



BOTTEGA PERUZZI

MENÙ

Starting with

FOIE GRAS TERRINE ¹⁻¹² € 18

With our homemade Tropea onion jam and toasted bread

"BOTTEGA" CROSTINI ¹⁻⁴⁻⁷⁻¹² € 9

With Carmignano Vinsanto chicken liver pâté and "Francesina" (onion and beef stew)

CORN TACOS ⁻⁴⁻ € 13

Creamed cod and caramelized onions

***CRUNCHY MEDITERRANEAN PANZANELLA** ¹⁻⁷ € 13

Aubergin, sun-dried tomatoes, and Burrata cream with Basil

***ANDRIA BURRATA** ⁷ € 14

With summer truffle

Tartare

HAND-CUT FASSONA BEEF TARTARE

With Maldon salt € 16

With black truffle € 18

With Stracciatella cheese and sun-dried tomatoes ⁷ € 17

Platters

"MIXED PLATTER" | € 16

Selection of organic cold cuts from "Macelleria Savigni" and Zummo cheeses

"IL MAGNIFICO" LARGE PLATTER (for 2 people) € 42

Selection of organic cold cuts from "Macelleria Savigni", Zummo cheeses,
and chef's tastings

Pickled vegetables in oil € 7



First Courses

*PICI Cacio e pepe (pecorino cheese and black pepper) 1-12	€ 13
MACCHERONCINI with Cinta Senese pork ragù, laurel, sage, and rosemary 1-9-12	€ 15
*MELTED PARMESAN RAVIOLI with summer black truffle 1-7-8	€ 17
POTATO AND ORANGE TORTELLI with duck ragù 1-9-12	€ 16
RISOTTO with "lampredotto" (Florentine tripe) stew 9-12	€ 14

Main Courses

FLORENTINE STEAK with Maldon salt	€ 6 / 100g
BEEF SIRLOIN TAGLIATA With Maldon salt	€ 21
With summer black truffle	€ 25
With Cinta Senese lard	€ 24
"BOTTEGA" FRANCESINA Traditional boiled beef and onion stew 9-12	€ 15
CRUSTED SUCKLING PIG Lime and pink pepper mayonnaise with sweet and sour sauce 3	€ 18
FRIED TRIPE with green sauce 1-3-9	€ 18
RABBIT CASSAROLE with Taggiasca olives, pine nuts and Carmignano Vin Santo 8-9-12	€ 18
LIVORNO-STYLE COD Tomato and garlic-based salt cod 14	€ 20

* Side Dishes

Mixed salad	€ 5
Homemade roasted potatoes	€ 6
Tomato, oil, pepper, and oregano	€ 5
Sautéed spinach	€ 6

Cover charge € 2

* Vegetarian dishes available

The Register of Allergens

We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants considered allergens
List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011 "substances or products causing allergies or intolerances"

	Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof	8	Nuts namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis Wangenh K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof).
2	Crustaceans and products thereof	9	Celery and products thereof Sedano e prodotti a base di sedano.
3	Eggs and products thereof	10	Mustard and products thereof Senape e prodotti a base di senape.
4	Fish and products thereof	11	Sesame seeds and products thereof
5	Peanuts and products thereof	12	Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO2
6	Soybeans and products thereof	13	Lupin and products thereof
7	Milk and products thereof (including lactose)	14	Molluscs and products thereof Molluschi e prodotti a base di molluschi.