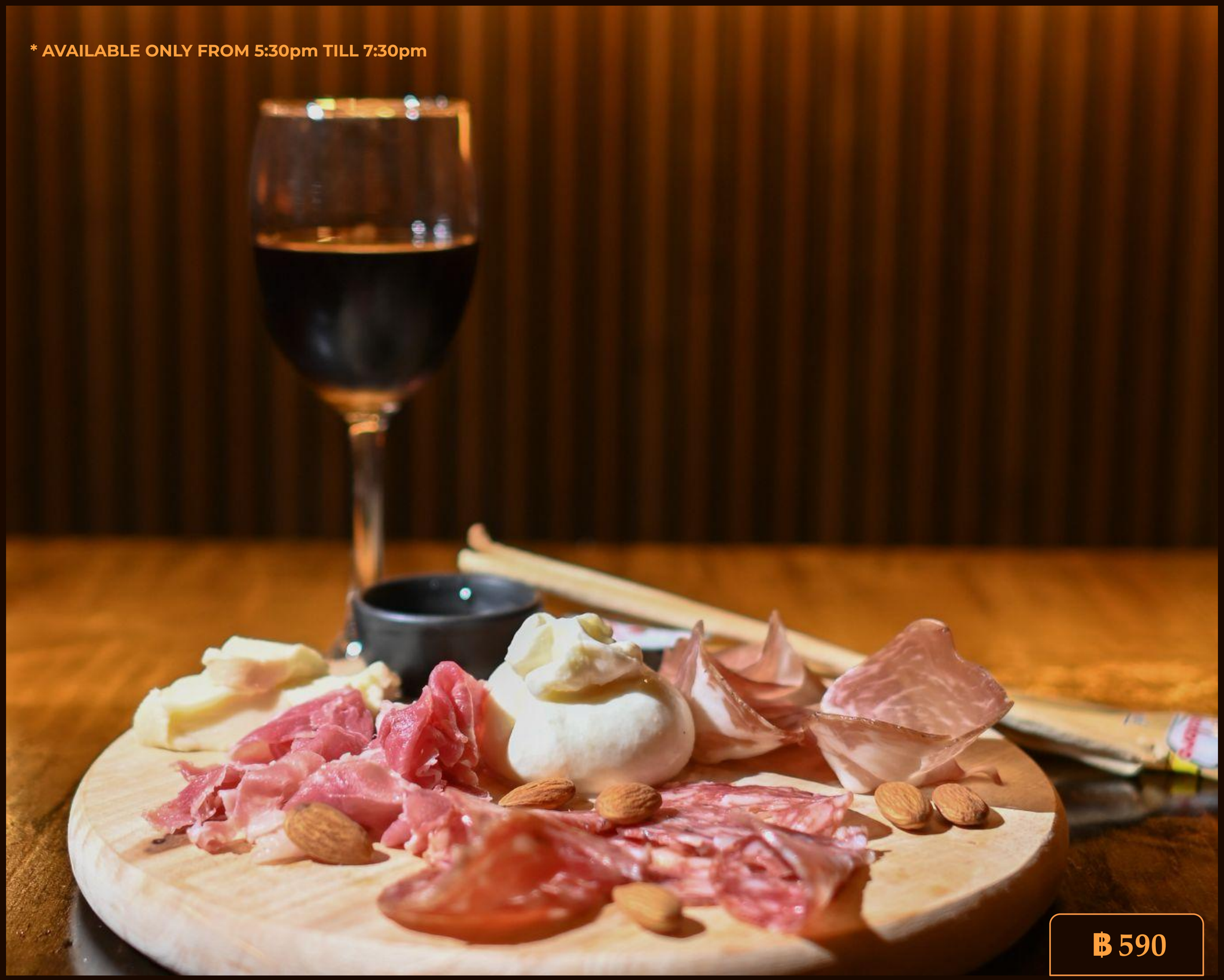
a contemporary expression of Neapolitan pizza

airy cornicione

Italian cooking, carried to Phuket with time, care and a little more air.



Happy Hour TAGLIERE



A refined Italian aperitivo featuring a delicate small Burrata, Taleggio cheese, 18 months aged Prosciutto, Napoli salami, and Coppa ham. Breadsticks, strawberry jam, sweet honey, accompanied by your choice of red or white wine.
A little Italian indulgence, best enjoyed slowly.



