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

MINESTRONE 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

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. 2250

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 INWHITE 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 PEPERONCINO
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

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

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.720

TAGLIATA DI TONNO SLICED GRILLED MALDIVIAN TUNA B.560

SALMONE ALLA GRIGLIA GRILLED SALMON, TASMANIAN B.540

OSPITALITÀ ITALIANA
QUALITY APPROVED

70 Best Restaurants with Pizzeria in the World
Awarded 2018

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TRATTORIA PIZZERIA IL BOLOGNESE

ILBOLOGNESEBANGKOK

@ILBOLOGNESE

NO SPLIT BILLS

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

DRINKS

ITALIAN BOTTLED BEERS

Paulaner

PAULANER WEISSBEER 0.5l,
No alcoholic beer 0,0

B.280

Menabrea

Menabrea - 33cl - alc 5,5%

A well-balanced beer with a marked floral fruitiness coming through from the aromatic yeasts used in its production.

B.250

ITALIAN DRAFT BEER

Peroni

30cl - alc 5,1% ®
B.170

50cl - alc 5,1% ®
B.260

THAI BEER

Singha

33cl - alc 4,8%
B.125

APERITIVS

Spritz

Aperol, Prosecco, Soda
B.280

Negroni

Gin, Vermouth, Campari
B.280

MartiniRosso/Bianco, Campari, Gin,Vodka

choice of mixers: Soda, Orange or Tonic
B.220

SOFT DRINKS

FENTIMANS

Botanically brewed no Alcohol beverages

Ginger B.160
A traditional brewed ginger beer with a complex taste

Elderflower B.160
A pale verdant liquid. Sweet on the nose with a light aroma

FRESH JUICES

Watermelon, Lemon	B.120
Fruit Punch, Pineapple, Orange	B.140

WATER

San Pellegrino 75cl	B.195
Acqua Panna 75cl	B.160
AuraNatural 60cl	B.50
Hot Water	B.30

SOFT DRINKS

Coke, Coke Zero Sprite,	B.70
Tonic ,Ginger Ale	B.70
Ice Tea	B.80
Soda	B.50
Apple Juice	B.80

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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 TART 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

COPPA CIOCCOLATO B. 230
CHOCOLATE AND VANILLA ICE CREAM, ALMOND CRUMBS WHIPPED CREAM, VANILLA SAUCE

AFFOGATO B. 190
VANILLA ICE CREAM AND COFFEE

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

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GRAPPA

White

Antinori - Grappa tignanello 40%	B. 350
Poli - Moscato 40%	B. 300
Nonino - Merlot 41%	B. 280
Sarpa Di Poli - Mer. Cab. 40%	B. 220
Pellegrino - Nero d'Avola 40%	B. 220
Pellegrino - Chardonnay 40%	B. 200
DEL MONASTERO AQUILEIA 45%	B. 190
Alambicco 40%	B. 150

Barrique

Nonino - Riserva 5 years 43%	B. 390
Poli Cleopatra - Moscato 40%	B. 330
Centenara Aquileia 46%	B. 320
Giare - Amarone - 40%	B. 320
Poli Bassano - Blend 40%	B. 300
Poli Barrique - Mer. Cab. 40%	B. 260
Oro del - Cavaliere 38%	B. 190
Pellegrino - Marsala 42%	B. 220

Liqueuurs & 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
Glen Livet Triple cask	B. 490
Hennessy Vsop	B. 320

COFFEE

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

TEA RONNEFELDT

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

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