

## Starting with

### Our raw Delights

Marinated pork tenderloin with olive oil and balsamic sauce	€ 9.00
Beef Tartare with lime	€ 10.00
Beef Tartare with bloc de Foie Gras	€ 14.00
Beef Tartare with black truffle	€ 14.00
"Bottega's " beef Tartare	€ 14.00

### Il tagliere :

Organic Cold cuts and cheeses platter	€6.00/hg
	(about € 12 per portion)
"Il Magnifico", a special selection of cheeses and organic cold cuts with appetizers	(portion for two people) € 35.00

\*Vegetables in oils € 5.00

"Bottega's" Italian special toasted bruschetta € 7.00

Foie Gras Terrine with red onion compote and toasted bread € 10.00

\*Rosemary chickpea flatbread with fried capers € 7.00

\*Our Black Truffle eggs € 12.00

"Bottega's Tuna" house speciality (pork tenderloin) with white beans and onion € 10.00

\*Artichoke flan with a fondue of pecorino cheese € 12.00

### Crespezzeria ® A cornflour crepe seasoned with:

Anchovies and burrata € 9.00

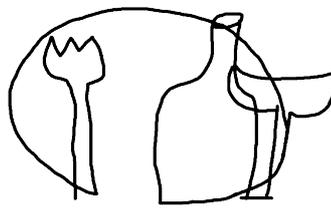
\*Vegetables and olives € 8.00

A white flour crepe roll with ham and mascarpone cheese € 8.00

### Our salad

"Bottega's " Salad € 7.00

Warm black rice with "Ciccioli" and Maldon sea Salt € 10.00



### Pasta

Cocoa Tagliatelle with boar meat sauce	€ 8.00
*Pici with vegetable bolognaise and grated Ragusano cheese	€ 7.00
*Spelt soup	€ 9.00
*Parmesan cheese Ravioli with black truffle	€ 14.00
*Risotto with yellow pumpkin , Quartirolo cheese and new extravirgin olive oil	€ 11.00
*Handmade Spaghetti alla chitarra sautéed with artichokes and thyme	€ 13.00

### Main dishes

T-bone steak with aromatic salt	€ 4.20 per 100grams (around 21€ per portion )
Grilled beef sirloin with sea salt flakes	€ 15.00
Grilled beef sirloin with spring truffle	€ 18.00
Grilled beef sirloin with Carmignano red wine reduction	€ 15.00
Veal kidney braised with hazelnuts	€ 11.00
"Peposo" beef stew with Carmignano red wine and pepper	€ 12.00
Salted codfish with garlic and tomato sauce	€ 14.00

### \*Side dishes

"Skin on" homemade fries	€ 5.00
Mix salad	€ 5.00
White beans with new extravirgin olive oil	€ 5.00
Broccoli sautéed	€ 5.00

### Desserts

Ask for our dessert menu..

*\*Vegetarian dishes*

Cover charge € 2.00