



Chef Roberto's Bogni is based on simplicity and quality. While making fresh in-house pasta with hand selected products, he adds passion and hard work to bring you a dish that will nourish your taste buds. Il Goloso wants you to indulge in the finer things in life, like pasta



## - LA PASTA E' PRONTA -

### Ravioli

#### **RAVIOLI TOBIKO 79**

Stuffed squid, prawn & barramundi ravioli in cream leeks & curry sauce.

#### **RAVIOLI MANZO & ACCIUGHE 88**

Stuffed beef and anchovies, green ravioli, in tonnato sauce, finished with capers, pistachio & spirulina.

### Ravioloni



#### **RAVIOLONI RICOTTA & SPINACI 88**

Stuffed ricotta & spinach ravioloni in bolognese ragu' and grana padano.

#### **RAVIOLO SERPENTE 72**

Stuffed ricotta, grana padano and mozzarella snake shape ravioli in garlic, anchovies and fresh tomato.

### Tagliolini & Trofie

#### **TROFIE AL PESTO 85**

Trofie with basil, pine nuts, garlic & grana padano.

#### **TROFIE AL POMODORO 72**

Trofie with tomato sauce and basil.

#### **TAGLIOLINI AL TARTUFO 88**

Tagliolini with truffle oil, cream, back bacon egg, crispy San Daniele Prosciutto.

#### **TAGLIOLINI TUNA SASHIMI 74**

Fresh tomato, soy sauce, green olive and raw tuna.

#### **TAGLIOLINI CACIO E PEPE 88**

With pecorino, zucchini, pistachio nuts & cream.



### Spaghetti

#### **SPAGHETTI AGLIO FERMENTATO 77**

Spaghetti with fermented black garlic, chili, baby kailan, pine nuts, ginger, black olives & raw tuna.

#### **SPAGHETTI CARBONARA 78**

Spaghetti with egg yolk, crispy bacon, grana padano and cream.

#### **SPAGHETTI NERO DI SEPIA 82**

Black ink squid spaghetti with prawns, anchovies, capers, Italian parsley, tomato base.

#### **SPAGHETTI LOBSTER 165**

Fresh tomato, lobster, basil. Super simple, super good !!!



### Linguine

#### **LINGUINE VONGOLE A LA ROBERTO 79**

The classic "Vongole" revisited by our chef Roberto with an additional touch of bacon and spicy chilly.

#### **LINGUINE AMATRICIANA 79**

Linguine "Roma style" with tomato sauce, guanciale, grana padano & pecorino.

### Rotolo

#### **ROTOLO DELLA NONNA 79**

Hand-rolled stuffed cooked ham, spinach and mozzarella pasta in butter and fried sage sauce.

#### **ROTOLO DELLA ZIA 79**

Hand-rolled stuffed ragu' Bolognese, béchamel and boiled egg pasta in butter and fried sage sauce.

### Gnocchi

#### **GNOCCHI ROSA 85**

Beetroot & potato gnocchi, with gorgonzola, cheese sauce, walnut, rocket, balsamic syrup.

#### **GNOCCHI ANATRA 83**

Potato gnocchi with duck ragu', shaved pecorino and grana padano, crispy sage.

#### **GNOCCHI DI ZUCCA 72**

Pumpkin gnocchi, butter, fried sage, grana padano, fresh thyme, pine nuts.



### Tagliatelle

#### **TAGLIATELLE ALLA ROMANA 75**

With chicken breast and liver ragu' & grana padano.

#### **TAGLIATELLE VERDI 85**

Spinach tagliatelle with lamb ragu, black olives, grana padano & pecorino.







**GRILLED OCTOPUS 64**

With paprika, lemon zest, dressing, almond babaganush, tabuli.

**POLPETTE 65**

Meat balls braised in tomato and herbs sauce served with homemade focaccia, olive oil.

**FRITTO MISTO 75**

Deep fried prawns, squid, buttermilk fish.

**CAPRESE SANDWICH 85**

Mozzarella, tomato, anchovies, oregano, basil, mayonnaise served with fried potato.

**BURRATA & PARMA HAM 96**

Daily made burrata, parma ham, grana padano.

**CROSTONI BURRATA & CARCIOFI 65**

Burrata, artichoke, mint pesto, pine nuts and ricotta on toasted bread.

**CROSTONI TUNA SASHIMI 58**

Avocado, sesame oil, coconut milk, soy sauce, chili and coriander on toasted bread.

**CARPACCIO**

**SIRLOIN WAGYU CARPACCIO 185**

Thinly sliced sirloin wagyu served with ruola, lemon and shaved parmesan.

**CARPACCIO DI TONNO 64**

Thinly sliced tuna with balsamic rocket salad.

DESSERT

**TIRAMISU 46**

**VALHRONA CHOCOLATE 54**

**LAVA CAKE**

**BUTTERSCOTCH BUDINO 45**

**GELATO (bacio, salted caramel, cinnamon) 22**

**UNA BELLA INSALATA**

**INSALATA MEDITERRANEA 62**

Iceberg, kalamata black olives feta, tomato, cucumber, onion, anchovies, crutons, extra virgin olive oil, lemon juice.

**INSALATA POLLO AL SESAMO 62**

Deep fried chicken breast on a bed of baby romain, iceberg, rucola, cucumber, tomato, asian spicy dressing, chicken.

**PESTO E FUNGHI 98**

Button mushroom, fior di latte, roast bell pepper, asparagus and basil pesto.

**ROMAGNOLA 120**

Stracciatella, parma ham, wild rucola, burrata, extra virgin olive oil.

**DIAVOLA 94**

Fior di latte, tomato sauce, Italian spicy sausage, anchovies, chili flakes, oregano.

**ASPARAGI 105**

Fior di latte, asparagus, emmenthal, stew bacon, black pepper.

**FORMAGGI 120**

Gorgonzola, casera, emmenthal, grana padano, mozzarella, balsamic, walnut, pesto.

**DI MARE 106**

Tomato sauce, fior di latte, clam, prawn, squid.

**TONNATA 89**

Fior di latte, tomato sauce, tuna, cherry tomato, capers, calabresi black olives, oregano.

**MARGHERITA 75**

Fior di latte, tomato sauce, cherry tomato, basil.

**POLLO ARROSTO 88**

Chicken breast, spinach, caramelized onion, bechamel, cherry tomato.

