

# 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, walnut

### **VITEL TONÉ**

Thin slices of pork soaked in homemade  
dressing

## *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**

Soaked in tomato sauce, white wine, pesto  
and butter

## *Ensaladas*

### **CAPRESSE**

Poached tomatoes and fresh mozzarella  
drizzled with seasoned olive oil

### **GOAT CHEESE, TOMATOES & ARUGULA**

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

### **CONTADINO SALAD**

Fine mixture of arugula with parmesan  
flaked spinach, prosciutto, grapes and basil  
vinaigrette

## *Soups*

### **SPINACH CREAM**

Soft cream spinach, crispy wheat with  
dried grains and spinach leaf

### **MINISTRONE**

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

### **TORTELLINI AL BRODO**

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

## *Pasta to choose*

To your dish

### *Pastas*

**SPAGHETTI  
FETUCCINI  
PENNE  
FARFALLE  
FUSSILI**

### *Sauces*

**CASSE  
PESTO  
PUTTANESCA  
4 CHEESES  
BOLOGNESA**



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## *Mounted Pastas*

### **MUSHROOM RAVIOLI**

Homemade pasta stuffed with mushrooms  
served with walnut sauce

### **LINGUINE WITH GINGER**

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

### **PAPPARDELLE AL RABO**

Homemade pasta tossed in a oxtail and  
white wine sauce

### **GNOCCHI WITH 4 CHEESES**

Potato-based dipped in creamy  
4-cheese sauce

### **SPAGHETTI CARBONARA**

Parmesan cheese, egg, bacon,  
pepper

### **LASAGNA**

Traditional to choose bolognese or  
fruti di mare

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## *Main Dishes*

### **BASS WITH FENNEL**

Roast sea bass garnished with sautéed  
onion, fennel, lemon zest and chambray  
potatoes

### **CHICKEN PICCATA**

Chicken lollipops in piccata sauce with  
potato mille-feuille

### **RISOTTO WITH MEAT**

Creamy meat rice with beef fillet

### **BRACELED PORK**

Slow-cooked vacuum pork knuckle in  
homemade sauce and sautéed spinach

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## *Desserts*

### **TIRAMISU**

### **PANNA COTTA WITH APRICOT**

### **CHOCOLATE ZOCUTTO**

### **LEMON ROLL**

