

TRATTORIA PIZZERIA

IL BOLOGNESE

CUCINA TRADIZIONALE EMILIANA

ANTIPASTI

★ **SELEZIONE DI SALUMI S/L** SELECTION OF COLD CUTS SERVED WITH OLIVES B. 460/690

★ **PARMA HAM PREMIUM QUALITY** SERVED WITH STRACCIATELLA AND SOURDOUGH B. 460

★ **POLPETTINE DI MANZO S/L** BEEF MEATBALLS IN TOMATO PARMESAN SAUCE B. 330/460

CARPACCIO DI ROAST BEEF ROAST BEEF CARPACCIO SERVED WITH ROCKET SALAD B. 430

★ **PORTOBELLO CON SALSICCIA E RUCOLA** GRILLED PORTOBELLO MUSHROOM
WITH ITALIAN SAUSAGE AND ROCKET B. 570

★ **CARPACCIO DI RICCIOLA** THINLY SLICED MARINATED YELLOWTAIL FISH B. 420

COZZE ALLA MARINARA BOUCHOT MUSSELS IN WHITE WINE OR ARRABBIATA SAUCE B. 490

FRITTO MISTO DI PESCE CRISPY FRIED SQUID AND PRAWN B. 390

POLIPO ALLA GRIGLIA GRILLED OCTOPUS LEG B. 590

🌿 **POLPETTE DI MELANZANE S/L** EGGPLANT BALLS, WITH TOMATO SAUCE AND STRACCIATELLA B. 330/430

★ 🌿 **FORMAGGI ASSORTITI S/L** SELECTION OF IMPORTED ITALIAN CHEESES B. 460/640

ANTIPASTO MISTO DEL BOLOGNESE SELECTION OF APPETIZERS (LAND OR SEA) MIN. 2 PEOPLE

INSALATE

CAPRESE BURRATA S/L ★ 🌿 B. 450/790

BURRATA CHEESE, ROASTED TOMATO, OLIVES, PESTO

INSALATA DI SPINACI FRESCHI 🌿 B. 350

BABY SPINACH, WALNUT. APPLE. PARMESAN, DR Y TOMATO

INSALATA DI GAMBERI ★ B. 440

GRILL KING PRAWN, FRESH TOMATO, RED ONION, CELERY

INSALATA RUSTICA ★ B. 380

DEEP FRIED SARDINE. ROCKET, RADICCHIO,
RED ONION IN VINEGAR SAUCE

INSALATA DI CESARE S/L

CEASAR SALAD B. 250/320 - ADD CHICKEN OR PRAWN 90 BAHT

INSALATA MISTA S/L 🌿

CLASSIC MIX SALAD B. 190/230 - ADD TUNA 60 BAHT

ZUPPE

LEGUMI ★ 🌿 B. 250

RUSTIC LEGUMES SOUP. LA MON BEANS, LENTILS AND BARLEY

PASSATELLI ★ B. 260

PARMESAN DUMPLINGS SERVED IN CHICKEN CONSOMME

MINISTRONE 🌿 B. 210

MIXED BEANS AND VEGETABLE SOUP B. 210 ADD PASTA: 60

GRANCHIO ★ B. 380

PREMIUM CRAB MEAT IN LIGHT TOMATO BASED SAUCE
AND CHILLI (LIGHTLY SPICY)

FUNGHI E TARTUFO ★ 🌿 B. 340

SMOOTH MUSHROOM SOUP TRUFFLE FLAVORED

★ RECOMMENDED

🌿 VEGETARIAN

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

LE PIZZE ARTIGIANALI

ARTISANAL DOUGH SLOW MATURED UP TO 72 HOURS - ALL PREMIUM INGREDIENTS

◆ PIZZA WITH TOMATO AND MOZZARELLA ◆

★ **PARTENOPEA (AUTHENTIC MARGHERITA)** TOMATO SAUCE ,BUFFALO MOZZARELLA ,EXTRA VIRGIN OLIVE OI,BASIL. B. 430

PARMA & PANNA TOMATO SAUCE,BUFFALO MOZZARELLA,PARMA HAM 24 MONTH,FRESH CREAM,BASIL B. 570

NDUJA TOMATO SAUCE,BUFFALO MOZZARELLA, "NDUJA"SPICY SAUSAGE PASTE FROM SOUTH OF ITALY),
RED ONION, DRY TOMATO, OREGANO B. 530

