

MENU





Classic Bruschetta

Spaghetti with Meatballs



Spaghetti with Clams and Cherry Tomato

Spaghetti with Seafood







Cheese and Spinach Lasagna

UGO Signature Pizza



Four Cheese Pizza



UGO Signature Burger





Welcome to UGO – Authentic Italian Flavors in Bangkok

At UGO, we bring the essence of Italian cuisine to Bangkok, offering a menu inspired by tradition, vsimplicity, and high-quality ingredients. Our dishes celebrate classic Italian flavors, from crispy bruschette and comforting pasta dishes to creamy risottos, grilled meats, and hand-crafted pizzas.

Each dish is thoughtfully prepared using premium ingredients, ensuring an authentic taste of Italy. Whether you're indulging in a rich Lasagna Bolognese, savoring the bold flavors of a Spaghetti Carbonara, or enjoying the delicate balance of a Burrata and Parma Ham Salad, you'll find something to satisfy your cravings. And for pizza lovers, our UGO Pizza, topped with spicy salami, Parma ham, Italian sausage, and fresh rocket, offers a perfect mix of bold and savory flavors.

Pair your meal with a glass of wine from our carefully selected list, and complete your experience with a classic Italian dessert. Whether you're here for a quick bite, a relaxed meal, or a special occasion, we invite you to enjoy good food, great company, and the welcoming spirit of Italian dining.

At UGO, we believe in transparent and honest hospitality. That's why all our prices are inclusive of 7% VAT, and we do not apply any service charge—leaving tips entirely at your discretion. Your satisfaction and enjoyment are what matter most to us.

Benvenuti e buon appetito!

BRUSCHETTE

Classic Bruschetta (3 pieces)

200

Crispy toasted bread rubbed with garlic and topped with fresh diced tomatoes, fragrant basil, and a drizzle of extra virgin olive oil. A simple yet timeless Italian favorite.

Pesto and Burrata Bruschetta (3 pieces)

300

Toasted bread topped with aromatic basil pesto, rich and creamy burrata, crunchy walnuts, and sweet sun-dried tomatoes. A sophisticated and indulgent twist on a classic.

Ricotta and Parma Ham Bruschetta (3 pieces)

300

A delightful combination of creamy ricotta, thinly sliced Parma ham, sweet sun-dried tomtoes, and fresh rocket on toasted bread. A perfect balance of creamy, savory, and tangy flavors.

SOUPS

Vegetable Soup

250

"Minestrone" is a hearty and wholesome Italian vegetable soup, packed with seasonal vegebles and aromatic herbs, simmered in a light yet flavorful broth. Served with crispy croutons for added texture.

Creamy Mushroom and Truffle Soup

300

A rich and velvety mushroom soup infused with the delicate aroma of truffle. Smooth, creamy, and deeply flavorful, served with crispy croutons for the perfect crunch.



APPETIZERS

French Fries with Truffle Sauce

250

Crispy golden fries sprinkled with Parmesan and served with a luscious creamy truffle sauce for an indulgent twist on a classic favorite.

Deep Fried Seafood

350

A crispy mix of Argentinian shrimp, squid, and scallops, coated in semolina and breadcrumbs for a light, crunchy texture. Served with a side of garlic aioli for dipping.

Meatballs in Tomato Sauce

320

Tender homemade pork meatballs simmered in a rich and flavorful tomato sauce, served with slices of bread to soak up every bite.

SALADS

Garden Salad 220

A fresh mix of crisp salad leaves, juicy tomatoes, crunchy cucumbers, mixed bell peppers and red onions, enhanced with a flavorful relish and tossed in a classic Italian dressing. A light and refreshing choice.

Caesar Salad 280

Crisp romaine lettuce tossed in creamy Caesar dressing, topped with crunchy croutons and generous shavings of aged Parmesan. A rich and satisfying favorite.

Caprese Salad 350

A timeless Italian classic with fresh fiordilatte mozzarella, ripe tomatoes, and fragrant basil, drizzled with extra virgin olive oil, oregano and a touch of balsamic glaze for a perfect balance of flavors.

Burrata Salad 470

Creamy burrata paired with peppery rocket and cherry tomatoes, drizzled with extra virgin olive oil for a rich yet delicate flavor. Served with freshly baked pizza bread.

Burrata and Parma Ham

600

A perfect pair of silky burrata and delicate Parma ham, accompanied by fresh rocket and cherry tomatoes, finished with a touch of extra virgin olive oil. Served with pizza bread for a satisfying bite.

