
bread / butter / olives /
grissini / taralli

€1.00
€0.80



BRUSCHETTA

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 	€4.80
garlic, parmesan cheese, balsamic vinegar glaze	
MEDITERRANEA   (pomodoro, basilico, aglio, olio evo)	€4.80
fresh tomato, basil, garlic, extra virgin olive oil	
POMODORI, ACCIUGHE E CAPPERI	€4.80
fresh tomato, anchovies, capers, garlic, extra virgin olive oil	
PIZZAIOLA  (salsa di pomodoro*, mozzarella, origano)	€4.80
tomato sauce*, mozzarella cheese, oregano	
GENOVESE  (pesto*, mozzarella, pomodori)	€5.20
pesto sauce*, mozzarella cheese, fresh tomato	
HUMMUS DI CECI*   (hummus di ceci*, pomodori secchi, olive)	€4.80
chickpeas hummus*, dried tomatoes, olives	
BRIE E PORCINI 	€5.20
brie cheese, porcini mushrooms	
BRIE E CIPOLLE CARAMELLATE 	€4.80
brie cheese and caramelized onions*	
BOLOGNA (mortadella, philadelphia, patè di olive)	€4.80
mortadella, philadelphia cheese, patè of olives*	
PATÈ DI OLIVE, POMODORI SECCHI E GRANA 	€4.80
patè of olives*, dried tomatoes and parmesan cheese	
FORMAGGIO DI CAPRA, MIELE E ORIGANO 	€4.80
goat cheese, honey and origan	
GORGONZOLA E SPECK	€5.20
gorgonzola cheese and speck	
PERE, GORGONZOLA E NOCI 	€5.20
pears, gorgonzola cheese and walnuts	
N'DUJA E GORGONZOLA 	€5.20
n'duja, gorgonzola cheese	
PROSCIUTTO CRUDO E TALEGGIO	€5.20
Raw Parma ham, taleggio cheese	
BRESAOLA, GRANA, RUCOLA	€5.20
dried and salted beef with rocket salad and parmesan cheese	

* handmade fresh every day

 vegetarian

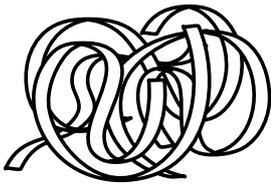
  vegan

 spicy

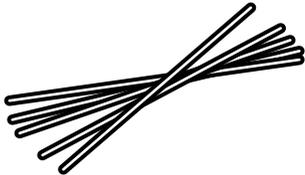


GLUTEN FREE 'BRUSCHETTA' WITH RICE CRACKERS

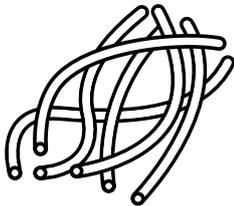
LA PASTA FRESCA



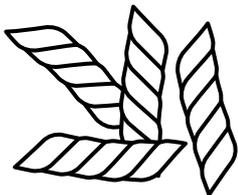
TAGLIATELLE
(EGG)



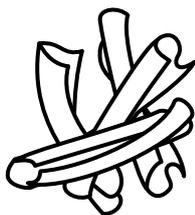
SPAGHETTI



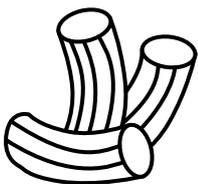
BUCATINI



FUSILLI



CASARECCE



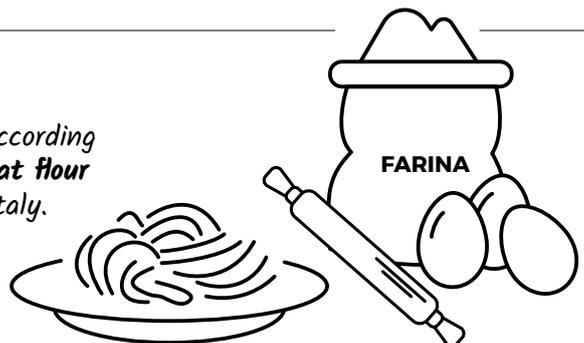
MACCHERONI

1 CHOOSE
YOUR PASTA

2 CHOOSE
YOUR SAUCE

POMODORO E BASILICO 	€10.50
tomato sauce, basil, garlic, onion	
RAGÙ ALLA BOLOGNESE	€12.50
beef, pork, tomato sauce, onion, garlic	
BACON E GORGONZOLA	€11.50
bacon, gorgonzola cheese, cream	
GORGONZOLA E NOCI 	€11.50
gorgonzola cheese, walnuts, cream, pepper	
4 FORMAGGI 	€11.50
gorgonzola, taleggio, parmesan and brie cheese, cream	
CREMA DI PISTACCHI E SPECK	€12.50
pistachios, speck (cured smoked ham), parmesan, cream, basil	
PESTO ALLA GENOVESE 	€12.50
basil, parmesan cheese, pecorino cheese, pine nuts, garlic	
ARRABBIATA   	€10.50
tomatoes, garlic, chili pepper	
PUTTANESCA 	€11.50
tomato sauce, capers, taggiasche olives, anchovies, garlic, chilli	
AMATRICIANA 	€11.50
tomato, bacon, white wine, chilli pepper	
CARBONARA	€11.50
bacon, egg, pecorino romano cheese, pepper	
CARBONARA DI FUNGHI PORCINI	€14.50
porcini mushrooms, bacon, egg, pecorino romano cheese, pepper	
AMATRICIANA DI FUNGHI PORCINI 	€14.50
tomato, porcini mushrooms, bacon, white wine, chilli pepper	
VONGOLE 	€15.50
clams, fresh tomato, garlic, parsley	
ALLO SCOGLIO   	€15.50
clams, shrimps, mussels, fresh tomato, garlic, parsley	

*In Botega, 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.