🔥 **DIABLA** TOMATO SAUCE ,MOZZARELLA SPICY SALAMI ,ITALIAN SAUSAGE CAPSICUM ,BLACK OLIVE,CHILLI(FLAMBE ON REQUEST) B. 530

★ **SARDINE & BURRATA** SLOW COOKED FRESH TOMATO,MARINATED SARDINE,
BASIL,OREGANO,AFTER COOK: BURRATA CHEESE B. 550

PESCATORE TOMATO SAUCE,MOZZARELLA,AUSTRALIAN MUSSELS,PRAWNS,SQUID,PARSLEY,GARLIC,EXTRA VIRGIN OLIVE OIL B. 560

◆ RED PIZZA - ONLY TOMATO ◆

SICILIANA TOMATO SAUCE,EGGPLANTS,CHERRY TOMATOES,ANCHOVIES,CAPERS,BLACK OLIVES,OREGANO B. 340

🌿 **MARINARA** TOMATO SAUCE, GARLIC: ORIGANO, EXTRA VIRGIN OLIVE OIL B. 250

◆ PIZZA BREAD ROSEMARY TOPPED WITH.. ◆

★ **PARMA & STRACCIATELLA** AFTER COOK: PARMA HAM, BURRATA CHEESE, OREGANO B. 620

◆ WHITE PIZZA - ONLY MOZZARELLA ◆

★ 🌿 **CASEARIA 5 CHEESE** BUFFALO MOZZARELLA, SCAMORZA, GORGONZOLA, RICOTTA, PARMESAN B. 580

COTTO & SPINACI BUFFALO MOZZARELLA. FRESH RICOTTA, AFTER COOK: SPINACH, HERBS ROAST HAM B. 510

SPECK GORGONZOLA NOCI MIELE BUFFALO MOZZARELLA,"SPECK" SMOKED COLD CUT,GORGONZOLA, WALNUTS, HONEY B. 630

TIROLESE BUFFALO MOZZARELLA,SCAMORZA CHEESE, "SPECK" SMOKED COLDCUT,PORCINI MUSHROOMS B. 620

★ **TARTUFATA** BUFFALO MOZZARELLA,TRUFFLE SAUCE,PORCINI MUSHROOM,ITALIAN SAUSAGE B. 630

SALSICCIA & GORGONZOLA BUFFALO MOZZARELLA,GORGONZOLA,ITALIAN SAUSAGE, RADICCHIO, TRUFFLE OIL B. 560

◆ PIZZE CLASSICHE ◆

TOMATO & MOZZARELLA ★ 🌿

TOMATO, MOZZARELLA, BASIL B. 310

NAPOLI

TOMATO, MOZZARELLA,
CAPERS,ANCHOVIES B. 380

VEGETARIANA 🌿

TOMATO,MOZZARELLA,ONION,
ZUCCHINI,EGGPLANTS,
CAPISCUM, SPINACH B. 420

3 STAGIONI

TOMATO,MOZZARELLA,1/3 PARMA HAM,
1/3ARTICHOKE,
1/3 HAM & MUSHROOMS B. 530

CAPRICCIOSA

TOMATO, MOZZARELLA,SPICY SALAMI,
HAM,MUSHROOMS, BLACK OLIVES B. 460

BOSCAIOLA

TOMATO SAUCE,MOZZARELLA,
SAUSAGE,MUSHROOMS,ONION B. 430

PRIMAVERA 🌿

TOMATO MOZZARELLA,
AFTER COOK:FRESH MOZZARELLA,
CHERRY TOMATO,ROCKET,RADICCHIO B. 390

CHEF

TOMATO,MOZZARELLA,PARMA HAM,
CHERRY TOMATO,ROCKET,PARMESAN B. 620

CALZONI (FOLDED PIZZA)

