

## Sharing

Olive (GF) - (Vegan) 4.95  
Marinated Olives

Pane Misto (Vegan) 6.95  
Artisan Bread selection

Terra (GF) 16.50  
Cured Italian Meats

Formaggi (GF) 15.50  
Selection of cheeses

Verdure (GF) - (Vegan) 12.75  
Our roast Italian vegetables

## Vegetables

Tartufata (V) 9.50  
Fried potato terrine, aged parmesan cheese, hints of white truffle

Courgette Flowers (Vegan) 10.50  
Buttered courgette flowers on light green homemade mayo

Asparagi (GF) - (V) 10.95  
Torched asparagus, free-range egg, parmesan cheese, black truffle

Burrata (GF)- (V) 11.95  
Apulian Burrata, roast courgettes, red basil

Norma Scomposta (V) 10.25  
Aubergine slices, Bottega Tomato Sauce, Sardolino Cheese

## Meat

Maiale & Fichi (GF) 11.75  
Hot Roast Pork cured meat, figs, balsamic glaze, spanish dark forest honey

Tagliata di Cervo (GF) 15.95  
Venison Fillet, blackcurrant sauce

Carpaccio di Vitello (GF) 12.50  
Veal carpaccio, tuna mayo, caper dust

Pollo Milanese 13.75  
Crispy breaded chicken served with mixed salad and cherry tomatoes

Filetto (GF) 18.50  
4oz 28 days dry aged beef fillet, truffle mash potatoes, Chianti sauce

## Fish

Beetroot Salmon (GF) 14.50  
Beetroot smoked salmon carpaccio, fish mayo, grapes sauce

Ombrina (GF) 16.50  
Stone bass, stracciatella cheese, gremolata sauce

Crocchè Lobster 12.50  
Lobster croquette, Piennolo Cherry Tomato Cream

Guazzetto 15.25  
King Prawns in homemade bisque, fried bread, micro herbs

Tuna & Clams (GF) 16.95  
Seared Sashimi Tuna, clams, Italian Oyster Cream

# LA BOTTEGA

— GASTRONOMIA & VINI —

## Menu