ANTIPASTI

“The start is always the most important”

A little taste of Italy to begin, from Italian favourites to tempting bites made to enjoy. Best eaten slowly, with a good glass of wine and the pleasure of sharing with friends.

Bruschetta Stracciatella e Crudo



฿ 320

Multigrain toasted sourdough topped with delicate creamy Stracciatella cheese and 18 months aged Prosciutto. Finished with sweet cherry tomatoes, fresh basil, a drizzle of extra virgin olive oil, and a touch of aged balsamic glaze.

Bruschetta Pomodoro Stracciatella



฿ 220

Multigrain toasted sourdough topped with sweet cherry tomatoes, creamy Stracciatella cheese and fresh basil. Finished with extra virgin olive oil and a delicate touch of balsamic glaze for a simple taste of Italian tradition.

Prosciutto & Melon



฿ 280

Sweet, refreshing melon paired with delicate slices of Italian Prosciutto and fresh rucola salad.

APPETIZERS

ORO truffle fries



Golden crispy medallion fries seasoned with turmeric, freshly grated 24-months aged Parmigiano Reggiano, italian truffle sliced and ORO's signature golden flakes. Served with creamy truffle mayonnaise for an indulgent Italian fusion twist.

APPETIZERS

ORO fries



Crispy golden medallion fries lightly seasoned in turmeric.
A simple, comforting classic, made in-house recipe.



SALADS

“The heart of freshness”

A fresh taste of Italy, where crispy greens, ripe tomatoes, and creamy cheeses come together in simple, beautiful harmony. Light, vibrant, and made to be enjoyed at the beginning of a good meal.

ORO PIZZA

SALADS

Fresh Orange & Olive Salad



฿ 190

Sweet, juicy orange slices paired with dark italian olives, toasted almonds and extra virgin olive oil, finished with freshly cracked black pepper. A refreshing Mediterranean combination of sweet, savoury and delicate bitterness.

ORO PIZZA

SALADS

Burrata & Tomato Salad



Creamy Italian Burrata served with sweet cherry tomatoes, drizzled with extra virgin olive oil and finished with a touch of balsamic glaze. Fresh, vibrant, and mouth watering good.

SALADS

Burrata Prosciutto & Arugula Salad



Creamy Italian Burrata paired with 18 months aged prosciutto slices over a fresh mix of garden salad leaves and arugula rocket, finished with extra virgin olive oil and a delicate balsamic glaze.
A refined combination of freshness, richness, and classic Italian flavour.

ORO Avocado “Gamberoni” salad



Creamy avocado and sweet cherry tomatoes paired with succulent king prawns, brightened with fresh lemon and a hint of shallot. Finished with a touch of genuine 24k gold for an unmistakable ORO signature.

Caesar salad



฿ 390

Crisp Romaine lettuce and tender chicken breast tossed in creamy Caesar dressing, with sweet cherry tomatoes, golden house croutons, and freshly grated 24-month Parmigiano Reggiano. A timeless classic, crafted ORO Style.

ORO
PIZZA

LA PIZZA

96+ hrs of fermentation · cloud crust · 80% hydration

“Crispy but soft, airy and light… You’ll need one more”

At ORO every pizza is crafted with carefully selected ingredients, slow-fermented dough, and a passion for the perfect bite. Light, airy, and beautifully satisfying, made for sharing, but hard to give away.

ORO PIZZA

LA PIZZA

Margherita Verace



Authentic Italian pizza topped with D.O.P. tomatoes, creamy fresh mozzarella, sweet yellow tomatoes, and aged 24-month Parmigiano Reggiano. Finished with extra virgin olive oil for a timeless taste of Italy.

ORO PIZZA

LA PIZZA

Our Pepperoni



Melted fresh mozzarella and rich D.O.P. tomato sauce meet spicy Italian salami, finished with a drizzle of sweet chilli honey for the perfect balance of heat, savoury richness, and sweetness.

ORO PIZZA

LA PIZZA

Prosciutto & Burrata Rocket



฿ 550

D.O.P. tomatoes and creamy fresh mozzarella topped with delicate 18 months aged Prosciutto, luscious Burrata, sweet cherry tomatoes and rocket salad. Finished with a touch of aged balsamic glaze for an elegant balance of freshness and indulgence.

