

CARPACCIO

A16	Beef Carpaccio (Carpaccio di Manzo)	420
	Imported Beef Tenderloin Carpaccio marinated in Lemon & Pepper, Rocket & Celery topped with sliced Parmesan Cheese	
A17	Salmon Carpaccio (Carpaccio di Salmone)	380
	Fresh Salmon Carpaccio with Celery, Black Olive & Lemon juice	
A18	Hamachi Carpaccio (Carpaccio di Hamachi)	480
	Fresh Hamachi Carpaccio with Celery, Black Olive & Lemon juice	

TARTARE

A19	Beef Tartare (Tartara di Manzo)	420
	Imported Beef Tenderloin Tartare topped with fresh Egg Yolk	
A20	Salmon Tartare (Tartara di Salmone)	380
	Fresh Salmon combined with Onion, Caper, Celery & Black Olive	
A21	Hamachi Tartare (Tartara di Hamachi)	480
	Fresh Hamachi combined with Onion, Caper, Celery & Black Olive	

SALADE / INSALATE

SL01	Buffalo Cheese Tomato (Caprese di Bufala) 🌿	380
	Italian Buffalo Mozzarella with Tomatoes, topped with fresh Basil leaves & Oregano	
SL02	Caesar Salad (Insalata Cesare)	240
	Fresh Romane Lettuce, Croutons, Parmesan, Bacon & traditional Caesar sauce	
SL03	Mix Salad (Insalata Mista) 🌿	190
	Fresh mixed Greens with a medley of vegetables	
SL04	Rocket & Parmesan (Rucola e Parmigiano) 🌿	230
	Fresh Rocket salad, Cherry Tomatoes & sliced Parmesan cheese	
SL05	Seafood Salad (Insalata di Mare)	280
	Assorted warm Seafood in a crunchy mix Salad	
SL06	Salmon (Salad Salmone)	280
	Imported Smoked Salmon with a medley of vegetables over mixed Salad	
SL07	Sole Mio Salad (Sole Mio) 🌿	260
	Fresh mixed salad, Ricotta cheese, medley of vegetables & sliced Parmesan cheese	
SL08	Gambetto Salad (Insalata Gambetto)	260
	Rocket salad, tender Parma Ham, delicate Artichokes & Black Olives	
SL09	Rocket & Sausage (Rucola e salsiccia)	260
	Rocket salad, Cherry Tomatoes & grilled Italian Sausage	
SL10	Pantesca Salad 🌿	220
	Tomatoes, Red Onions, Potatoes, Olives & Oregano with extra virgin Olive Oil	

MAIN COURSES / SECONDI

M01	Beef Tenderloin (Filetto di Manzo)	890
	Imported Beef Tenderloin served with sautéed Spinach & Pepper sauce	
M02	Pork Cutlet Milanese (Cotoletta alla Milanese)	350
	Lightly breaded & pan-fried Pork Tenderloin served with fresh mixed Salad	
M03	Chicken Milanese (Cotoletta di Pollo)	330
	Lightly breaded & pan-fried Chicken Breast served with fresh mixed Salad	
M04	Chicken Mushroom (Pollo ai Funghi)	280
	Chicken Breast with Mushroom Cream sauce and sautéed Potatoes	
M05	Braised Beef Cheek	580
	Imported Beef Cheek slow cooked in red wine with mashed Potatoes	
M06	Pork Escalope (Scaloppina di Maiale)	360
	Pork Tenderloin Escalope served with sautéed Spinach in White or Marsala wine	
M07	Pork Chop (Braciola di Maiale)	380
	Grilled Pork Chop served with sautéed Potatoes	
M08	Grilled Lamb Chops (Agnello alla Griglia)	790
	Imported grilled Lamb Chop served with sautéed Spinach, Potatoes & Pepper sauce	
M09	Grilled Italian Sausage (Salsiccia Grigliata)	320
	Grilled homemade Italian Sausages served with Rocket salad	

SEAFOOD / PESCE

SF01	Sea Bass Mediterranean Style	420
	Fresh Sea Bass fillet with a rich Mediterranean sauce, served with sautéed Potatoes	
SF02	Salmon Steak Fillet (Salmone alla Griglia)	520
	Imported Salmon Steak with Lemon sauce served with grilled Zucchini	
SF03	Hamachi Steak Fillet (Hamachi alla Griglia)	660
	Imported Hamachi Yellow Tail Steak served with Broccoli and Cherry Tomatoes	



Little Spicy



Quite Spicy



Very Spicy



Vegetarian

Listed prices do not include 7% VAT and 10% service charge.



