

bread	€1.00
butter	€1.00
olives	€1.00



BRUSCHETTA

€4.50

Bruschetta is a rustic and delicious starter dish consisting of grilled bread seasoned with oil and salt, topped with various fresh ingredients.

From the classic bruschetta with fresh tomatoes, garlic, oil and basil, to the more modern ones with meats, cheeses and vegetables, the choice is endless.

In Botega we only use fresh products and homemade sauces.

AGLIO, GRANA, GLASSA DI ACETO BALSAMICO

garlic, parmigiano cheese, extra virgin olive oil, balsamic vinegar glaze

MEDITERRANEA (pomodoro, basilico, aglio, olio evo)

fresh tomato, basil, garlic, extra virgin olive oil

POMODORI, ACCIUGHE E CAPPERI

fresh tomato, anchovies, capers, garlic, extra virgin olive oil

PIZZAIOLA (salsa di pomodoro*, mozzarella, origano, olio evo)

tomato sauce*, mozzarella cheese, oregano, extra virgin olive oil

GENOVESE (pesto*, mozzarella, pomodori)

pesto sauce*, mozzarella cheese, fresh tomato

HUMMUS DI CECI* (hummus di ceci*, pomodori secchi, olive)

chickpeas hummus*, dried tomatoes, olives

BRIE E PORCINI

brie cheese, porcini mushrooms

BRIE E CIPOLLE CARAMELLATE

brie cheese and caramelized onions*

BOLOGNA (mortadella, philadelphia, patè di olive)

mortadella, philadelphia cheese, patè of olives*

PATÈ DI OLIVE, POMODORI SECCHI E GRANA

patè of olives*, dried tomatoes and parmesan cheese

FORMAGGIO DI CAPRA, MIELE E ORIGANO

goat cheese, honey and origan

GORGONZOLA E SPECK

gorgonzola cheese and speck

PERE, GORGONZOLA E NOCI

pears, gorgonzola cheese and walnuts

N'DUJA E GORGONZOLA

n'duja, gorgonzola cheese

PROSCIUTTO CRUDO E TALEGGIO

Raw Parma ham, taleggio cheese

BRESAOLA, GRANA, RUCOLA

dried and salted beef with rocket salad and parmigiano cheese

* handmade fresh every day

 vegetarian

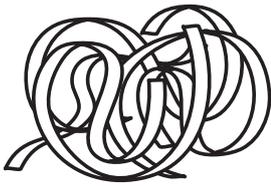
  vegan

 spicy

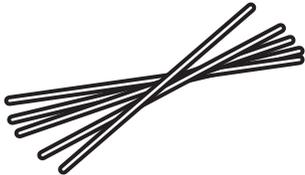


GLUTEN FREE 'BRUSCHETTA' WITH RICE CRACKERS

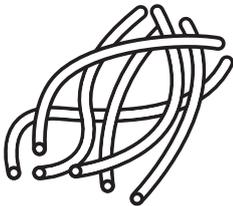
LA PASTA FRESCA



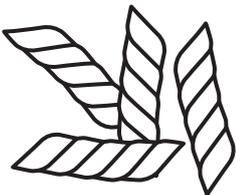
TAGLIATELLE
(EGG)