CALZONE ALLA NORMA ★ 🌿

PIZZA FOLDED WITH MOZZARELLA,
EGGPLANT, RICOTTA,BASIL,
AFTER COOK: TOMATO,
STRACCIATELLA B. 530

CALZONE CLASSICO

PIZZA FOLDED WITH MOZZARELLA
AND COOKED HAM B. 420

CALZONE FARCITO

PIZZA FOLDED WITH MOZZARELLA,
HAM,MUSHROOMS,RICOTTA,
PARMA HAM B. 530

ADD: HAM. MUSHROOMS, OLIVES: B 70 ITALIAN SAUSAGE, SPICY SALAMI B 100 PARMA HAM B 220

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

Pasta

WITH SEAFOOD

TAGLIOLINI ALLO SCOGLIO

THIN FETTUCCINI SEAFOOD IN WHITE WINE SAUCE B. 550

STROZZAPRETI ALE CANOCCHIE

TRADITIONAL TWISTED HOME MADE PASTA WITH CRAY FISH B. 350

SPAGHETTI ALE SARDINE

ARTISANAL SPAGHETTI WITH SARDINES FROM ADRIATIC SEA, COLATURA DI ALICI (ANCHOVY SAUCE), GARLIC, CHILLI B. 490

LINGUINE ALLE VONGOLE ITALIANE

PASTA WITH FRESH ITALIAN CLAMS (VONGOLE VERACI) B. 580

CAPPELLINI AL GRANCHIO INTERO ★

ANGEL HAIR WITH WHOLE CRAB GARLIC-CHILLY-OIL SAUCE B. 1080

SPAGHETTI ALL'ARAGOSTA ★

ARTISANAL SPAGHETTI WITH WHOLE CANADIAN LORSTER AND WHITE WINE SAUCE B. 1500

RISOTTI

ITALIAN CARNAROLI RICE

NDUJA E SCAMORZA

WITH ITALIAN SPICY SAUSAGE PASTE FROM SOUTH OF ITALY AND SCAMORZA CHEESE B. 420

PORCINI E TARTUFO

WITH PORCINI MUSHROOMS AND TRUFFLE SAUCE B. 550

FRUTTI DI MARE ★

WITH ASSORTMENT OF IMPORTED SEAFOOD B. 560

SALSICCIA UBRIACA ★

IN CHICKEN CONSOMME, TOPPED WITH ONION AND ITALIAN SAUSAGE, IN MERLOT WINE SAUCE B. 530

WITH MEAT

CARAMELLE CROCCANTI ★

HOME MADE PASTA FILLED WITH BLUE CHEESE AND SPECK IN WHITE TRUFFLE AND PARMESAN CREAM SAUCE B. 490

TAGLIATELLE S.GIACOMO

FETTUCCINI WITH S.GIACOMO PARMA HAM, ITALIAN BUTTER, LEMON ZEST B. 510

CAPPELLETTI ★

"LITTLE HAT" PASTA, FILLED WITH MIX MEAT AND PARMESAN, SERVED IN BUTTER AND SAGE SAUCE (OR CONSOMME) B. 490

TORTELLINI EMILIANI

AUTHENTIC SIGNATURE PASTA, FILLED WITH MEAT, SERVED WITH CREAM SAUCE B. 360

LASAGNA BOLOGNESE

HOME MADE LASAGNA WITH BOLOGNESE SAUCE B. 340

TAGLIATELLE SALSICCIA PORCINI E TARTUFO

FETTUCCINI WITH SAUSAGE, PORCINI MUSHROOMS AND TRUFFLE SAUCE B.520

RAVIOLI ALL'OSSOBUCO ★

RAVIOLI FILLED WITH OSSOBUCO MEAT AND SAUCE B.540

VEGETARIAN

RAVIOLI VERDI AL BURRO E SALVIA

SPINACH AND RICOTTA RAVIOLI WITH BUTTER AND SAGE SAUCE B.340

RAVIOLI AI FUNGHI PORCINI

PORCINI RAVIOLI WITH MUSHROOM AND TRUFFLE SAUCE B.480

★ TAJARIN NELLA RUOTA DI PARMIGIANO E TARTUFO

ARTISANAL MADE TAGLIOLINI TOSSED IN PARMESAN WHEEL WITH BUTTER AND FRESH WINTER BLACK TRUFFLE B.1200

SUGHI TRADIZIONALI

CHOICE OF DRY PASTA: SPAGHETTI - PENNE - RIGATONI - LINGUINE - CAPPELLINI

FRESH HOMEMADE: GNOCCHI - RAVIOLI - TAGLIATELLE - TAGLIOLINI - TORTELLINI: ADD B 90

DRY ARTISANAL PASTA: SPAGHETTI MANCINI - RIGATONI FAELLA - FUSILLONI FAELLA : ADD B 99

AGLIO OLIO PEPPERONCINO

GARLIC, OLIVE OIL AND CHILLI PEPPERS
RECOMMENDED PASTA:
SPAGHETTI MANCINI B. 220

CARBONARA

EGG, PANCETTA, PARMESAN
RECOMMENDED PASTA:
SPAGHETTI MANCINI B. 290
WITH GUANCIALE B. 320

AMATRICIANA

TOMATO, PANCHETTA, ONION,
CHILLI, PECORINO CHEESE B. 290
RECOMMENDED PASTA: RIGATONI FAELLA

RAGU' ALLA BOLOGNESE

TRADITIONAL RAGOUT B. 290
RECOMMENDED PASTA: TAGLIATELLE

PESTO ALLA GENOVESE

TRADITIONAL PESTO WITH BASIL,
OLIVE OIL, PINENUTS AND PARMESAN
RECOMMENDED PASTA: GNOCCHI B. 340

PUTTANESCA

ANCHOVIES, CAPERS, "LECCINE"
OLIVES, TOMATO B. 320
RECOMMENDED PASTA: FUSILLONI FAELLA

SECONDI DI CARNE

(MEAT MAIN COURSES)