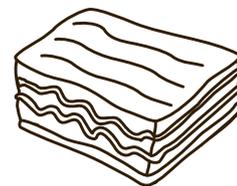
Potato Gnocchi is a traditional first course of Italian cuisine. At Botega we prepare it every day with simple and genuine ingredients: potatoes, flour and eggs.

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

*please, ask for availability

LA LASAGNA



LASAGNA BOLOGNESE

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

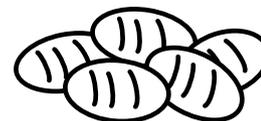
€12.50

LASAGNA VEGETARIANA

fresh pasta, spinach, Parmesan cheese, besciamella

€11.50

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

€11.50

4 FORMAGGI

gorgonzola, taleggio, parmesan and brie cheese, cream

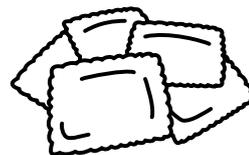
€11.50

PESTO ALLA GENOVESE

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

€12.50

I RAVIOLI



DI ZUCCA CON BACON

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

FILLING: ricotta cheese, spinach

SAUCE: parmesan cheese, butter, sage

€14.50

IL RISOTTO*



ALLA MILANESE

saffron, parmesan cheese, butter

€12.50

ALLA MILANESE CON SALSICCIA

saffron, parmesan cheese, sausage, butter

€13.50

AGLI ASPARAGI

asparagus, parmesan cheese, butter

€12.50

AI FUNGHI PORCINI

porcini mushrooms, parmesan cheese, butter

€14.50

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 Boteqa 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 sauce, basil, Parmesan cheese

€11.50

SALUMI E FORMAGGI

TAGLIERE DI SALUMI E FORMAGGI ITALIANI €13.50
salami, ham and cheese plate

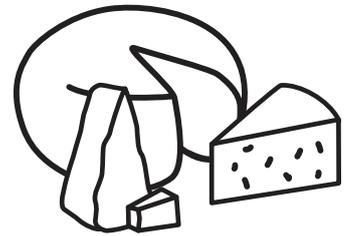
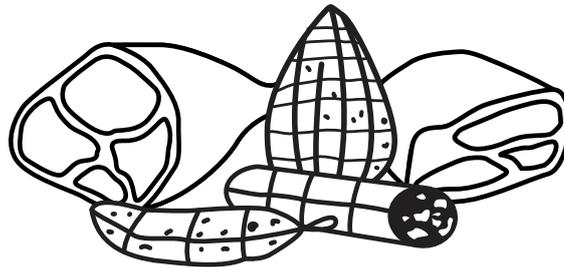
TAGLIERE DI FORMAGGI  €13.50
cheese selection

BRESAOLA, RUCOLA, PARMIGIANO REGGIANO €12.50
dried and salted beef with rocket salad and parmesan cheese

MOZZARELLA DI BUFALA  €10.50
buffalo mozzarella, rocket salad, cherry tomatoes, taggiasche olives

BURRATA, POMODORI, PESTO  €11.50
burrata cheese, cherry tomatoes, basil, pesto, bread croutons

CAPRESE  €7.50
mozzarella cheese, tomatoes, origan



SALADS

(main course)

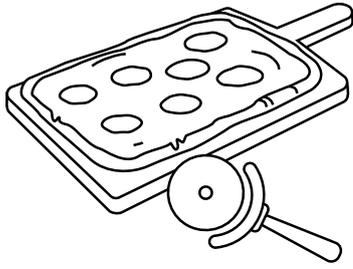
TONNO €8.50
salad, tuna fish, tomatoes, hard-boiled eggs, corn, onion, cucumber, olives

VEGETARIANA  €8.50
chickpeas, salad, tomatoes, onion, avocado, basil, olives

MOZZARELLA  €8.50
mozzarella, tomatoes, olives, rocket salad, walnuts, pumpkin seeds, dry tomatoes

(side dish)

INSALATA MISTA  €4.50
seasonal salad, tomatoes, onions



LA PINSA ROMANA



CHOOSE
THE BASE



CHOOSE
THE INGREDIENTS

Don't call it pizza!

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

Compared to pizza, *pinsa* 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 pinsa dough** is made with a mix of three different flours and is highly hydrated, with at least 80% water.

Furthermore, *pinsa* 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 	€5.50
(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
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
BURRATA	€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 	€8.00
Pinsa bianca, caramelized onions, brie, capers 	€8.50
Pinsa bianca, raw ham, buffalo mozzarella, rocket salad	€10.50
Pinsa bianca, mortadella, mozzarella, chopped pistachios	€10.50
Pinsa bianca, cooked ham, taleggio cheese, capers, black olives	€10.50
Pinsa pomodoro, anchovies, capers, olives 	€11.00
Pinsa margherita, buffalo mozzarella, basil	€11.00
Pinsa margherita, tuna fish, onion	€11.00
Pinsa margherita, 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