

Botticelli

LA CUCINA ITALIANA

Cold Appetizers

OCTOPUS CARPACCIO

Soft marinated octopus with green oil and balsamic vinaigrette

FIG BRUSCHETTA

Breadcrumbs, fig compote, goat cheese, arugula and walnut

MAIALE TONNATO

Thin slices of pork with dressing tuna, capers, anchovies and lemon

Hot Appetizers

AUBERGINE AND ROASTED TOMATOES

Cherry tomatoes served on top of roasted eggplant with tomato sauce and kalamata olives

STUFFED MUSHROOMS

Stuffed with fine mozzarella cheese wrapped in a fine crispy wheat crust

NAPOLI MUSSELS

Battered in tomato sauce, white wine, pesto and butter

Salads

CAPRESE

Poached tomatoes and fresh mozzarella drizzled with olive oil, salt and pepper

GOAT CHEESE, TOMATOES & ARUGULA

Cherry confit with rosemary served on top of on goat cheese with garlic, arugula and crispy parmesan

CONTADINO SALAD

Fine mix of green leaves accompanied with basil vinaigrette, parmesan, grapes and prosciutto.

Soups

SPINACH CREAM

Smooth spinach cream with crispy wheat and seeds

MINISTRONE

Variety of vegetables, beans and pasta softened on a light background scented with fine herbs

TORTELLINI AL BRODO

Fresh pasta stuffed with spinach and hydrated cheese with a dark background based on veal and vegetables

Pastas

MUSHROOM RAVIOLI

Mushroom stuffed ravioli with walnut sauce

PAPPARDELLE AL RABO

House pasta sautéed in red wine oxtail sauce

SPAGHETTI CARBONARA

Spaghetti with parmesan cheese, egg, bacon and pepper

LINGUINE WITH GINGER

Sautéed shrimp with garlic and pepperoncino served on top of ginger sauce

GNOCCHI 4 FORMAGGI

Gnocchi with parmesan, blue cheese, manchego and cream cheese

LASAGNA

Traditional to choose bolognese or frutti di mare

Pasta to choose

To your dish

Pastas

**SPAGHETTI
FETUCCINI
PENNE
FARFALLE
FUSSILI**

Sauces

**CASSE
PESTO
PUTTANESCA
4 FORMAGGI
BOLOGNESA**

Main Dishes

BASS WITH FENNEL

Roast sea bass accompanied with cambay potatoes sautéed in onion, fennel and lemon zest

RISOTTO WITH MEAT

Steamed hydrated rice with beef fillet in its juice

CHICKEN PICCATA

Chicken leg in butter sauce with capers and lemon zest accompanied by potato mille-feuille

BRACELED PORK

Slow cooked vacuum pork knuckle in homemade sauce and sautéed spinach

