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# La Bottega Fine Italian Dining

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*We asked the experts what the best “special occasion restaurant” was for celebrations, anniversaries, Valentines Day. Hands down, a resounding echo from everyone was “La Bottega”*



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La Bottega has built their reputation as a fine dining establishment at the hands of Luca Appino; the founder and genius chef who has created quite a name for himself even amongst the competitive and ever transient nature of the restaurant industry in this thriving metropolis of Bangkok! Born and raised in a northwestern Provence of Italy, Luca draws inspiration from his roots where his family still owns a small vineyard. He invites guests off the clamoring city streets of Sukhumvit 49 into his quaint restaurant perched atop the Terrace 49 building with options for intimate indoor dining, private room for dinner parties or corporate gatherings, or breezy al fresco dining on the terrace. He serves as the head chef and offers warm Italian hospitality and an engaging personality to his guests! Authenticity is evident through the genuine Italian flavors which are imported by upscale Italian suppliers. Traditionalism meets innovation with favorite classic Italian dishes creatively plated and with modern spins.

After a number of special occasion dinners at La Bottega and sampling quite a few dishes, we can honestly say that it has always been surprising and memorable. Never mediocre. Always exceptional! We’ve not encountered a dish we didn’t love and portions are always satisfying and sufficient. Insalate selection is anything but mundane offering the freshest and most creative compilations. The piedmont fassone beef tartare is a delicious first course with hints of lemon infused olive oil. Follow with one of our recommended favorite pastas which include the homemade pappardelle served with wild boar ragu or trofie pasta with pistachio pesto sauce or my own personal favorite – the truffle ravioli! Main courses are never standard or ordinary. Always the finest ingredients with exotic and tasteful variations. The pan seared turbot fillet is a must try for the fish lover, and the broad selection of red meats including a fantastic Australian wagyu beef cheek served over potatoes with au jus absolutely melts in your mouth!

We savored the suckling pig on our most recent visit and were duly impressed!

The presentation and attention to detail sets La Bottega apart. Linen napkins and table cloths, crystal and silver table settings, roses on the table, candles, a vast and extensive wine list, refreshing towelettes, warmed bread basket, and usually a sample welcome appetizer, La Bottega encourages guests to linger, unhurried, for an evening dining extravaganza that will guarantee a memorable experience with your dinner party or date!

And lets not forget the broad assortment of imported cheeses and decadent desserts to choose from, because no Italian meal is complete without a little limoncello and something sweet!! Guests are offered tea or coffee and served a sampler of truffles, biscotti and meringue drops to satiate the sweet craving! Splurge for the tiramisu for a real treat! Our five star recommendation for La Bottega de Luca!!