ORO PIZZA LA PIZZA

Goatruffle & Stracciatella



฿ 490

D.O.P. tomato sauce topped, a luxurious combination of creamy mozzarella, delicate goat salami, rich truffle pâté, and silky Stracciatella. Finished with sweet chilli honey for an irresistible harmony of earthy truffle, savoury depth, and delicate sweetness.

ORO PIZZA

LA PIZZA

Five Cheese



฿ 490

A decadent blend of fresh mozzarella, Blue cheese, Taleggio cheese, smoked Scamorza cheese, and aged 24-month Parmigiano Reggiano cheese. Finished with crispy Parmesan cheese for an irresistible contrast of creamy textures, smoky notes, and rich Italian flavour.

ORO PIZZA

LA PIZZA

La Tonnara



D.O.P. tomato sauce topped with tender tuna, distinctive italian olives, and delicate shallots. A Mediterranean-inspired classic celebrating the fresh, savoury flavours of Italy's coastal cuisine.

ORO PIZZA

LA PIZZA

Meat Lover



฿ 570

A generous combination of rich homemade Bolognese, creamy fresh mozzarella, spicy pepperoni, and savoury smoked ham, finished with a delicate yellow tomato dressing. A bold, satisfying celebration of Italian comfort food.

ORO
PIZZA



LA PASTA

"Life is a combination of magic… and pasta"

From timeless Italian classics to comforting favourites, every plate celebrates the simple magic of pasta, made to be savoured slowly and shared with love.

Carbonara



Pasta: Bucatini · Paccheri

Fresh Pasta +50฿: Tagliatelle

฿ 350

Al dente pasta tossed in a velvety sauce of fresh egg yolks and Pecorino Romano cheese, with crispy guanciale and freshly cracked black pepper. A timeless Roman classic, rich, silky, and unapologetically authentic.

Amatriciana



Pasta: Bucatini · Paccheri

Fresh Pasta +50฿: Tagliatelle

฿ 350

Traditional Italian pasta with rich tomato sauce, crispy guanciale, and freshly cracked black pepper, finished with 24 months aged Parmigiano Reggiano cheese and a drizzle of extra virgin olive oil. A bold Roman classic, full of character and authentic Italian flavour.

Boscaiola



Pasta: Bucatini · Paccheri
Fresh Pasta +50฿: Tagliatelle

฿ 390

A comforting Italian classic with savoury Italian sausage and earthy mushrooms, gently enveloped in a rich cream sauce. Finished with extra virgin olive oil and 24-month Parmigiano Reggiano cheese.

Pomodoro & Basilico



Pasta: Bucatini · Paccheri

Fresh Pasta +50฿: Tagliatelle

฿ 290

Al dente pasta coated in a vibrant tomato sauce with fragrant fresh basil and delicate extra virgin olive oil, finished with aged 24-month Parmigiano Reggiano cheese. A timeless Italian classic celebrating the beauty of simplicity and exceptional ingredients.

Homemade Pasta Al Pesto



Pasta: Bucatini · Paccheri

Fresh Pasta +50฿: Tagliatelle

฿ 330

Al dente pasta tossed in our homemade basil pesto, crafted with fresh basil, extra virgin olive oil, almonds, and 24 months aged Parmigiano Reggiano cheese. Finished with delicate shavings of Parmesan for a fragrant, vibrant taste of authentic Italian tradition.

La Merluzzata



Pasta: Bucatini · Paccheri

Fresh Pasta +50฿: Tagliatelle

฿ 370

Al dente pasta with tender cod fillet, sweet cherry tomatoes, and fragrant shallots, delicately sautéed in extra virgin olive oi, finished with fresh parsley and a touch of Italian cured bottarga fish roe. A light, elegant taste of the Italian coast, celebrating the freshness of the sea.

ORO
PIZZA

LA PASTA FRESCA

“Handmade like mama used to”

A timeless Italian tradition, where delicate textures, authentic flavours, and the art of handmade pasta come together in every bite.

ORO PIZZA

LA PASTA FRESCA

ORO Fiorellini Al Tartufo



Delicate truffle-filled fiorellini dressed in rich black truffle sauce and fragrant thin sliced speck. Finished with freshly shaved black truffle, 24 months aged Parmigiano Reggiano cheese, and genuine 24K gold for an indulgent signature ORO experience.

