

MENU

SPRING - SUMMER 2026

LABOTTEGA

SALADS.

SALAD OF ROASTED PEPPERS, 250 g / 9,50 € / 18,58 lv
tomatoes, marinated white cheese and arugula⁷

SALAD WITH KALE, BABY SPINACH, 250 g / 9,80 € / 19,17 lv
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 € / 20,54 lv
crudo, tomatoes,
eggs and basil mayonnaise dressing^{3, 8}

CAPRESE SALAD 280 g / 12,50 € / 24,45 lv
tomatoes, fresh mozzarella, basil,
extra virgin olive oil, homemade Basil pesto
(Could be prepared with buffalo mozzarella, burrata, truffle burrata
or smoked burrata. Please, refer to your waiter)^{7, 8}

SAUTÉED ZUCCHINI WITH ARTISANAL BURRATA,
pine nuts, basil and mint, 290 g / 11,40 € / 22,30 lv
and roasted peppers^{7, 8}

SALAD WITH ARGENTINIAN SHRIMPS, 250 g / 11,50 € / 22,49 lv
marinated avocado, cucumbers with lime,
coriander, extra virgin olive oil^{2, 7, 8}

ANTIPASTI.

BRUSCHETTE WITH RICOTTA CREAM, 220 g / 7,90 € / 15,45 lv
zucchini, fresh coriander, spring onion and lemon zest^{1, 7}

FRITTO MISTO 300 g / 13,30 € / 26,01 lv
traditional Italian fried mix of shrimps, calamari, zucchini
and Padrón peppers, served with a rich creamy sauce^{1, 2, 7, 9, 14}

SMOKED EEL 200 g / 9,80 € / 19,17 lv
served over fava bean cream,
topped with fresh spring onions⁴

PADRÓN PEPPERS ON HUMMUS 190 g / 6,50 € / 12,71 lv
with black garlic and honey,
sprinkled with miso sauce

CRISPY CALAMARI 250 g / 13,30 € / 26,01 lv
with remoulade sauce and green salad^{1, 3, 7, 14}

FRESH SEA BASS TARTARE 200 g / 11,50 € / 22,49 lv
with cucumber, coriander, lime and
extra virgin Apulian olive oil, toasted sourdough bread^{1, 4}

BEEF FILLET TARTARE 200 g / 15,50 € / 30,32 lv
with farm egg
(mustard, pickles, red onion, capers)^{1, 3, 10}

PRIMI.

Handmade in La Bottega
FRESH RAVIOLI WITH RICOTTA, 270 g / 11,50 € / 22,49 lv
chives and pistachio in a butter sauce,
served with fresh chopped tomato salsa^{1, 7, 8}

Handmade in La Bottega
FRESH RAVIOLI PEPPERONATI 250 g / 11,50 € / 22,49 lv
(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 LA CAMPOFILONE AGLIO OLIO
with olive oil, garlic, parsley, peperoncino and parmesan^{1, 7}
300 g / 7,80 € / 15,26 lv

LA CAMPOFILONE TAGLIATELLE WITH BEEF TARTARE,
arugula-coriander, spring onion, topped with egg yolk^{1, 3, 7}
250 g / 11,90 € / 23,27 lv

RIGATONI WITH CREAMY RICOTTA,
parmesan, fresh lemon, peperoncino and arugula^{1, 7}
270 g / 11,90 € / 23,27 lv

LA CAMPOFILONE TAGLIATELLE WITH PORCINI MUSHROOM SAUCE,
beef tenderloin, spinach,
sundried tomato pesto and parmesan^{1, 3, 7}
300 g / 15,90 € / 31,10 lv

LEMON LINGUINE (OR RISOTTO) ALLA PESCATORE
with shrimps, squid and mussels
with fresh tomato concasse, parsley, garlic^{1, 2, 14}
300 g / 12,90 € / 25,23 lv

SPAGHETTI LA CAMPOFILONE WITH VEAL MEATBALLS
from Charolais beef from "Omayo Ranch",
tomato sauce and parmesan^{1, 7}
330 g / 10,80 € / 21,12 lv

RISOTTO.

RISOTTO WITH PEA CREAM, 300 g / 11,20 € / 21,90 lv
fresh spring onion and poached egg^{3, 7}

SOUPS.

COLD CREAMY PEA SOUP 300 ml / 4,90 € / 9,58 lv
with Mint and walnuts^{3, 7}

ITALIAN CREAMY TOMATO SOUP 300 ml / 7,60 € / 14,86 lv
with sea fruits^{2, 14}

BURGERS.

BURGER ITALIANO 400 g / 14,60 € / 28,55 lv
beef from "Omayá" ranch, mozzarella, grilled tomato, sweet onion, pesto Genovese, parmigiano mayonnaise in a focaccia bread, served with roasted parmesan potato ^{1,3,7,8,10}

FARM BLACK ANGUS BURGER 400 g / 15,80 € / 30,90 lv
with smoked burrata, sweet onion, fresh tomato and mary rose sauce in brioche, served with baked parmesan potato ^{1,3,7}

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.