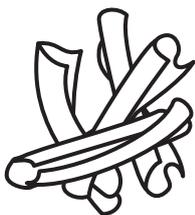
SPAGHETTI



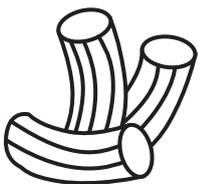
BUCATINI



FUSILLI



CASARECCE



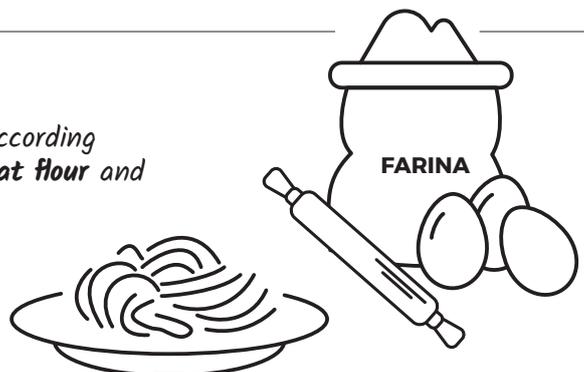
MACCHERONI

1 CHOOSE
YOUR PASTA

2 CHOOSE
YOUR SAUCE

POMODORO E BASILICO 🌿🌿 tomato sauce, basil, evo oil, garlic, onion	€10.50
RAGÙ ALLA BOLOGNESE beef, pork, tomato sauce, onion, garlic, evo oil	€12.50
BACON E GORGONZOLA bacon, gorgonzola cheese, cream	€10.50
GORGONZOLA E NOCI 🌿 gorgonzola cheese, walnuts, cream, pepper	€10.50
4 FORMAGGI 🌿 gorgonzola, taleggio, parmesan and brie cheese, cream	€10.50
CREMA DI PISTACCHI E SPECK pistachios, speck (cured smoked ham), parmesan, cream, basil, evo oil	€12.50
PESTO ALLA GENOVESE 🌿 basil, parmesan cheese, pecorino cheese, pine nuts, garlic, evo oil	€12.50
ARRABBIATA 🌿🌿🌶️🌶️ tomatoes, extra virgin olive oil, garlic, chili pepper	€10.50
PUTTANESCA 🌶️ tomato sauce, capers, taggiasche olives, anchovies, evo oil, garlic, chilli	€10.50
AMATRICIANA 🌶️ tomato, bacon, white wine, chilli pepper, evo oil	€10.50
CARBONARA bacon, egg, pecorino romano cheese, pepper	€10.50
CARBONARA DI FUNGHI PORCINI 🍄 porcini mushrooms, bacon, egg, pecorino romano cheese, pepper	€14.50
AMATRICIANA DI FUNGHI PORCINI 🌶️🍄 tomato, porcini mushrooms, bacon, white wine, chilli pepper, evo oil	€14.50
VONGOLE 🐚 clams, fresh tomato, garlic, parsley, evo oil	€15.50

*In Bottega, pasta and sauces are prepared strictly **by hand**, according to tradition, with **semolina wheat flour** and ingredients imported from Italy.*



GLUTEN FREE PASTA

+ €3.00

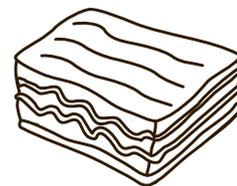
Lasagna is the best known and most copied pasta dish in the world, the Italian Sunday dish synonymous with celebration and family. In Botega, we prepare it fresh according to tradition, with homemade bolognese sauce, bechamel and Parmigiano Reggiano imported from Italy.

Potato Gnocchi is a traditional first course of Italian cuisine. At Botega we prepare it every day with simple and genuine ingredients: potatoes, flour and eggs.

Ravioli are a product of excellence of Italian gastronomy, prepared with fresh folded egg pasta and stuffed with meat or vegetables. The pasta and fillings of our ravioli are prepared with selected flours and top quality ingredients.

Risotto is a typical first course of Italian cuisine, originally from Lombardy. In Botega it is prepared only with the best Carnaroli rice imported directly from Italy, for a simple and tasty first course with unique and unmistakable flavors

LA LASAGNA



LASAGNA BOLOGNESE

fresh pasta, beef and pork meat, tomato sauce, Parmesan cheese, besciamella

€12.50

LASAGNA VEGETARIANA

fresh pasta, spinach, Parmesan cheese, besciamella

€10.50

GLI GNOCCHI



POMODORO E BASILICO

tomato sauce, basil, extra virgin olive oil, garlic, onion

€10.50

RAGÙ ALLA BOLOGNESE

beef, pork, tomato sauce, onion, garlic, extra virgin olive oil

€12.50

GORGONZOLA E NOCI

gorgonzola cheese, walnuts, cream, pepper

€10.50

4 FORMAGGI

gorgonzola, taleggio, parmigiano and brie cheese, cream

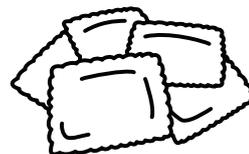
€10.50

PESTO ALLA GENOVESE

basil, parmesan cheese, pecorino cheese, pine nuts, garlic, evo oil

€12.50

I RAVIOLI



DI ZUCCA CON BACON

PASTA: wheat flower, durum wheat semolina, eggs

FILLING: ricotta cheese, pumpkins, parmesan cheese, amaretti biscuits

SAUCE: bacon, parmesan cheese, pepper

€14.50

DI CARNE CON RAGÙ

PASTA: wheat flower, durum wheat semolina, eggs

FILLING: beef and pork meat, mortadella, onion, celery, carrots

SAUCE: beef, pork, tomato sauce, onion, garlic

€14.50

DI RICOTTA E SPINACI ALLA PARMIGIANA

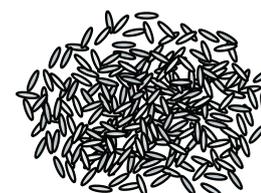
PASTA: wheat flower, durum wheat semolina, eggs, spinach

FILLING: ricotta cheese, spinach

SAUCE: parmesan cheese, butter, sage

€14.50

IL RISOTTO*



ALLA MILANESE

saffron, parmesan cheese, butter

€11.50

ALLA MILANESE CON SALSICCIA

saffron, parmesan cheese, sausage, butter

€12.50

AI FUNGHI PORCINI

porcini mushrooms, parmesan cheese, butter

€14.50

*Variable seasonal production.

