

# BOTTINO

## **lunch**

### **starters:**

soup of the day —10

fried artichokes with lemon, chili-flake, sea salt —12

housemade ricotta, apricot jam, bee-pollen, country bread—15

arancini spicy, Nduja, lump crab, leeks, mascarpone —18

honey crisp apple salad, organic bibb lettuce, stilton, pomegranate— 14

burrata, san daniele prosciutto, mission figs, grilled country bread — 22

### **housemade pasta:**

bavette cacio e pepe: grana, pecorino, black pepper, olive oil —24

cavatelli alla norma: charred eggplant, tomato, pickled pepper; shaved smoked ricotta —24

spaghetti: new zealand cockles, garlic, scallion, fish broth, bottarga breadcrumbs— 26

casarecce: duck ragu, cocoa powder, bitter greens, foie gras — 26

tagliatelle: organic beef, veal, pork bolognese — 26

### **sandwiches:**

grilled marinated vegetables: goat cheese, mint, focaccia —17

grilled chicken breast: avocado, herbal mayo, tomato, arugula —17

pressed prosciutto mozzarella on focaccia —18

### **from the plancha:**

pan-fried branzino: sauteed broccoli rabe, marble potatoes, basil pesto —26

sliced new york strip steak; arugula, shaved parmigiano, aged balsamic— 34

dry-aged gruyere burger: bone marrow cipollini agrodolce, spiced curly fries —24