ALL SERVED WITH VEGETABLE AND POTATOES OR AS FOR YOUR REQUEST

◆ FROM THE GRILL ◆

- ★ **BEEF TENDERLOIN** AUSTRALIAN 270 DAYS GRAIN FED 200 GR B. 1100
- ★ **WAGYU BEEF RIBEYE** JUICY AND TENDER WAGYU RIBEYE 100 GR B. 550 (MIN. 200 GR)
- ★ **WAGYU BEEF TOMAHAWK** JUICY AND TENDER WAGYU TOMAHAWK 100 GR B. 450 (MIN 1 KG)
- GRIGLIATA DI CARNE** IMPORTED MEAT SELECTION B.1200
- POLLETTO ARROSTO** ORGANIC BABY CHICKEN B.560
- SCOTTADITO DI AGNELLO** AUSTRALIAN GRILLED LAMB CHOPS 100 GR/1PCS B.440 (MIN. 200 GR)
- SALSICCIA ALLA GRIGLIA** GRILLED ITALIAN SAUSAGE B.410

◆ FROM THE KITCHEN ◆

- SCALOPPINE DI MAIALE V ALDOSTANA** PORK TENDERLOIN ESCALLOPS TOPPED WITH PARMA HAM AND CHEESE B.570
- COTOLETTA DI VITELLO** ITALIAN VEAL CUTLED PAN FRIED "ALLA MILANESE", SERVED WITH MASHED POTATOES B.980
- OSSOBUCO ALLA MILANESE** BRAISED VEAL OSSOBUCO WITH SAFFRON RISOTTO B.890
- ★ **PORCHETTA** TASTY AND MOIST BONELESS PORK ROAST B.440
- SUPREMA DI POLLO** CHICKEN SUPREME SERVED WITH MUSHROOM AND CAPER SAUCE B.420

◆ SECONDI DI PESCE ◆


(SEAFOOD MAIN COURSES)


ALL SERVED WITH SPINACH AND MASH POTATOES OR AS YOUR REQUEST

- ★ **GRIGLIATA DI PESCE** MIX GRILLED SEAFOOD *ADRIATIC STYLE SEASONED WITH BREAD CRUMBS B.920
- ★ **BRANZINO DEL MEDITERRANEO** IMPORTED SEABASS OVEN BAKED WITH VEGETABLES 100 GR B. 240
- BRANZINO LOCALE ALLA LIVORNESE** SEABASS FILLET WITH CHERRY TOMATOES, OLIVES AND CAPERS IN TOMATO SAUCE B.540
- GAMBERONI** GRILLED KING PRAWN SERVED IN LEMON BUTTER SAUCE B.820
- TAGLIATA DI TONNO** SLICED GRILLED MALDIVIAN TUNA B.560
- SALMONE ALLA GRIGLIA** GRILLED SALMON, TASMANIAN B.540




FREE WIFI: TRATTORIA

 **081-701-2190 , 02-286-8805**

 **TRATTORIA PIZZERIA IL BOLOGNESE**

 **ILBOLOGNESEBANGKOK**

 **@ILBOLOGNESE**

NO SPLIT BILLS

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

Dessert

SPECIALS

SEMIFREDDO ALLE MANDORLE

B. 240

AUTHENTIC SEMIFREDDO "SEMI-FROZEN" DESSERT WITH CRUNCHY ALMOND

MOUSSE AL CIOCCOLATO E CAFFE

B. 240

DARK CHOCOLATE AND ESPRESSO COFFEE MOUSSE

ZABAIONE E GELATO ★

B. 260

WARM ITALIAN CUSTARD MADE FROM EGG, SUGAR, MARSALA, SERVED WITH VANILLA ICE CREAM

TORTA ALLE NOCI

B. 260

WALNUT CAKE SERVED WITH CARAMEL ICE CREAM

MOUSSE AL PROSECCO

B. 270

PROSECCO ZABAIONE WITH STRAWBERRY AND GRAN MARNIER SAUCE

TRIS DI DOLCI ★

B. 360

OUR WEEKLY TASTING (3 DESSERTS)

