



# IL BOLOGNESE



## TRATTORIA



### SODAS

- COCA-COLA 5
- DIET COLA 5
- SPRITE 5
- RED-BULL 6

### SANGRIA

- RED/WHITE 16
- PITCHER 55

### BEERS 9

- PERONI Italy
- CORONA Mexico
- STELLA ARTOIS Belgium
- BLUE MOON USA

### MARGARITAS

**CLASSIC MARGARITAS 17**  
Silver Tequila, Triple Sec, lime juice, simple syrup.

**SUPER MARGARITA 22**

**BIG MAMA MARGARITA 44**

**MARGARITA PITCHER 55**

#### FLAVORS

- Spicy
- Mango
- Guava
- Pineapple
- Passion Fruit
- Coconut
- Watermelon
- Strawberry
- Kiwi
- Redbull



### ITALIAN CLASSICS 17

#### LIMONCELLO LEMON DROP

Vodka, limoncello, lime juice with sugar rim.

#### APEROL SPRITZ

Aperol, Prosecco and soda.

#### BOLOGNESE SPRITZ

Prosecco, soda, limoncello, Elderflower syrup with leaves of fresh mint.

#### ITALIAN MULE

Vodka, ginger beer, Amaretto Disaronno and lime juice.



#### NEGRONI

Gin, Campari, Vermouth Rosso.

#### NEGRONI SBAGLIATO

Prosecco, Campari, Vermouth Rosso.

#### AMERICANO

Campari, Vermouth Rosso, soda water.

#### GARIBALDI

Campari and orange juice.

### JUICES 6

- APPLE
- CRANBERRY
- GUAVA
- ORANGE
- PINEAPPLE
- LEMONADE

### BUBBLES 15



#### BELLINI

Peach puree & Prosecco.

#### MIMOSA

Orange juice & Prosecco.

#### ROSSINI

Strawberry puree & Prosecco.

### MARTINI 17



#### ESPRESSO

WATERMELON

MANGO

STRAWBERRY

CUCUMBER

### MOJITOS

#### CLASSIC MOJITO 17

House Rum, sugar, lime juice, mint and soda water.

#### SUPER MOJITO 22

#### BIG MAMA MOJITO 44

#### MOJITO PITCHER 55

#### FLAVORS:

- Mango • Guava • Pineapple
- Passion Fruit • Coconut
- Watermelon • Strawberry
- Kiwi • Redbull



### WINES

#### RED



DUE TORRI Cabernet Sauvignon, Veneto, Italy	14	48
DUE TORRI Pinot Noir, Veneto, Italy	14	48
CAPOSALDO Chianti, Italy	15	48
ARUMA Malbec, Mendoza, Argentina		58
NOHEMIA Malbec, Patagonia, Argentina		84
ZACCAGNINI MONTEPULCIANO D'ABRUZZO Abruzzi, Italy		59
ELOUAN Pinot Noir, Oregon, USA		58
BELLE GLOS Pinot Noir, Santa Barbara, California		78
BONANZA Caymus Vineyard, Sonoma, California, USA		82
PRISONER RED BLEND Napa Valley, California		98
RUFFINO MODUS SUPER TUSCAN Tuscany, Italy		82
BRUNELLO DI MONTALCINO CAMIGLIANO Tuscany, Italy		110
BRUNELLO DI MONTALCINO BANFI Tuscany, Italy		182
SPERI RIPASSO Veneto, Italy		72
MARCATI AMARONE Veneto, Italy		82
CAYMUS Cabernet Sauvignon, Napa Valley, California		251
FUMANELLI AMARONE Veneto, Italy		185
BORGOGNO BAROLO Piedmont, Italy		118
BAROLO PIO CESARE Piedmont, Italy		208

#### WHITE



FETZER Sauvignon Blanc, California	14	48
CAPOSALDO Pinot Grigio, Veneto, Italy	14	48
DUE TORRI Chardonnay, Veneto, Italy	14	52
SANTA MARGHERITA Pinot Grigio, Alto Adige, Italy		65
LIVIO FELLUGA Pinot Grigio, Friuli, Venezia, Italy		78
LANDMARK Chardonnay, Sonoma County, California		58
JUSTIN Sauvignon Blanc, Central Coast, California, USA		80
SARACCO MOSCATI D'ASTI Piedmont, Italy		62
FALANGHINA TERRADORA Campania, Italy		58
GAVI LA SCOLCA WHITE LABEL Piedmont, Italy		58

