BOTTEGA CULINARIA

Menu

Starters

Mediterranean purple prawn[2] — 6 € each

Selection of cold cuts[10 12] — 13 €
with our pickled vegetables

Incapriata pugliese ✿ — 11 €
broad bean purée with wild chicory

Slow-cooked egg[3 7] ❀ — 12 €
mashed potato, porcini, shiitake and pioppino mushrooms, gorgonzola sauce

Crispy goat cheese parcel[1 7] ❀ — 12 €
with caramelised fig jam

✦ **Our truffled vitello tonnato** — 18 €
a tribute to Luca and Fabio

Milanese-style tripe — 13 €

Fish balls[1 3 4 10] — 12 €
with poppy seeds and aioli

Black Angus roast beef[3 4 10] — 13 €
with tuna sauce

Cheese tasting[7] ❀ — 8 €
three cheeses

Mixed salad ✿ — 10 €
lettuce, tomatoes, carrots, peppers and Taggiasca olives

First courses

Paccheri with seafood and parsley oil — 13 €
flying squid, mussels, prawns, mantis shrimp and sea bream

Rigatoni — 13 €
with meat ragù

✦ **Handmade tagliolini**[1 3 9 12] ❀ — 17 €
with porcini mushrooms and whipped butter

Squid ink tagliolini — 13 €
whipped anchovy butter and bottarga

Pumpkin ravioli ❀ — 13 €
with butter and sage

Spaghetti cacio e pepe[1 7] ❀ — 13 €
pecorino cheese and black pepper

✦ **Spaghetti cacio e pepe with Mediterranean red prawn tartare***[1 2 7] — 20 €
with pink prawn tartare

✦ **Meracinque saffron risotto** ❀ — 15 €
with saffron threads — per person, minimum 2

✦ **One-course dish** — 25 €
saffron risotto with slow-braised beef — minimum 2 people

Main courses

✦ **Hand-cut beef tartare** — 19 €
sour cream, trout roe and chives

Bacon-wrapped pork fillet[6 7 12] — 17 €
mashed potato and green peppercorn sauce

Slow-braised beef — 18 €
with polenta

✦ **Irish beef sirloin**[3 7 10] — 21 €
mashed potato and tartare sauce

Catch of the day — 17 €
chickpea hummus and grilled vegetables

Creamed salt cod[4 7 12] — 17 €
with potatoes, roasted peppers and Taggiasca olives

Desserts

Our classic panettone — 7 €
with mascarpone sauce

Tonka bean panna cotta[1 7 8] ❀ — 6 €
chocolate sauce and hazelnut crumble

Deconstructed cheesecake[1 7] ❀ — 6 €
with caramelised berries

Chestnut semifreddo[1 3 7] ❀ — 6 €
persimmon sauce and meringues

Tiramisù[1 3 7] ❀ — 6 €
with our own ladyfingers

Ruby chocolate namelaka ❀ — 6 €
fragola grape sauce and sage biscuit

Lime sorbet[6] ✿ — 6 €

Our milk ice cream*[6 7] ❀ — 6 €
with toffee or chocolate sauce

Cover charge 2 € · Water 2 € · Coffee 2 €

Allergens (EU Reg. 1169/2011): 1 Gluten · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soy · 7 Milk · 8 Tree nuts · 9 Celery · 10 Mustard · 11 Sesame · 12 Sulphites · 13 Lupins · 14 Molluscs. Please ask our staff about allergens and possible changes to the dishes.

✦ Chef's special · * Frozen product or prepared with frozen ingredients. · ❀ vegetarian · ✿ vegan

To start

Sparkling wine aperitif 5 €

Traditional method sparkling wine by the glass 7 €

Aperol spritz 8 €
prosecco, Aperol, soda

Americano 10 €
Campari, vermouth, soda

Caipirinha 10 €
cachaça, lime, cane sugar

Daiquiri 10 €
rum, lime, sugar syrup

Gin and tonic 10–15 €
gin, tonic water, spices

Gin fizz 10 €
gin, lemon juice, sugar syrup, soda

Hugo 10 €
prosecco, elderflower liqueur, soda

Manhattan 10 €
whisky, vermouth, Angostura

Margarita 10 €
tequila, triple sec, lime juice

Martini 10 €
gin, dry vermouth

Mojito 10 €
rum, soda, cane sugar, mint

Moscow mule 10 €
vodka, ginger beer, lime juice

Negroni 10 €
gin, Campari, vermouth

Negroni sbagliato 10 €
Campari, vermouth, prosecco

Bottega Culinaria 10 €
amaro, triple sec, vermouth, soda

Alcohol free

Tropical 6 €
pineapple juice, ginger beer, grenadine and soda