CLASSICS

TIRAMISU ★

B. 260

COFFE SOAKED LADY FINGER LAYERED WITH MASCARPONE CREAM, DUSTED WITH COCOA POWDER

PANNA COTTA

B. 200

VANILLA FLAVORED PANNA COTTA SERVED WITH STRAWBERRY SAUCE

PROFITEROL

B. 250

PROFITEROL FILLED WITH ICE CREAM OR WHIPPED CREAM, SERVED WITH CHOCOLATE SAUCE

SOUFFLE AL CIOCCOLATO

B. 300

PUFF WARM CHOCOLATE SERVED WITH VANILLA ICE CREAM

TORTA DI MELE

B. 250

APPLE CAKE WITH COLD VANILLA SAUCE AND MIXED BERRIES

CREMA BRUCIATA

B. 280

HOME MADE CRÉME BRULE WITH VANILLA MADAGASCAR

DOLCI NUTELLA

PIZZA NUTELLA (TO SHARE) B. 380

PIZZA WITH NUTELLA AND ALMOND

CALZONE NUTELLA (TO SHARE) B. 390

FOLDED PIZZA WITH NUTELLA, RICOTTA, MASCARPONE

BRUSCHETTA NUTELLA B. 190

TOASTED SOUR DOUGH WITH NUTELLA AND MACADAMIA

COPPE GELATO (SUNDAES)

COPPA AMARETTO

B. 230

CARAMEL ICE CREAM, AMARETTI COOKIES, WHIPPED CREAM, CARAMEL SAUCE

AFFOGATO

B. 190

VANILLA ICE CREAM AND COFFEE

COPPA CIOCCOLATO

B. 230

CHOCOLATE AND VANILLA ICE CREAM, ALMOND CRUMBS WHIPPED CREAM, VANILLA SAUCE

COPPA FRAGOLA

B. 260

STRAWBERRY ICE CREAM, FRESH STRAWBERRIES AND SAUCE, WHIPPED CREAM

HOMEMADE ICE CREAM AND SORBET

1 SCOOP B. 90 - 2 SCOOP B. 130 - 3 SCOOP B. 170

ICE CREAM VANILLA, CHOCOLATE, PISTACHIO, CARAMEL, BLUEBERRY SORBET LEMON, STRAWBERRY

TOPPINGS: WARM MIXED BERRIES SAUCE B. 100 - CHOCOLATE SAUCE B. 80 - WHIPPING CREAM B. 30

TO DRINK

SGROPPINO SHERBERT LEMON OR STRAWBERRY, VODKA, PROSECCO B. 240

GRAPPA

◆ White ◆

Poli - Sarpa Merot-Cab Rasentin	B. 300
Poli - Moscato Morbida 40%	B. 300
Pellegrino - Nero d'Avola 40%	B. 220
Pellegrino - Chardonnay 40%	B. 200
Bella Vite UVE Bianche	B. 190
Alambicco	B. 150

◆ Barrique ◆

Nonino - Riserva 5 years 43%	B. 390
Centenara Aquileia 46%	B. 320
Giare - Gewurztraminer - 40%	B. 320
Poli Bassano - Blend 40%	B. 300
Poli Barrique - ORO Mer. Cab. 40%	B. 260
Oro del - Cavaliere 38%	B. 190
Pellegrino - Marsala 42%	B. 220

◆ Liqueurs & Port ◆

Amari (Nonino, fernet, Montenegro, Braulio)	B. 190
Sambuca, Amaretto	B. 190
Limoncello	B. 160
Frangelico - Baileys	B. 200
Zibibbo (sweet wine)	B. 220
Graham port lbv 2013	B. 350

◆ Whiskey & Cognac ◆

Vecchia Romagna brandy	B. 200
Chivas Extra	B. 220
Glenmorangie Original 10 YRS	B. 240
Glenmorangie 12 YRS	B. 350
Black Label	B. 200
Glen Livet American cask	B. 390
Hennessy Vsop	B. 320

◆ COFFEE ◆

Espresso	B. 90	Decaffeinated	B. 100
Cappuccino	B. 120	Black Coffee	B. 110
Caffe Latte	B. 120	Ice Coffee	B. 120

◆ TEA RONNEFELDT ◆

Earl Gray, English Breakfast, Peppermint, Green Tea, Jasmine, Camomille