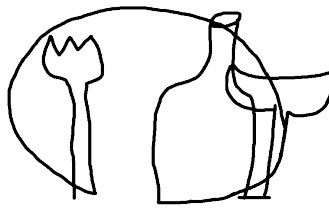


Starting with

*Breaded egg on pea velouté, cheese fondue, and truffle	€ 13.00
*Carrot and almond flan with red onion sauce	€ 9.00
Foie Gras terrine with red onion compote and toasted bread	€ 14.00
"Bottega's" Italian toasted bruschetta selection	€ 9.00
*Vegetables in olive oil	€ 5.00
"Bottega's Tuna", eggplant and Sichuan pepper velouté, and crispy eggplant	€ 9.00
*Crespezzeria ®: A cornflour crepe seasoned with:	
Tropea Onion, gorgonzola cheese and walnuts	€ 10.00
Burrata and anchovies	€ 12.00
Il tagliere :	
Organic mix cold cuts and cheeses platter	€7.00/kg (about € 14 per portion)
Tagliere "Il Magnifico", our special selection of cheeses and organic cold cuts with appetizers (portion for two people)	€ 41.00
Our raw Delights	
Beef Tartare with lime	€ 13.00
Beef Tartare with truffle	€ 17.00
Beef Tartare in three tastings	€ 15.00



Pasta

Cocoa Tagliatelle with boar meat sauce	€ 12.00
Homemade "Paccheri" with duck ragout	€ 13.00
*Pici with vegetarian sauce and grated Ragusano cheese	€ 10.00
*Parmesan cheese Ravioli with truffle	€ 16.00
Ricotta, mortadella di Prato, and dried fig gnocchi with cacio e pepe sauce	€ 11.00
Carnaroli risotto with white pheasant ragout, juniper oil, and currant	€ 11.00

Main dishes

T-bone steak with flavored salt	€ 4.80 per 100grams
Grilled beef sirloin with sea salt flake	€ 19.00
Grilled beef sirloin with truffle	€ 23.00
Grilled beef sirloin with seasoned lard	€ 21.00
Bottega's Lampredotto sandwich	€ 12.00
Deep fried mixed veggies and meats (chicken, rabbit and meatballs)	€ 19.00
Pork en crouete with lime pink pepper mayo, and sweet and sour sauce	€ 16.00
Baked cod with capers, olives, and tomatoes	€ 18.00

*Side dishes

Mixed salad	€ 5.00
Cannellini beans in extravirgin olive oil	€ 6.00
"Skin on" homemade fried chips	€ 6.00
Sautéed spinach	€ 6.00

*Vegetarian dishes

Service charge € 2.00