PIZZA MARGHERITA 400 g / 8,50 € / 16,62 lv
tomato sauce, mozzarella fior di latte and fresh basil ^{1,7}

PIZZA BUFALINA 400 g / 10,90 € / 21,32 lv
Tomato sauce, artisan buffalo mozzarella from Campania DOP, fresh basil ^{1,7}

PIZZA SALAMI 400 g / 10,90 € / 21,32 lv
Spicy salami Ventricina from Trentino, tomato sauce, mozzarella fior di latte and oregano ^{1,7}

PIZZA CAPRICCIOSA 400 g / 11,20 € / 21,91 lv
Ham, mushrooms, tomato sauce, mozzarella fior di latte, artichoke and oregano ^{1,7}

PIZZA QUATTRO FORMAGGI 400 g / 11,50 € / 22,49 lv
tomato sauce, mozzarella fior di latte, taleggio, gorgonzola and parmigiana /can be prepared without tomatoes/^{1,7}

PIZZA WITH PROSCIUTTO CRUDO, 400 g / 12,20 € / 23,86 lv
Mozzarella fior di latte, arugula and cherry tomatoes ^{1,7}

VEGETARIAN MAINS.

FRESH KATAIFI WITH MOZZARELLA 330 g / 11,90 € / 23,27 lv
peppers, green apple, cherry tomatoes, truffle paste, walnuts and fried eggs ^{1,3,7,8}

SMOKED EGGPLANT, 280 g / 11,70 € / 22,88 lv
slow-roasted and served with dark hummus with honey and garlic

FRESH SPINACH FLAN WITH FRIED EGG 250 g / 11,50 € / 22,49 lv
served with a rich Italian cheeses sauce ^{3,7}

SEAFOOD MAINS.

SEA BASS FILLET, 250 g / 16,90 € / 33,05 lv
served over spinach, edamame and pea cream ^{4,7}

SALMON TROUT WITH BUTTER SAUCE 330 g / 12,90 € / 25,23 lv
served over fava bean cream ^{4,7}

SHRIMPS, SLOWLY COOKED IN OLIVE OIL, 250 g / 19,90 € / 38,92 lv
garlic and hot peppers, smoked red pepper and served with yeast bread ^{1,2}

MEAT MAINS.

FREE-RANGE FARM CHICKEN FILLET, 300 g / 12,80 € / 25,03 lv
marinated in limoncello and pesto genovese, served with carrot purée and fresh orange juice

PORK BONNE FILLET WITH MUSTARD SAUCE, 330 g / 12,90 € / 25,23 lv
served with cassoulet of black lentils, spinach, red pepper and fresh spring onion ¹⁰

SICILIAN RECIPE MEATBALLS 380 g / 14,50 € / 28,36 lv
of selected veal from "Omayá" farm with parmesan, leek and fresh tomatoes, served with chopped tomatoes, mixed with hot peppers and roasted potatoes ^{1,7}

LAMB BONNE FILLET WITH GREEN SALAD 330 g / 28,90 € / 56,52 lv
with edamame, radishes and baby potatoes

VEAL BONNE FILLET 300 g / 25,50 € / 49,87 lv
with porcini mushroom sauce, served with smashed potatoes and miso sauce ⁷

DESSERTS.

GELATO.....100 g / 3,30 € / 6,45 lv
artisan production with farm milk ^{5,6,7,8}.

CHEESECAKE WITH CHERRIES.....110 g / 6,20 € / 12,12 lv
and basil ⁷

PAVLOVA CAKE WITH AVOCADO CREAM,1 pc / 7,20 € / 14,08 lv
yogurt cream and fresh strawberries ⁷

HOMEMADE CAKE OF OATMEAL,.....140 g / 5,10 € / 9,97 lv
brown sugar, dried fruits, wholemeal flour and walnuts, served with vanilla-mascarpone cream ^{1,3,7,8}

GLUTEN FREE CAKE DELIZIA 110 g / 6,10 € / 11,93 lv
almond swamps with hazelnut cream and mascarpone, marzipan and chocolate ganache ^{3,7,8}

AMARENI CAKE130 g / 6,10 € / 11,93 lv
Honey swamps, chocolate ganache, marinated cherries and homemade milk cream ^{1,3,7,8}

TIRAMISÙ ^{1,3,7}150 g / 6,20 € / 12,12 lv

CHESTNUT MOUSSE 90 g / 6,40 € / 12,52 lv
with Belgian chocolate (80% cocoa), topped with mascarpone-orange cream ^{3,7,8}

YOGURT CREAM.....160 g / 6,50 € / 12,71 lv
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