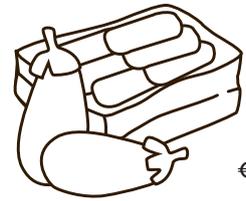
Eggplant parmigiana is a single vegetarian dish symbol of Mediterranean cuisine. Simple ingredients and lots of flavor: tomato, eggplant, basil and Parmesan cheese

Italian cured meats and cheeses are among the most characteristic products of Italy. They are used in the preparation of regional and national dishes known all over the world.

*In Bottega you will find Italian cured meats, such as **bresaola** (dried meat from Valtellina), **Parma ham**, **mortadella** and **speck** (a cured, lightly smoked ham made in South Tyrol). You can also enjoy traditional cheeses such as **parmigiano reggiano**, **pecorino romano**, **taleggio**, **buffalo mozzarella** and **gorgonzola**.*



LA PARMIGIANA



PARMIGIANA DI MELANZANE 
eggplant, tomato, basil, Parmesan cheese

€10.50

SALUMI E FORMAGGI

TAGLIERE DI SALUMI E FORMAGGI ITALIANI

salami, ham and cheese plate

€13.50

TAGLIERE DI FORMAGGI 

cheese selection

€12.50

BRESAOLA, RUCOLA, PARMIGIANO REGGIANO

dried and salted beef with rocket salad and parmesan cheese

€12.50

MOZZARELLA DI BUFALA

buffalo mozzarella, rocket salad, tomatoes, taggiasche olives

€10.50

CAPRESE 

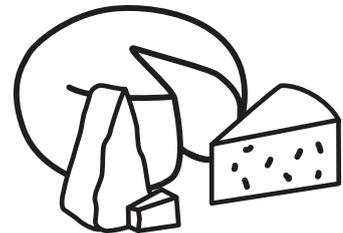
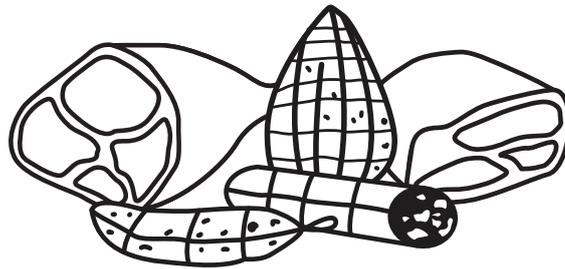
mozzarella cheese, tomatoes, origan

€7.50

PROSCIUTTO CRUDO DI PARMA E MELONE

Parma ham and melon

€7.50



SALADS

(main course)

TONNO

salad, tuna fish, tomatoes, hard-boiled eggs, corn, onion, cucumber, olives

€8.50

VEGETARIANA 

chickpeas, salad, tomatoes, onion, avocado, basil, olives

€8.50

MOZZARELLA 

mozzarella, tomatoes, olives, rocket salad, walnuts, pumpkin seeds, dry tomatoes

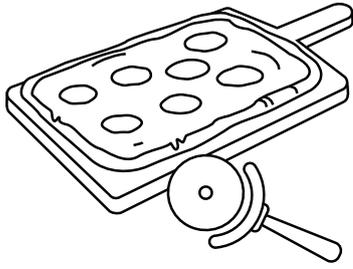
€8.50

(side dish)

INSALATA MISTA 

seasonal salad, tomatoes, onions

€4.50



LA PINSA ROMANA



CHOOSE
THE BASE



CHOOSE
THE INGREDIENTS

Don't call it pizza!

The *pinza* is a reinterpretation of an ancient Roman recipe, reworked with new ingredients and modern techniques over the centuries, until nowadays.

Compared to pizza, *pinza* has its own specific characteristics, such as the **oval shape**, a greater **digestibility**, **friability** and **fragrance**, with **less calories** and a **unique rustic taste**.

The **Roman pinza dough** is made with a mix of three different flours and is highly hydrated, with at least 80% water.

Furthermore, *pinza* contains less yeast than traditional pizza and is subjected to **leavening-maturation techniques for at least 24 or 36 hours** at a controlled temperature of 5°C.

PINSA BIANCA 	€5.00
(extra virgin olive oil, salt)	
PINSA POMODORO 	€7.00
(tomato)	
PINSA MARGHERITA 	€8.50
(tomato, mozzarella)	

MEAT AND FISH

COOKED HAM	€1.50
PARMA RAW HAM	€1.50
BACON	€1.50
MORTADELLA	€1.50
SPECK	€1.50
TUNA FISH	€1.50
ANCHOVIES	€1.50
SPICY SALAMI	€1.50
N'DUIA	€2.00

CHEESE

BRIE	€1.00
GORGONZOLA	€1.50
MOZZARELLA	€1.50
TALEGGIO	€1.50
PARMIGIANO	€1.50
BUFFALO MOZZ.	€2.50

VEGETABLES AND ...

