MENU

AUTUMN - WINTER 2026 / 2027

LABOTTEGA

SALADS.

SALAD OF ROASTED PEPPERS, **250 g / 9,50 €**
tomatoes, marinated white cheese and arugula[7]

SALAD WITH KALE, BABY SPINACH, **250 g / 9,80 €**
valeriana, fresh buffalo cheese,
cherry tomatoes, Taggiasca olives, egg dressing
and homemade crackers with seed mix [3, 7, 8, 11]

FRESH GREEN SALADS WITH PROSCIUTTO **280 g / 10,50 €**
crudo, tomatoes, eggs and basil mayonnaise dressing [3, 8]

BURRATA SALAD WITH GRILLED MUSHROOMS, **250 g / 10,90 €**
valeriana, arugula, Taggiasca olives,
raisins and walnuts [7, 8]

SALAD WITH YELLOWFIN TUNA **340 g / 13,90 €**
beetroot carpaccio with large fillets of Sicilian yellowfin tuna
and green apple remoulade [4, 7]

ANTIPASTI.

PADRON PEPPERS SERVED OVER HUMMUS **190 g / 7,90 €**
with black garlic, honey and miso sauce [6, 7]

ANTIPASTI SELECTION **250 g / 12,90 €**
artichokes, spicy peppers stuffed with soft cheese cream,
sweet green Sicilian olives and Taggiasca olives [7]

PÂTÉ MISTI – A SELECTION OF THREE PÂTÉS, **350 g / 9,90 €**
served with mix of breads and warm garden tea [1]

SMOKED EEL, **200 g / 9,90 €**
served over fava bean cream, topped with leeks [4]

CRISPY CALAMARI, **250 g / 13,50 €**
with remoulade sauce and green salad [1, 3, 7, 14]

BAKED POTATO SERVED WITH SICILIAN YELLOWFIN **400 g / 13,90 €**
tuna, gremolata and aioli sauce [4,7]

BEEF FILLET TARTARE **200 g / 17,90 €**
with farm egg
(mustard, pickles, red onion, capers) [1, 3, 10]

SOUPS.

CHESTNUT CREAM SOUP **300 g / 6,90 €**
with porcini mushrooms [7,9]

PRIMI.

Handmade in La Bottega
CACAO RAVIOLI **270 g / 11,50 €**
with beef and vegetable ragù, pumpkin and Parmesan
in a wine sauce, with Parmesan [1,7,9]

Handmade in La Bottega
RAVIOLI, FILLED WITH CAULIFLOWER, POTATOES, **300 g / 11,50 €**
leek and mascarpone, served in Parmesan sauce with fresh burrata,
pink peppercorns and cloves of black garlic [1,3,7]

Handmade in La Bottega
FRESH RAVIOLI PEPPERONATI **250 g / 11,50 €**
(with red peppers in the dough), stuffed with
fresh mozzarella fior di latte and truffle with a cream
of roasted pepper, tomatoes and Taggiasca olives [1, 7]

Dry pasta "la Campofilone" is considered to be the best by many of the Italian chefs. "La Campofilone" use only the finest non GMO durum wheat, that is exclusively cultivated in Marche Region and it is characterized by a high protein standard. The pasta is made with eggs from free-range hens that are fed exclusively with non-GMO cereals, and they have a genuine scent and an authentic sunny color.

SPAGHETTI AGLIO OLIO
with olive oil, garlic, parsley, peperoncino and parmesan [1, 7]
300 g / 7,90 €

GNOCCHI WITH CREAMY GORGONZOLA
and walnuts [1,7,8]
290 g / 9,50 €

TAGLIATELLE (OR RISOTTO) WITH PORCINI MUSHROOMS,
leek and truffle pâté [1, 7]
280 g / 10,90 €

PACCHERI WITH RICH SAUCE
from sundried tomato and burrata [1, 7]
330 g / 13,90 €

SPAGHETTI (OR RISOTTO) WITH SQUID INK,
baby squid, prawns, vongole clams, garlic,
parsley and cherry tomatoes [1,2,7,14]
280 g / 13,90 €

TAGLIATELLE WITH BEEF TENDERLOIN
porcini mushroom sauce, spinach,
sundried tomato pesto and parmesan [1, 3, 7]
300 g / 15,90 €

SPAGHETTI WITH VEAL MEATBALLS
from Charolais beef,
tomato sauce and parmesan [1, 7]
330 g / 10,80 €

BREAD.

SELECTION OF ARTISAN BREAD, HANDMADE AT LA BOTTEGA
Fig and walnut bread | Sardinian bread crisps | Grissini [1,7,8]
180 g / 2,50 €

SELECTION OF ARTISAN SOURDOUGH BREAD FROM "KOMAT" BAKERY
Slice of white bread | Slice of dark gluten-free bread | Sardinian
bread crisps [1,7,8]
180 g / 2,50 €

PIZZA PANE [1]
220 g / 4,00 €

PIZZA.