#### ROSÉ



AIMÉ ROQUESANTE Rosé, Côtes de Provence, France	15	58
WHISPERING ANGEL Rosé, Provence, France		84

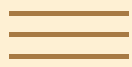
#### SPARKLING



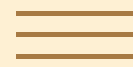
LA GIOIOSA Prosecco, Veneto, Italy	15	58
MOET & CHANDON BRUT IMPERIAL CHAMPAGNE France		145
NINO FRANCO RUSTICO Prosecco, Veneto, Italy		58
FRANCIACORTA CA'DEL BOSCO Prosecco, Franciacorta, Italy		85



# IL BOLOGNESE



## TRATTORIA



### APPETIZERS

#### BRUSCHETTA 14

Toasted bread, tomato, basil and garlic.  
Add: Prosciutto di Parma aged 24 months 9  
Add: Fresh burrata 12

#### IL BOLOGNESE MEATBALLS 18

Homemade Angus beef and veal meatballs, with tomato sauce and basil.

#### BURRATA E POMODORINI 21

Fresh burrata with arugula, cherry tomatoes and black olive crumbs.  
Add: Prosciutto di Parma aged 24 months 9

#### SALMON TARTARE 21

Raw diced fresh salmon, capers, lemon zest, mango puree, guacamole mousse.

#### FRIED CALAMARI & SHRIMP 19

**FRITTURA MISTA**  
Crispy calamari and shrimp served with crispy zucchini and homemade mayonnaise.

#### MUSSELS & CLAMS SAUTÉED 22

**ZUPPA DI COZZE E VONGOLE**  
Sautéed mussels and clams with cherry tomatoes, parsley and Italian bread.

#### PRIME BEEF CARPACCIO 23

**CARPACCIO DI MANZO**  
Thin slices of raw beef, marinara sauce, capers, crispy Parmigiano Reggiano and truffle oil.  
Add: Fresh truffle 14

#### GRILLED OCTOPUS 24

Grilled octopus, roasted potatoes, cherry tomatoes and black olive mayonnaise.

#### FOCACCIA BURRATA E PROSCIUTTO 26

Focaccia, fresh burrata, prosciutto di Parma aged 24 months and rosemary.

#### SOUP OF THE DAY 18

Ask your server.

#### To Share CURED MEAT AND CHEESE BOARD 34

**TAGLIERE SALUMI E FORMAGGI**

Prosciutto di Parma aged 24 months, mortadella, coppa, Parmigiano Reggiano, Pecorino Romano and olives.  
Add: Fresh burrata 12

### SALADS

#### CAESAR SALAD 17

Romaine lettuce, croutons with classic Caesar dressing and Parmigiano Reggiano.

#### IL BOLOGNESE SALAD 19

Arugula, romaine lettuce, cherry tomatoes, black olives and Parmigiano Reggiano.

#### CAPRESE SALAD 21

Chopped lettuce, mozzarella campana DOP, tomatoes, basil, organic olive oil and balsamic vinegar.

Add: Chicken 8 Shrimp 10

### PIZZA

#### MARGHERITA CLASSICA 16

San Marzano tomato sauce, mozzarella and basil.

#### BURRATA, TRUFFLE, CAPICOLLO 32

Fresh burrata, fresh truffle and capicollo.

#### PROSCIUTTO & ARUGULA 22

San Marzano tomato sauce, mozzarella, arugula, prosciutto di Parma aged 24 months and Grana Padano.  
Add: Fresh burrata 12

#### PEPPERONI 18

San Marzano tomato sauce, mozzarella, basil and salami.

#### MORTADELLA PISTACCHIO 24

Mozzarella, Italian Mortadella and pistacchio pesto.

#### HAWAIIAN 22

San Marzano tomato sauce, mozzarella, smoked ham and grilled pineapple.

### PASTA

#### GNOCCHI CACIO E PEPE AND TRUFFLE 32

Homemade gnocchi with Pecorino Romano and black pepper sauce, fresh truffle.

