



SPAGHETTI

AGNESI

ALL PASTAS ARE SERVED IN THE
TRADITIONAL ITALIAN WAY,
WITH
FRESH BREAD AND GRATED
PARMESAN ON THE SIDE

SPAGHETTI AL BURRO

200 B

With Butter or Extra Virgin Olive Oil

V

202



SPAGHETTI AGLIO OLIO E PEPERONCINO 220 B
With Garlic, Olive Oil and Chili

203



SPAGHETTI A.O.P. E SALSICCIA 280 B
With Garlic, Olive Oil, Chili and Italian Sausage

204



SPAGHETTI BROCCOLI E SALSICCIA 300 B
With Broccoli and Italian Sausage

205



SPAGHETTI ALLA CARBONARA 290 B
With Cream, Bacon, Egg and Parmesan

206



SPAGHETTI ALLE VONGOLE 320 B
With Clams, Garlic, White Wine, Tomato Cherry

207



SPAGHETTI ALLO SCOGLIO 390 B
With Seafood, Garlic, White Wine, Tomato Cherry

V

208



SPAGHETTI AL POMODORO
With Tomato Sauce

240 B

V

209



SPAGHETTI ALL'ARRABBIATA
With Tomato Sauce and Fresh Chili

250 B

210



SPAGHETTI ALLA BOLOGNESE
With Tomato and Minced Meat Sauce (100% Beef)

290 B

211



SPAGHETTI ALLA AMATRICIANA
With Tomato Sauce, Bacon and Onion

290 B

212



SPAGHETTI AL TONNO
With Tomato Sauce and Tuna

290 B

213



SPAGHETTI ALLA POLPA DI GRANCHIO
With Tomato Sauce and Crab Meat

350 B

214



SPAGHETTI ALLE VONGOLE
With Tomato Sauce, Garlic and Clams

320 B

215



SPAGHETTI ALLO SCOGLIO
With Tomato Sauce, Garlic and Seafood

390 B



PENNE

AGNESI

SPAGHETTI, PENNE
AND
FETTUCCINE
ARE SERVED
"AL DENTE"



216

PENNE A.O.P. E ACCIUGHE 280 B
With Garlic, Olive Oil, Chili and Anchovies



217

PENNE ALLA CARBONARA 290 B
With Bacon, Eggs and Cream



218

PENNE CON BROCCOLI 260 B
With Olive Oil, Garlic and Broccoli



219

PENNE AL GORGONZOLA 300 B
With Cream, and Blue Cheese



220

PENNE BROCCOLI E SALSICCIA 300 B
With Olive Oil, Garlic, Sausage and Broccoli



221

PENNE FORMAGGI 320 B
With Different Kind of Cheese

V

222



PENNE AL POMODORO
With Tomato Sauce

240 B

V

223



PENNE ALL'ARRABBIATA
With Tomato Sauce and Fresh Chili

250 B

224



PENNE ALLA BOLOGNESE
With Tomato and Minced Meat Sauce (100% Beef)

290 B

225



PENNE ALLA AMATRICIANA
With Tomato Sauce, Bacon and Onion

290 B

226



PENNE ALLA BOSCAIOLA
With Tomato Sauce, Ham and Mushrooms

350 B

227



PENNE ALLA POLPA DI GRANCHIO
With Tomato Sauce and Crab Meat

350 B

228



PENNE ASPARAGI E GAMBERI
With Tomato Sauce, Asparagus and Shrimps

380 B

229



PENNE BARRACUDA E MELANZANE
With Barracuda and Eggplant Sauce

350 B

HOME MADE PASTA GNOCCHI

**V****231**

GNOCCHI AL POMODORO
With Tomato Sauce

300 B**232**

GNOCCHI AL GORGONZOLA
With Italian Blue Cheese Sauce

360 B**233**

GNOCCHI BOLOGNESE
With Tomato and Minced Meat Sauce (100% Beef)

350 B**234**

GNOCCHI AI FORMAGGI
With Different Kinds of Cheese

360 B**235**

GNOCCHI CON SALSICCIA
With Italian Sausage

350 B**236**

GNOCCHI AL PESTO
With Garlic, Basil and Parmesan

350 B**237**

GNOCCHI SORRENTO
With Tomato sauce and Mozzarella Cheese

350 B

HOME MADE PASTA

FETTUCCINE



White/Cream Sauce



240

FETTUCCINE AL SALMONE
With Cream Sauce and Smoked Salmon

380 B



242

FETTUCCINE AL GORGONZOLA
With Italian Blue Cheese Sauce

350 B



244

FETTUCCINE AL FORMAGGI
With Different Kinds of Cheese Sauce

380 B



246

PANNA PROSCIUTTO E FUNGHI
With Cream, Mushroom and Ham

380 B



241

FETTUCCINE BROCCOLI
With Garlic, Basilico and Broccoli

330 B



243

FETTUCCINE BROCCOLI E SALSICCIA
With Broccoli and Italian Sausage

360 B



245

FETTUCCINE AL PESTO
With Garlic, Basilico and Parmesan

360 B

HOME MADE PASTA

FETTUCCINE



Tomato Sauce

Fettuccine literally "Little Ribbons" in Italian, is a type of pasta popular in Roman and Tuscan cuisine.

It is a flat thick noodle made of egg and flour wider than but similar to the tagliatelle typical of Bologna.