Beef Carpaccio Salad

450

Thinly sliced beef tenderloin, delicately arranged with fresh rocket and Parmesan shavings, finished with a drizzle of extra virgin olive oil for a refined and flavorful dish.



PASTAS

Spaghetti A.O.P. 280

A simple yet flavorful classic, featuring garlic, chili, and extra virgin olive oil tossed with all dente pasta for a perfectly balanced kick.

Penne with Tomato Sauce

300

A timeless classic with a smooth and flavorful tomato sauce, simmered with aromatic basil and extra virgin olive oil.

Penne Arrabbiata 300

A bold and fiery dish made with a rich tomato sauce infused with garlic and chili, bringing a perfect balance of heat and flavor.

Tagliatelle Bolognese

380

A rich and hearty slow-cooked meat sauce made with a blend of beef and pork, simmered with tomatoes and aromatic herbs for a deeply flavorful Italian favorite.

Spaghetti with Meatballs

380

Juicy homemade pork meatballs served over pasta with a rich and savory tomato sauce, combining comfort and tradition in every bite.

Spaghetti Carbonara

340

A true Roman classic made with crispy cured pork cheek, eggs, Pecorino Romano, and black pepper, creating a creamy and indulgent sauce.

Tagliatelle with Sausage and Mushrooms

380

Italian pork sausage and sautéed mushrooms come together in a rich and flavorful creamy sauce, served over perfectly cooked pasta.

Penne with Pesto and Salmon

420

A fresh and aromatic creamy basil pesto sauce paired with tender salmon bites and cherry tomato, creating a light yet flavorful combination.

Penne Four Cheese

400

A creamy and indulgent sauce made with a blend of four Italian cheeses, melting together for the ultimate cheesy pasta experience.

Spaghetti with Seafood

490

A delightful mix of Argentinan shrimp, squid, clams, and scallops tossed in a light and aromatic tomato-based sauce, infused with garlic, white wine, and parsley.



PASTAS

Spaghetti with Clams and Cherry Tomato

420

Fresh clams cooked in white wine, chili, garlic, and extra virgin olive oil, complemented by sweet cherry tomatoes for a light and elegant dish.

Spaghetti with Squid Ink and Argentinian

420

Al dente pasta coated in a rich, velvety squid ink sauce, infused with garlic and white wine, topped with succulent shrimps and cherry tomato for the perfect balance of taste and texture.

Spaghetti with Mushrooms and Truffle Cream

370

Spaghetti enveloped in a luxurious cream sauce infused with black truffle paste, complemented by sauteed mixed garlic mushrooms, garnished with fresh parsley.

GNOCCHI

Gnocchi Four Cheese

420

Soft potato gnocchi coated in a rich and creamy blend of four Italian cheeses, creating a velvety and indulgent dish.

Baked Gnocchi with Tomato & Mozzarella

360

Oven-baked potato gnocchi tossed in a flavorful tomato sauce, topped with melted mozzarella for a comforting and satisfying dish.

LASAGNAS

Lasagna Bolognese

400

Layers of fresh pasta, rich beef and pork Bolognese sauce, creamy béchamel, and melted cheese, baked to perfection for a classic Italian comfort dish.

Four Cheese Lasagna

400

A creamy and indulgent lasagna made with layers of pasta and a rich blend of four Italian cheeses, baked until golden and bubbly.

Cheese and Spinach Lasagna

360

A delicious vegetarian lasagna featuring layers of fresh pasta, sautéed spinach, béchamel sauce, and melted cheese, baked to a golden perfection.



RISOTTOS

Argentinian Shrimp and Zucchini Risotto

480

A delicate and flavorful risotto featuring tender Argentinian shrimp and sautéed zucchini, enhanced with a hint of fresh lemon zest for a refreshing balance.

Truffle and Mushroom Risotto

450

A rich and creamy risotto infused with aromatic truffle and earthy mushrooms, finished with a sprinkle of fresh lemon zest for a bright and elegant touch.

Saffron and Sausage Risotto

450

A bold and comforting risotto made with fragrant saffron and Italian pork sausage, creating a rich and deeply satisfying dish.

MAINS

Grilled Salmon 600

Tender grilled salmon fillet served with fresh rocket, cherry tomatoes, and a fragrant basil pesto for a light yet flavorful dish.

Grilled Sausages 450

Two Italian grilled pork sausages served over a bed of julienne-cut peppers and roasted baby potatoes for a hearty and comforting dish.

