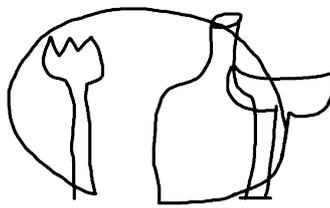


### Starting with

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 pie with basil fondue	€ 10.00
"Bottega's Tuna" pork sirloin marinated with tomato water mushroom	€ 10.00
"Bottega's" Italian special toasted bruschetta	€ 9.00
*Vegetables in oils	€ 5.00
Marinated salmon with citrus fruit and vegetables	€ 11.00
<b>Il tagliere :</b>	
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
<b>Our raw Delights</b>	
Arista cold cuts carpaccio marinate with laurel.oak.oil	€ 10.00
Beef Tartare with lime	€ 11.00
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
*Sauteed chitarre pasta with porcini mushroom and empitella leaf	€ 12.00
Carnaroli risotto with flavour of sea	€ 12.00

## 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
Chicken rolled with grapewine leaf and porcini mushroom	€ 16.00
Tuscan deep fried fish and vegetables	€ 18.00
Pork sirlon filled with ricotta cheese and spinach baked in olive oil	€ 14.00
Olive oil light fried codfish with courgette anice star	€ 16.00

## \*Side dishes

Mix salad	€ 5.00
White beans with extravirgin olive oil	€ 5.00
“Skin on” homemade fries	€ 5.00
Porcini mushrooms with oliv oil, tomato and garlic	€ 9.00
Sauteed chard leaf	€ 6.00

## Desserts

Ask for our dessert menu..

*\*Vegetarian dishes*

*Service charge € 2.00*