ORO PIZZA

LA PASTA FRESCA

Our Truffle Alfredo



฿ 490

Delicate mushroom-filled Ravioli pasta tossed in a silky butter and Parmigiano Reggiano cheese sauce, finished with freshly cracked black pepper and aromatic truffle. Rich, comforting and unmistakably Italian.

LA PASTA FRESCA

Tortellone Bolognese



฿ 460

Delicate ricotta, spinach, and mascarpone tortelloni enveloped in our slow-simmered homemade Bolognese, crafted with premium beef and pork meat, D.O.P. tomatoes, and aromatic vegetables. Finished with aged 24-month Parmigiano Reggiano cheese for a comforting taste of authentic Italian tradition.

LA PASTA FRESCA

Tortellini Panna & Prosciutto



Delicate prosciutto-filled tortellini enveloped in a silky cream sauce, complemented by savoury smoked ham and finished with aged 24-month Parmigiano Reggiano cheese. A comforting Italian classic elevated with refined simplicity.

LA PASTA FRESCA

Ravioli 4 Cheese



฿ 490

Delicate burrata-filled ravioli enveloped in a rich blend of Sweet Gorgonzola cheese, Taleggio cheese, smoked Scamorza cheese, and aged 24-month Parmigiano Reggiano cheese. An indulgent celebration of Italy's finest cheeses, bringing together creamy textures and deep, savoury flavours.

I SECONDI

“Every great meal deserves a memorable second act”

The heart of the Italian table, where succulent meats, fresh ingredients, and traditional flavours take centre stage. Our secondi celebrate the art of the main course, crafted to be savoured slowly and enjoyed with good company..

Sliced Rib-Eye Steak & ORO fries



฿ 1390

Tender slices of ribeye steak served with ORO's signature golden medallion truffle fries, aged 24-month Parmigiano Reggiano cheese, and delicate truffle threads. Accompanied by fresh broccoli and sweet cherry tomatoes, finished with extra virgin olive oil.

Grilled Chicken Breast



฿ 450

Grilled chicken breast served with golden medallion ORO fries and tender broccoli, accompanied by sweet cherry tomatoes. Finished with freshly grated 24-month Parmigiano Reggiano cheese, extra virgin olive oil, and a delicate balsamic glaze.

Pork Chop ai Ferri



฿ 590

Grilled pork chop served with golden medallion ORO fries, tender broccoli, and sweet cherry tomatoes. Finished with extra virgin olive oil and a delicate balsamic glaze for a perfectly balanced, rustic Italian plate.

ORO
PIZZA

I DOLCI

“Sweetness it’s a memory that stays”

A final touch of indulgence inspired by Italian classics, creamy, delicate, and comforting desserts made to close your meal on a soft, memorable note.

ORO PIZZA

I D O L C I

Artisan Italian Gelato



More Coming Soon…

Chocolate | Vanilla **1 scoop THB89 / 2 scoop THB159**

Indulge in authentic Italian gelato.

Affogato Al Caffè



velvety vanilla gelato crowned with a shot of rich, freshly brewed espresso. The perfect balance of creamy sweetness and intense coffee notes.



IL VINO

“Wine is time, patience and a sense of place”

A carefully selected wine list celebrating Italy’s most iconic regions, from crisp whites to structured reds, each glass tells the story of its land, its grapes, and its people. Meant to be shared, remembered, and slowly enjoyed.

ROSSO (Red Wine)

GLASS / BOTTLE

Insetti D.O.P. Biologico

Abruzzo, Italy | Montepulciano | Cantina Tollo — 400 / 1,500

A smooth, full-bodied red with notes of ripe red berries, violet, and liquorice, balanced by gentle tannins. A natural companion to rich pasta, cured meats, and aged cheeses.

Crono Chianti Riserva

Tuscany, Italy | Chianti — 300 / 1,250

Dry and savoury, with aromas of cherry, dark fruit, and black pepper, followed by a balanced finish with gentle tannins. Beautiful alongside tomato-based pasta, artisan pizza, grilled meats, and mature cheeses.

Chateau M

Rapel Valley, Chile | Cabernet Sauvignon — 1,250

Rich dark fruit meets fresh spice and a subtle herbal character, with firm structure and a satisfying finish. A strong match for grilled or roasted meats, rich meat pasta, and aged cheeses.