CARAMELIZED ONIONS	€1.00
CAPERS	€1.00
MUSHROOMS	€1.00
ROCKET SALAD	€1.00
OLIVES	€1.00
ONION	€1.00
TOMATOES CHERRY	€1.00
PEPPER	€1.00
DRIED TOMATOES	€1.50
PISTACHIOS	€1.50

OUR SUGGESTIONS

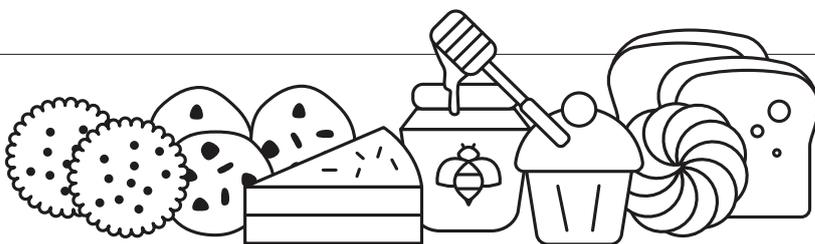
Pinsa bianca, garlic, Parmesan cheese, tomatoes cherry, basil 	€7.50
Pinsa bianca, caramelized onions, brie, capers 	€8.00
Pinsa bianca, raw ham, buffalo mozzarella, rocket salad	€10.00
Pinsa bianca, mortadella, mozzarella, chopped pistachios	€10.00
Pinsa bianca, cooked ham, taleggio cheese, capers, black olives	€10.00
Pinsa pomodoro, buffalo mozzarella, basil	€9.50
Pinsa pomodoro, anchovies, capers, olives	€11.00
Pinsa margherita, tuna fish, onion	€11.00
Pinsa margherita, spicy salame, mushrooms, onions	€12.00
Pinsa margherita, speck, brie, rocket salad	€12.00
Pinsa margherita, N'Duia, gorgonzola 	€12.00
Pinsa margherita, pepper, mushroom, onions and olives 	€12.50
Pinsa margherita, raw ham, Parmesan cheese and rocket salad	€12.50
Pinsa margherita, cooked ham, mushrooms, buffalo mozzarella	€13.50

COFFEE, TEAS AND CHOCOLATE

CAFFÈ ESPRESSO	€1.00	COFFEE WITH NUTELLA	€2.00
CAFFÈ DOPPIO	€2.00	COFFEE WITH ICE CREAM	€2.00
CAFFÈ MACCHIATO	€1.00	COFFEE WITH CREAM	€2.00
CAFFÈ DECAFFEINATO	€1.50	MAROCCHINO	€2.00
CAFFÈ CORRETTO grappa, sambuca, brandy	€3.00	MOCACCINO	€2.00
CAFFÈ AMERICANO	€1.50	CAFFÈ SHACKERATO with Baileys	€2.50 €4.20
CAPPUCCINO	€2.00	IRISH COFFEE	€5.00
CAFFELATTE	€2.00	ORGANIC TEAS IN LEAF	€3.00
LATTE MACCHIATO	€2.00	ORGANIC HOT CHOC. dark, milk, coconut, chilly	€3.50
MILK	€1.00		

	CAFFÈ ESPRESSO		CAFFÈ CON PANNA whipped cream espresso		CAFFÈ MACCHIATO steamed milk espresso
	CAFFÈ DOPPIO double espresso		CAFFÈ CON GELATO ice cream espresso		CAFFÈ CORRETTO liquor espresso
	MOCACCINO steamed milk espresso nutella		IRISH COFFEE whipped cream Irish whiskey coffee brown sugar		MAROCCHINO cocoa powder coffee steamed milk cocoa powder
	CAFFÈ AMERICANO water espresso		CAPPUCCINO milk foam steamed milk espresso		SHACHERATO ice espresso brown sugar +Baileys

HOMEMADE DESSERT



TIRAMISÙ	€4.90	AFFOGATO CAFFÈ / CIOCCOLATA	€4.90
PANNA COTTA AND FRUIT SAUCE	€4.90	ice cream, coffee or hot chocolate, whipped cream	
CHOC. BROWNIES AND ICE CREAM	€4.90	VANILLA / LEMON ICE CREAM	€4.00
*CHEESECAKE AND FRUIT SAUCE	€4.90	LEMON SORBETTO	€4.90
*APPLE PIE AND ICE CREAM	€4.90	ice cream, prosecco, vodka	
PINSA WITH NUTELLA, CREAM AND STRAWBERRY/BANANA	€4.90	BISCUITS	€1.00 cad

*Variable seasonal production.