Traditional Italian Food "The Original Way"

11:30 to 22:30 Daily
02 185 2799 | 02 85 2399
www.solemiobkk.com

MAIN MENU



STARTER / ANTIPASTI

A01	Bruschetta 🌿	90
Homemade Crostini bread topped with Garlic, Tomatoes, Basil & extra-virgin Olive Oil		
A02	Mixed Cold Cuts (Salumi Misti)	680
A selection of mixed Classic Italian Cold Cuts		
A03	Parma Ham Melon (Prosciutto e Melone)	380
Parma Ham with sweet Melon		
A04	Fried Calamari (Calamari Fritti)	360
Fresh Squid rings deep-fried with mixed Salad		
A05	Eggplant Parmigiana (Parmigiana di Melanzane) 🌿	320
Baked Eggplant with Mozzarella & Parmesan in a classic Tomato sauce		
A06	Mussels Tomato Sauce (Cozze alla Pugliese)	340
Imported Mussels in a rich Tomato sauce		
A07	Marinara's Style Mussel (Cozze Marinara)	340
Imported Mussels in a White Wine sauce		
A08	Salmon Crostini (Crostini al Salmone)	280
Homemade Crostini Bread topped with Smoked Salmon & Butter		
A09	Appetizer Sole Mio (Antipasto Sole Mio)	920
Mixed Italian cold cuts with Bufala cheese, Tomatoes, Artichokes, Fried Calamari & mixed Salad		
A10	Mixed Italian Cheese	490
Selection of 4 Italian cheeses		
A11	Parma Ham Rolls (Involtini)	390
Mascarpone cheese & Rocket wrapped in imported Parma Ham		
A12	Bufala Parma Ham (Bufala e Crudo)	520
Parma Ham with a generous serving of imported Bufala Cheese		
A13	Burrata & Parma Ham	520
Parma Ham with a generous serving of creamy Burrata Cheese		
A14	Meat Balls Tomato (Polpette al Pomodoro)	320
A Classic Italian favorite, Meatballs in Tomato sauce topped with Burrata cream		
A15	Roman Style Porchetta	320
Sliced slow roasted Pork filled with Italian Herbs and Spices		

SOUP / ZUPPE

Z01	Seafood Soup (Zuppa di Mare)	240
Traditional Italian Seafood soup		
Z02	Mushroom Soup (Zuppa di Funghi) 🌿	190
Creamy Shitake Mushroom soup and Croutons		
Z03	Minestrone 🌿	190
Traditional Italian diced Vegetable soup		
Z04	Pumpkin Soup 🌿	180
Smooth Pumpkin Soup with Cream and Croutons		

