

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 marinara 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

LE INSALATE

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 Shrimps 10

PIZZA till 5pm

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, prosciutto di Parma aged 24 months and Grana Padano.
Add: Fresh burrata 12

PEPPERONI 18

San Marzano tomato sauce, mozzarella, basil and salami.

MORTADELLA PISTACHIO 24

San Marzano tomato sauce, mozzarella and pistachio pesto.

HAWAIIAN 22

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.

LINGUINE SEAFOOD PASTA 38

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

LINGUINE LOBSTER 60

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

RAVIOLI LOBSTER 36

RAVIOLI ALL'ARAGOSTA
Homemade ravioli filled with lobster meat and tomato sauce.

RAVIOLI OSSOBUCO 29

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

RAVIOLI SALMON 29

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

MACCHERONI AL BRANZINO 45

Maccheroni with fresh branzino, zucchini, cherry tomatoes, black olives and lemon zest.
Add: Fresh truffle 14

MACCHERONI RAGÙ 32

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

PENNE ALLA VODKA 24

Classic penne in a creamy vodka sauce.
Add: Chicken 8 Shrimps 10

FETTUCCINE BOLOGNESE 28

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

FETTUCCINE ALFREDO 25

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

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.

SPAGHETTI ALLA NERANO AND SHRIMP 36

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

LINGUINE CLAMS 32

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

RIGATONI CARBONARA 28

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

RISOTTO MUSHROOMS 28

Italian risotto with wild mushrooms.
Add: Fresh truffle 14

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" 55

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 marinara sauce and mozzarella, served with a side of fettuccine Alfredo.

KIDS

SPAGHETTI MEATBALLS 13

SPAGHETTI POMODORO 13

CHICKEN FINGERS 13

With french fries.

FETTUCCINE ALFREDO 13

SIDES

MASHED 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.

IL BOLOGNESE

TRATTORIA

SODAS 5

COCA-COLA
DIET COKE
SPRITE

SANGRIAS

RED/ WHITE 16
PITCHER 55

BEERS 9

PERONI Azzuro, Italy
CORONA Mexico
STELLA ARTOIS Belgium
BLUE MOON USA

ITALIAN CLASSICS

LIMONCELLO LEMON DROP 17

Vodka, limoncello, lime juice, rum, glass with sugar.

THAT'S AMORE SPRITZ 17

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

AMERICANO 17

Campari, Martini Rosso, soda water.

NEGRONI 17

Gin, Campari, Martini Rosso.

GARIBALDI 17

Campari and orange juice.

APEROL SPRITZ 17

Aperol, Prosecco and soda.

ITALIAN MULE 17

Vodka, ginger beer, Amaretto Disaronno and lime juice.



MARGARITA

CLASSIC 17

Silver Tequila, Triple Sec, lime juice, simple syrup.

SUPER MARGARITA 22

BIG MAMA MARGARITA 44

MARGARITA PITCHER 55



FLAVORS

Mango
Guava
Pineapple
Passion Fruit
Coconut
Strawberry
Kiwi
Redbull

MARTINI 17

ESPRESSO
WATERMELON
MANGO
STRAWBERRY



BUBBLES 15

BELLINI
Peach puree & Prosecco.

MIMOSA
Orange juice & Prosecco.

ROSSINI
Strawberry & Prosecco.



MOJITO

CLASSIC 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
Strawberry • Kiwi • Redbull

JUICES 6

APPLE CRANBERRY GUAVA
ORANGE PINEAPPLE

WINES



RED

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

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 Piedmonte, Italy		62
FALANGHINA TERRADORA Campania, Italy		58
GAVI LA SCOLCA WHITE LABEL Piemonte, Italy		58

ROSE

		
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