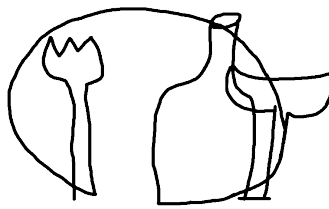


Starting with

Foie Gras Terrine with red onion compote and toasted bread	€ 12.00
*Rosemary chickpea flatbread with fried capers	€ 8.00
*Courgette flowers and ricotta cheese with fondue of pecorino cheese and basil	€ 11.00
Sausage and turnips flan with yellow pumkin	€ 9.00
"Bottega's" Italian special toasted bruschetta	€ 9.00
*Vegetables in oils	€ 5.00
Il tagliere : Organic Cold cuts and cheeses platter	€6.00/kg (about € 12 per portion)
"Il Magnifico", a special selection of cheeses and organic cold cuts with appetizers	(portion for two people) € 38.00
Our raw Delights	
Marinated pork tenderlon with olive oil and balsamic sauce	€ 10.00
Beef Tartare with lime	€ 10.00
Beef Tartare with black truffle	€ 14.00
Beef Tartare in three tastings	€ 13.00



Pasta

Cocoa Tagliatelle with boar meat sauce	€ 10.00
Fresh Paccheri with duck ragout	€ 11.00
*Pici with vegetable bolognaise and grated Ragusano cheese	€ 8.00
*Parmesan cheese Ravioli with black truffle	€ 14.00
Risotto with courgettes flowers and porcini mushrooms with empitella foam	€ 13.00

Our fried

Tuscan deep fried meat and vegetables	€ 18.00
*Deep fried Porcini mushrooms	€ 9.00
*Deep fried courgette flowers	€ 7.00
*"Skin on" homemade fries	€ 5.00

Main dishes

T-bone steak with aromatic salt	€ 4.50 per 100grams (around 27€ per portion)
Grilled beef sirloin with sea salt flakes	€ 18.00
Grilled beef sirloin with black truffle	€ 20.00
Stewed veal shank in dried porcini mushrooms sauce	€ 12.00
Guinea fowl cooked in the vine leaf with porcini mushrooms with chickpeas and rosemary sauce	€ 15.00
Salted codfish with spinach and tomato sauce and zucchini	€ 16.00

*Side dishes

Mix salad	€ 5.00
White beans with extravirgin olive oil	€ 5.00

Desserts

Ask for our dessert menu..

**Vegetarian dishes*

Service charge € 2.00