TRADITIONAL PASTA

1. CHOOSE YOUR PASTA		
Traditional Pasta: Spaghetti, Penne, Rigatoni, Angel Hair		
Gragnano's Special Slow Dried: Linguine, Spaghettoni (+60 B)		
Whole Wheat / Gluten-Free: Spaghetti or Penne (+60 B)		
Fresh Homemade Pasta: Fettuccine, Ravioli, Gnocchi (+60 B)		
2. CHOOSE YOUR SAUCE		
DP01	Tomato (Pomodoro) 🌿	240
Traditional Tomato sauce with fresh Basil & Garlic		
DP02	Carbonara	290
Traditional Egg Sauce with Guanciale Bacon, Parmesan, Pecorino & Black Pepper		
DP03	Carbonara with Cream	280
International Cream Sauce with Eggs, Smoked Bacon, Parmesan		
DP04	AOP (Aglio, Olio e Peperoncino) 🌿🔥🔥	240
Garlic, extra virgin Olive Oil & Chili		
DP05	Basil Pesto 🌿	290
Traditional Basil Cream sauce		
DP06	Salmone	340
Imported Smoked Salmon sauce		
DP07	Clams (Vongole)	290
Fresh Clams in a rich Seafood sauce		
DP08	Seafood (Scoglio) 🔥	390
Mixed Seafood (Mussel, Clam, Prawn, Squid) in a rich Seafood sauce		
DP09	Cacio e Pepe	270
Traditional Pecorino Cheese & Pepper sauce		
DP10	Amatriciana	320
Italian Guanciale Bacon & Onion in a rich Red Wine Tomato sauce & Pecorino cheese		
DP11	Ragu Bolognese	300
Traditional Bolognese sauce topped with Parmesan cheese		
DP12	Meat Balls Tomato Sauce (Polpette al Pomodoro)	300
Traditional slow cooked Meatballs in a rich Tomato sauce with Parmesan cheese		
DP13	Spicy Tomato (Arrabbiata) 🌿🔥🔥🔥	260
Traditional Spicy Tomato sauce		
DP14	Puttanesca	260
Traditional Tomato sauce with Anchovies, Black Olive & Capers		
DP15	Pork Ribs Tomato Sauce (Neapolitan Ragout)	380
Pork Ribs slowed cooked in a rich Tomato Sauce		
DP16	4 Cheese (Quattro Formaggi) 🌿	340
Traditional Italian four cheese sauce		
DP17	Alfredo	320
Ham, Shitake Mushrooms & Cream topped with Parmesan & Nutmeg		
DP18	Pink Sauce (Salsa Rosa) 🌿	290
Traditional Tomato sauce with Cream		

FRESH HOMEMADE EGG PASTA

FP01	Fettuccine Porcini & Sausage (Porcini e Salsiccia)	420
Homemade Fettuccine with Porcini Mushroom and homemade Italian Sausage		
FP02	Fettuccine Prawns and Zucchini (Gamberi Zucchini)	390
Homemade Fettuccine with fresh sautéed Prawns & Zucchini cream sauce		
FP03	Fettuccine Black Truffle (Al Tartufo Nero) 🌿	450
Homemade Fettuccine with Imported Black Truffle cream sauce		
FP04	Fettuccine Lemon Sauce (Al Limone)	320
Homemade Fettuccine with Lemon Zest cream sauce		
FP05	Ravioli Ricotta Spinach Spek Gorgonzola	360
Homemade Ravioli in a Spek and Gorgonzola cream sauce		
FP06	Ravioli Butter & Sage 🌿	320
Homemade Ravioli filled with Ricotta & Spinach in Butter & Sage sauce		
FP07	Lasagna Classic	340
Classic homemade Pasta layered with Bolognese sauce, Béchamel, Mozzarella, Ham & Parmesan baked to perfection		

GNOCCHI

GN01	Four Cheese (Quattro Formaggi) 🌿	360
Traditional Italian four cheese sauce		
GN02	Sardinian's Style (Alla Sarda) 🔥🔥🔥	360
Spicy Tomato sauce & homemade Italian Sausage with Pecorino cheese		
GN03	Sorrento's Style (Alla Sorrentina) 🌿	320
Rich Tomato, Mozzarella, fresh Basil & Parmesan sauce		
GN04	Basil Pesto (Traditional Genoas style) 🌿	340
Homemade Traditional Basil Pesto sauce		

RISOTTO

RI01	Four Cheese (Quattro Formaggi)	360
Traditional Italian four cheese sauce		
RI02	Porcini & Sausage (Porcini e Salsiccia)	410
Porcini mushroom & Italian sausage in a light Cream sauce		
RI03	Seafood (Frutti di Mare)	400
Mixed Seafood (Mussel, Clam, Prawn, Squid) in a rich Seafood sauce		
RI04	Porcini & Truffle (Porcini e Tartufo)	490
Imported Porcini Mushroom Risotto with Black Truffle in a light cream sauce		
RI05	Saffron (Milanese) 🌿	360
Milan style Saffron flavored Risotto with Parmesan cheese		