



BOLOGNA GOURMET DINNER MENU`

APPETIZER

Burrata

Velvety burrata mozzarella, served with arugula and Parma prosciutto. 8

Meatball

Meatballs in marinara sauce. 6

Lentil Soup Cup

Carrot, lentils and celery soup. 5

THE LAYERS PASTA

Lasagna Bolognese

Traditional homemade lasagna pasta prepared in layers of besciamella cream, Bolognese meat ragu`, and parmigiano cheese. 16.25

LE PASTE

Pick your pasta and choose your sauce.

Tagliatelle Paglia e Fieno

Green and white mix of home made egg noodles. 4

Spaghetti

Classic durum wheat semolina pasta. 2.5

Gnocchi

Traditional home made ricotta cheese gnocchi dumpling. 4

Rigatoni

Large tube shaped pasta. 2.5

Penne

Gluten free pasta. 3

Ravioli

Homemade ravioli stuffed with ricotta cheese, spinach and nutmeg. 5

LE SALSE

Pick your pasta and choose your sauce

Bolognese Ragu`

Traditional homemade tomato sauce with ground beef. 14

Amatriciana

Spicy tomato sauce, with cured pork cheek, pecorino cheese, and onions. 12.50

Vodka Sauce

Pink vodka sauce. 14.50

Marinara Sauce

Homemade marinara sauce. 12

Walnut and Gorgonzola

Creamy gorgonzola cheese sauce and walnuts. 16

Pesto

Fresh basil, pine nuts, parmigiano cheese all blended with EVOO. 13

Clams

Traditional sauce prepared with clams in white wine, garlic and parsley. 15.99

MEAT

Chicken Cotoletta

Breaded light fried chicken breast, finished in oven, served with arugula and cherry tomatoes. 19

Involtini

Chicken rolls with mozzarella cheese, ham, rosemary, served with honey mustard and a side of salad. 21.50

Chicken Parmigiana

Grilled chicken breast, in marinara, topped with mozzarella cheese, finished in oven, served with arugula and cherry tomatoes. 19

Steak – Boneless ribeye steak, served with roasted potatoes. 24

Meatball Plate – Homemade beef meatball, served with homemade marinara sauce. 14.50

BOLOGNA GOURMET • 5661 PALMER WAY • SUITE B + CARLSBAD • CALIFORNIA 92010 • To ORDER 442-232-0528

OUR PRODUCTS MAY CONTAIN PEANUTS, NUTS, MILK, EGGS AND WHEAT. WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS-CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUMER FOR PEOPLE WITH PEANUT, TREE NUT, MILK, EGG OR WHEAT ALLERGIES. PLEASE, LET US KNOW IF YOU HAVE A FOOD ALLERGY.



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SIDES

Mixed Greens Salad. 4
Oven Roasted Potatoes. 5
Seasonal Grilled Veggies. 5

PINSA

Pinsa is a mix between focaccia and pizza.

Margherita –
Tomato sauce, mozzarella and basil. 13

Arugula
White stone pinsa with blue cheese,
arugula and Parma prosciutto. 14.50

Sausage
Tomato sauce, grilled veggies,
Italian sausage, arugula. 16

Burrata
White stone pinsa with a touch
of gorgonzola cheese, arugula,
prosciutto, cherry tomatoes
and velvety burrata cheese. 19.75

26 Fe
Pinsa topped with boneless
ribeye steak and arugula. 28.75

PANINI

All sandwiches come with a side of mixed greens salad

Parma
Prosciutto di parma, 1000 island,
mixed greens and tomatoes. 13

Bari Meatball
Meatballs, provolone cheese
and marinara sauce. 13.50

Milano Cotoletta
Breaded and light fried chicken cotoletta,
provolone cheese, mayo,
mixed greens and tomatoes. 14

Genova Pesto
Pesto sauce, caramelized onions,
grilled zucchini, fresh mozzarella. 11

SALADS

Elizabeth
Arugula salad, gorgonzola cheese, walnuts,
sliced pears, served with Italian dressing
(EVOO and balsamic vinegar). 11.99

Cesarina
Hearts of romaine with croutons,
traditional Cesar dressing,
and shaved parmigiano. 11

La Saporita
Mixed greens salad with avocado,
bacon, fennel, cucumber, walnuts, served with
Italian dressing (EVOO and balsamic vinegar).
12.50

DESSERT

Tiramisu`. 7
Sicilian Cannoli. 4 ea.

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