Arco Dei Giovi

Veneto, Italy | Amarone — 2,950

A powerful, velvety red with intense aromas of dried fruit, cherry, warm spices, and chocolate. Deep and warming, it pairs beautifully with slow-braised beef, rich pasta dishes, and bold, mature cheeses.

ROSSO (Red Wine)

GLASS / BOTTLE

Insetti Primitivo I.G.T Biologico

Puglia, Italy | Primitivo | Cantina Tollo 1,500

Generous and full-bodied, with ripe black cherry, dried fruit, toasted almond, and warming spice. Velvety tannins lead into a lingering, spicy finish. Excellent with salumi, sausage-based pasta, grilled meats, and rich cheeses.

BIANCO (White Wine)

GLASS / BOTTLE

Botter Delle Venezie D.O.C.

Veneto, Italy | Pinot Grigio — 290 / 1,150

A fresh, dry white with delicate fruity and floral notes, a soft, well-balanced palate, and a clean finish. An elegant match for seafood, fresh salads, and lighter pasta dishes.

Satellite Sauvignon Blanc

Marlborough, New Zealand | Sauvignon Blanc — 350 / 1,400

Bright and refreshing, with lively notes of lemon, lime, mandarin, and fresh herbs. Zesty acidity gives it a crisp finish, making it perfect with prawns, seafood, fresh salads, and lighter dishes.

Poggio Al Tufo I.G.T.

Tuscany, Italy | Vermentino — 1,400

A lively Tuscan white with aromas of ripe and exotic fruits, a delicate fruitiness, and a refreshing, savoury finish. Beautiful with king prawns, seafood, fresh salads, and vegetable dishes.

SPUMANTE

GLASS / BOTTLE

Botter Spumante Brut

Veneto, Italy | Italian Sparkling Wine — 1,090

Fine, lively bubbles with notes of ripe apple, fresh citrus, and delicate hints of brioche. Crisp and refreshing, it's a lovely aperitivo and pairs beautifully with bruschetta, burrata, seafood, and light antipasti.

CHAMPAGNE

GLASS / BOTTLE

Duval-Leroy Brut Réserve

Champagne, France | Pinot Noir, Meunier & Chardonnay — 4,950

Elegant and beautifully balanced, with bright citrus, ripe white fruit, and subtle notes of toasted pastry and spice. Refined yet generous, it's ideal as an aperitivo and pairs wonderfully with king prawns, delicate seafood, and white meats.

KOREAN SOJU

Geonbae Soju Strawberry

360 ml | 12% abv. 150

Delicately sweet and bursting with ripe strawberry aromas, balanced by a refreshing hint of fruitiness. Smooth, vibrant and effortlessly enjoyable.

Geonbae Soju Grape

360 ml | 12% abv. 150

Crisp, fragrant and refreshingly fruity, with delicate Muscat grape notes and a beautifully balanced sweet-and-tangy finish.

Geonbae Soju Peach

360 ml | 12% abv. 150

Soft, fragrant and beautifully mellow, with juicy peach aromas and a gentle sweetness that lingers on the palate.

DRAFT BEER

Tiger

Crisp, refreshing and perfectly balanced. A smooth golden lager with delicate malty sweetness, gentle bitterness and a clean, refreshing finish. Best enjoyed ice cold.

S 89 / M 149 / L 249



LE BEVANDE
SOFT DRINKS

“Sometimes, all you need is something refreshing.”

A little something for every mood, from sparkling bubbles and fresh juices to your favourite soft drinks. Easy to enjoy, perfect alongside a good pizza, and even better when shared around the table.

San Pellegrino

Sparkling Mineral Water (750ml) 129

Lively bubbles and a crisp, refreshing finish, bringing a touch of Italian elegance to the table. The perfect companion to artisan pizza, fresh salads, and rich Italian flavours.

Acqua Panna

Still Mineral Water (750ml) 129

Smooth and refreshing, with a delicate, balanced character and a clean finish. An elegant accompaniment to every course, allowing the flavours of fine Italian cuisine to shine.

Aura Mineral Water 25

Coke / Coke Zero 35

Sprite 35

Singha / Chang Beer 79

Italian Espresso 79

Italian Cappuccino 119