#### GNOCCHI ALLA SORRENTINA 28

Homemade gnocchi with San Marzano tomato sauce, mozzarella di Bufala and Parmigiano Reggiano.

#### RAVIOLI LOBSTER 36

**RAVIOLI ALL'ARAGOSTA**  
Homemade ravioli, filled with lobster meat and ricotta cheese, tomato sauce and cheese fondue.

#### RAVIOLI OSSOBUCO 29

Homemade ravioli filled with ossobuco meat, demi-glace sauce and cheese fondue.

#### RAVIOLI SALMON 29

Homemade ravioli filled with salmon and ricotta cheese, arugula, creamy sauce and Pecorino Romano.

#### PENNE ALLA VODKA 24

Homemade penne in a creamy vodka sauce.  
Add: Chicken 8 Shrimp 10

#### RIGATONI CARBONARA 28

Roasted guanciale, Pecorino Romano and black pepper in a creamy egg yolk sauce.  
Add: Fresh truffle 14

#### LINGUINE LOBSTER 60

Homemade linguine pasta with whole Maine lobster, cherry tomatoes, parsley and organic olive oil.

#### LINGUINE SEAFOOD PASTA 38

Homemade linguine pasta with seafood: mussels, clams, squid, shrimp, a touch of cherry tomato, parsley and organic olive oil.

#### LINGUINE CLAMS 32

**LINGUINE ALLE VONGOLE**  
Homemade linguine with clams and a touch of yellow tomato.

#### RISOTTO MUSHROOMS 28

Italian risotto with wild mushrooms.  
Add: Fresh truffle 14

#### SPECIAL CACIO E PEPE 54

**TABLE-SIDE PRESENTATION**

Homemade fettuccine with Pecorino Romano and black pepper sauce, finished in a Pecorino Romano wheel, topped with burrata and fresh truffle.

#### FETTUCCINE ALFREDO 25

Homemade fettuccine with Alfredo sauce melted in creamy Parmigiano Reggiano.  
Add: Chicken 8 Shrimp 10

#### FETTUCCINE BOLOGNESE 28

Homemade fettuccine with fresh Bolognese sauce finished with Parmigiano Reggiano.  
Add: Fresh Truffle 14

#### MACCHERONI RAGÚ 32

Homemade maccheroni, slow cooked Angus beef in tomato sauce and fresh basil, served with cheese fondue.  
Add: Fresh truffle 14

#### SPAGHETTI ALLA NERANO AND SHRIMP 36

Homemade spaghetti, shrimp, zucchini cream, Parmigiano Reggiano and Provolone del Monaco on top.

### FISH

#### SCOTTISH SALMON 34

**SALMONE SCOZZESE**  
Charcoal grilled salmon with mashed potatoes, carrot cream and mixed vegetables.

#### CHILEAN SEA BASS 55

Lemon butter seared fillet with pistachio, broccoli puree and rainbow baby carrots.

#### MEDITERRANEAN BRANZINO 45

Fresh whole sea bass baked with cherry tomatoes, black olives, capers and baby zucchini.

### MEAT

#### LAMB CHOPS 54

Grilled lamb chops with rosemary roasted fingerling potatoes and red wine sauce.

#### 8OZ FILET MIGNON 52

Grilled filet mignon served with mashed potatoes, grilled asparagus and demi-glace sauce.

#### 16OZ RIBEYE "COWBOY" 64

Grilled ribeye served with cherry tomatoes, arugula salad, Parmigiano Reggiano shaved on top and roasted fingerling potatoes.

#### CHICKEN PARMIGIANA 32

**POLLO ALLA PARMIGIANA**  
Breaded chicken breast covered with tomato sauce and mozzarella, served with a side of fettuccine Alfredo.

### KIDS

#### SPAGHETTI MEATBALLS 13

#### SPAGHETTI POMODORO 13

#### CHICKEN FINGERS w French Fries 13

#### FETTUCCINE ALFREDO 13

### SIDES

#### MASHED POTATOES 8

#### ROASTED POTATOES 8

#### FRENCH FRIES 8

#### TRUFFLE FRIES 12

#### MIXED VEGGIES 8

#### ASPARAGUS 8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. For your convenience we add 20% Service charge on your bill.