Our pizzas are prepared with yeast or as it's called in Italy: Lievito Madre (mother dough). The pizzas are made of Italian flour: type 00 and semolina, a sauce of Italian tomatoes and original italian mozzarella for pizza fior di latte.

FOCACCIA WITH OLIVE OIL, CHERRY TOMATOES **270 g / 5,50 €**
and whole garlic cloves[1]

PIZZA MARGHERITA **400 g / 8,50 €**
tomato sauce, mozzarella fior di latte and fresh basil [1, 7]

PIZZA BUFALINA **400 g / 10,90 €**
tomato sauce, artisan buffalo mozzarella from Campania DOP, fresh basil [1, 7]

PIZZA SALAMI **400 g / 10,90 €**
spicy salami Ventricina from Trentino, tomato sauce, mozzarella fior di latte and oregano [1, 7]

PIZZA CAPRICCIOSA **400 g / 11,50 €**
ham, mushrooms, tomato sauce, mozzarella fior di latte, artichoke and oregano [1, 7]

PIZZA QUATTRO FORMAGGI **400 g / 11,50 €**
tomato sauce, mozzarella fior di latte, taleggio, gorgonzola and parmigiana /can be prepared without tomatoes/ [1, 7]

PIZZA WITH PROSCIUTTO CRUDO, **400 g / 12,70 €**
mozzarella fior di latte, arugula and cherry tomatoes [1, 7]

PIZZA WITH CALABRIAN 'NDUJA, **400 g / 12,90 €**
fior di Latte, pistacchio mortadella, tomato sauce and basil [1,5,7,8]

PIZZA CARBONARA **400 g / 13,90 €**
mozzarella fior di Latte, Pecorino, pancetta, egg yolk cream and black pepper [1, 3, 7]

VEGETARIAN MAINS.

VEGAN MEAL OF CALIFLOWER, **330 g / 9,90 €**
roasted with leek and smoked paprika, served with toasted walnuts on hummus with black garlic and honey [8]

CHESTNUTS, MUSHROOMS AND ROASTED ONIONS, **300 g / 10,90 €**
in vegetable gravy sauce [7]

PARMIGIANA **380 g / 11,70 €**
classical Italian meal with aubergine, mozzarella, tomatoes and parmesan [7]

SEAFOOD MAINS.

SEA BASS FILLET, **300 g / 16,90 €**
served over Messinian-style paccheri [1,4,7]

SHRIMPS, SLOWLY COOKED IN OLIVE OIL, **250 g / 19,90 €**
garlic and hot peppers, smoked red pepper and served with yeast bread [1, 2]

MEAT MAINS.

CHICKEN PARMIGIANA, **300 g / 12,80 €**
served with crispy potato flakes and aioli sauce [1,3,7]

PORK STEAK **380 g / 13,30 €**
with potato rösti and red cabbage purée [7]

BURGER ITALIANO **400 g / 14,60 €**
farm-raised beef with mozzarella, grilled tomato, sweet onion, Genovese pesto and Parmesan mayonnaise, served in freshly baked focaccia bread with crispy potato flakes [1, 3, 7, 8, 10]

SICILIAN BEEF MEATBALLS **380 g / 15,90 €**
mixed with Parmesan, leek, fresh tomatoes and black pepper, served with roasted vegetables, gnocchi and rich meat sauce [1, 7, 9]

SLOW-COOKED PORK RIBS **450 g / 16,90 €**
with spicy barbecue sauce, served with mildly spicy pumpkin croutons and potato purée with truffle [7,8,9,10]

SLOW-COOKED SOUS-VIDE BEEF CHEEKS **350 g / 20,60 €**
in red wine and spices, served with smoked pepper fava bean purée and carrots roasted with balsamico [7,9]

BEEF TENDERLOIN **400 g / 28,90 €**
with porcini mushroom sauce, served with smashed potatoes and miso sauce [7,9]

DESSERTS.

GELATO ..... **100 g / 3,30 €**
artisan production with farm milk [5, 6, 7, 8,]

PUMPKIN CHEESECAKE ..... **120 g / 6,20 €**
with ginger [1, 7]

GLUTEN FREE CAKE DELIZIA ..... **110 g / 6,20 €**
almond swamps with hazelnut cream and mascarpone, marzipan and chocolate ganache [3, 7, 8]

AMARENI CAKE ..... **130 g / 6,20 €**
honey swamps, chocolate ganache, marinated cherries and homemade milk cream [1, 3, 7, 8]

TIRAMISÙ [1, 3, 7] ..... **150 g / 6,90 €**

CHESTNUT MOUSSE ..... **90 g / 6,40 €**
with Belgian chocolate (80% cocoa), topped with mascarpone-orange cream [3, 7, 8]

YOGURT CREAM, ... **160 g / 6,80 €**
with sour cherries with black pepper, almond marzipan and milk chocolate with amaretto liqueur [7, 8]

LIST OF FOOD ALLERGENS:

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and fish products
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and milk products
8. Nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Lupin and products thereof
13. Sulfur dioxide and sulfides
14. Molluscs and products thereof