Fettuccine is traditionally made fresh



247

FETTUCCINE AL POMODORO
With Tomato Sauce

300 B



248

FETTUCCINE ALLA SALSICCIA
With Tomato and Italian Sausage

350 B



249

FETTUCCINE BOLOGNESE
With Tomato and Minced Meat Sauce (100% Beef)

350 B



250

FETTUCCINE RUCOLA E POMODORINI
With Tomato Cherry and Rocket Leaves

350 B



251

FETTUCCINE AL BARRACUDA
With Tomato and Barracuda

380 B



252

FETTUCCINE ALLA POLPA DI ARAGOSTA
With Rock Lobster Meat

480 B

HOME MADE PASTA

RAVIOLI



White/Cream Sauce

**RAVIOLI
FILLED
WITH
100% MINCED
BEEF**



261



262

RAVIOLI BURRO E SALVIA
With Sage Leaves and Butter Sauce

300 B

RAVIOLI AL GORGONZOLA
With Italian Blue Cheese Sauce

360 B



263



264

RAVIOLI AL PESTO
With Garlic Basilico and Parmesan

360 B

RAVIOLI AI FORMAGGI
With Different Kind of Cheese Sauce

380 B



265



266

RAVIOLI IN BRODO
With Vegetables Broth

320 B

RAVIOLI PANNA PROSCIUTTO FUNGHI
With Cream Sauce, Ham and Mushrooms

380 B

HOME MADE PASTA

RAVIOLI



Tomato Sauce

Ravioli is a type of dumpling composed of a filling sealed between two layers of thin pasta dough. Ravioli is typically square, though other forms are also used, including circular or semi-circular (mezzelune).

Usually served either in broth or with a pasta sauce, they originated as a traditional food in Italian cuisine.



267

RAVIOLI AL POMODORO 320 B
With Tomato Sauce



268

RAVIOLI ALLA BOSCAIOLA 380 B
With Tomato Sauce, Ham and Mushrooms



269

RAVIOLI CON SALSICCIA 360 B
With Garlic Basilico and Parmesan



270

RAVIOLI ALLA BOLOGNESE 360 B
With Tomato and Minced Meat Sauce (100% Beef)



271

RAVIOLI SORRENTO 350 B
With Tomato Sauce and Mozzarella Cheese



272

RAVIOLI ALLA BUFALA 420 B
With Tomato Sauce and Fresh Buffalo Mozzarella

HOME MADE PASTA

TORTELLI



White/Cream Sauce

TORTELLI FILLED WITH RICOTTA CHEESE AND SPINACH



281

TORTELLI BURRO E SALVIA
With Sage Leaves and Butter Sauce

300 B



282

TORTELLI AL GORGONZOLA
With Italian Blue Cheese Sauce

360 B



283

TORTELLI AL PESTO
With Garlic Basilico and Parmesan

360 B



284

TORTELLI AI FORMAGGI
With Different Kind of Cheese Sauce

380 B

285



TORTELLI IN BRODO
With Vegetables Broth

320 B

286



TORTELLI PANNA PROSCIUTTO FUNGHI
With Cream Sauce, Ham and Mushrooms

380 B

HOME MADE PASTA

TORTELLI



Tomato Sauce

Tortelli is stuffed pasta, the same shape as tortellini, but larger. It is usually stuffed with ricotta cheese and leaf vegetables, such as spinach. Tortelli made with ricotta and herbs is usually served either with ragù or with melted butter and sage leaves.

V



287

TORTELLI AL POMODORO
With Tomato Sauce

320 B

V



288

TORTELLI CON BRUSCHETTA
With Garlic Basilico and Parmesan

330 B



289

TORTELLI CON SALSICCIA
With Garlic Basilico and Parmesan

360 B



290

TORTELLI ALLA BOLOGNESE
With Tomato and Minced Meat Sauce (100% Beef)

360 B

V



291

TORTELLI SORRENTO
With Tomato Sauce and Mozzarella Cheese

350 B

V



292

TORTELLI ALLA BUFALA
With Tomato Sauce and Fresh Bufalo Mozzarella

420 B



RISOTTO

CARNAROLI

Min. 2 Pers

**Tempo di Attesa
20 Minuti Circa**

**Waiting Time
About 20 Minutes**

190



RISOTTO ALLA MILANESE
With Parmesan Cheese and Saffron
420 B

191



RISOTTO AI FORMAGGI
With Different Kind of Cheese
420 B

192



RISOTTO AI FUNGHI PORCINI
With Porcini Mushrooms
420 B

193



RISOTTO ALLO SCOGGIO
With Seafood
420 B

BRUNCH - LUNCH - DINNER



**Salute
Italian
Restaurant**

+66(0)800.40.4141

e-mail: ristosalute@gmail.com



LASAGNE & CANNELLONI

HOME MADE PASTA *DAL FORNO* *FROM THE OVEN*



194

LASAGNE BOLOGNESE (100% BEEF) 320 B
With Tomato and Minced Meat Sauce



195

CANNELLONI BOLOGNESE (100% BEEF) 340 B
With Tomato and Minced Meat Sauce



196

LASAGNE BOLOGNESE (100% PORK) 300 B
With Tomato and Minced Meat Sauce



197

CANNELLONI BOLOGNESE (100% PORK) 320 B
With Tomato and Minced Meat Sauce



198

LASAGNE CON MOZZARELLA 320 B
With Tomato and Minced Meat Sauce



199

CANNELLONI RICOTTA E SPINACI 320 B
With Ricotta Cheese and Spinach