Grilled Pork Chop 450

A perfectly grilled pork chop, served with a fresh garden salad and roasted baby potatoes for a balanced and satisfying meal.

Grilled Ribeye 950

Juicy sliced Australian beef ribeye steak, served with fresh rocket, cherry tomatoes, Parmesan shavings, and a drizzle of balsamic glaze for a refined Italian classic.

Deep-Fried Chicken

350

Crispy golden-breaded chicken breast "Milanese" style, served with a side of French fries and salad for a comforting Italian favorite.



500

PIZZAS

Margherita The Italian classic with a simple yet perfect combination of tomato sauce and mozzarella.	300
Marinara A traditional Neapolitan pizza with tomato sauce, garlic, and oregano—bold and flavorful.	280
Ham and Mushrooms Tomato sauce, mozzarella, Italian ham, and mushrooms for a classic and satisfying flavor.	400
Capricciosa A true Italian favorite with tomato sauce, mozzarella, artichokes, olives, Italian ham, and mushrooms.	420
Spicy Salami Tomato sauce, mozzarella, and Italian spicy salami for a perfect balance of heat and flavor.	360
Vegetarian Tomato sauce, mozzarella, bell peppers, onions, mushrooms, and fresh rocket for a fresh and colorful choice.	350
Sausage Tomato sauce, mozzarella, and Italian pork sausage, delivering bold and hearty flavors.	3 60
Calabrian Nduja and Burrata Tomato sauce, mozzarella, spicy Calabrian nduja (spreadable spicy salami), onions and creamy burrata chefor an indulgent kick.	460 eese
Mixed Mushrooms A delicious combination of sautéed mixed mushrooms over a tomato and mozzarella base, bringing deep ver flavors.	340 arthy
Seafood Tomato sauce, mozzarella, clams, squid, scallops and Argentinian shrimps for a true taste of the sea.	400
Hawaiian Tomato sauce, mozzarella, Italian ham, and pineapple—a sweet and savory classic.	380
Parma Ham Tomato sauce, mozzarella, and delicate Parma ham for a simple yet refined Italian flavor.	500
Italian Summer Tomato sauce, mozzarella, Parma ham, creamy burrata, and fresh rocket for a refreshing combination.	650
UGO	500

A house special with tomato sauce, mozzarella, spicy salami, Parma ham, Italian pork sausage, and fresh rocket.



WHITE PIZZAS

Four Cheese 400

A rich and indulgent pizza topped with a blend of four Italian cheeses, melted to perfection.

Truffle and Mushrooms 400

Mozzarella, Parmesan, mushrooms, and truffle cream, creating a luxurious and aromatic pizza.

Mortadella and Pistachio 400

Mozzarella, thinly sliced pork mortadella, crushed pistachios, and a drizzle of extra virgin olive oil for a rich, creamy, and nutty flavor.

Coppa and Sun-Dried Tomato

A unique combination of mozzarella, Coppa (Italian cured pork), sun-dried tomatoes, and Parmesan.

Salmon and Pesto 450

A mozzarella and pesto base, cured salmon, cherry tomatoes, and fresh rocket for a vibrant and aromatic pizza.

Salmon and Burrata 500

Mozzarella, cured salmon, creamy burrata, and a drizzle of extra virgin olive oil for a luxurious bite.

BURGERS

UGO Beef 350 / Pork 300

Choice of beef or pork burger topped with melted american cheese, pickled red onions, pickled cucumbers, fresh tomato, and crisp lettuce, all enhanced by our secret UGO sauce and served in a soft brioche bun.

Bacon and Truffle Sauce

Beef 350 / Pork 300

400

Choice of beef or pork burger topped with melted cheddar cheese, smoked bacon, fresh tomato, and crisp lettuce, complemented by dijon mustard and truffle mayo, all served in a soft brioche bun.

Spicy Calabrian Nduja

Beef 350 / Pork 300

Choice of beef or pork burger topped with melted american cheese, pickled jalapeños, fresh lettuce, and crisp white onions, all enhanced by spicy Calabrian nduja (spreadable spicy mayo), served in a soft brioche bun.

Italiano Beef 350 / Pork 300

A juicy beef or pork patty topped with creamy Gorgonzola, fresh rocket, and ripe tomato, served in a toasted brioche bun. A bold and flavorful Italian-inspired burger.



Thank you for dining with us!

If you enjoyed your meal, please scan the QR code to leave a review on Google

We appreciate it!

