

PINSA & FOCACCIA

Available Tuesday-Saturday 11:30-15:30

pinsa // focaccia

PARMA

Parma Ham, Buffalo Mozzarella, Rocket Pesto,
Sun-dried Tomatoes **17.5 // 13**

BOLOGNA

Mortadella, Straciatella Cheese, Parmigiano
Reggiano Cream, Pistachio Grains **16.5 // 12**

MILANO

Cooked Ham, Caciocavallo Cheese, Fennel
Mayonnaise, Sun-dried Tomatoes **16.5 // 12**

SAN GIOVANNI

Schiacciata Salame, Smoked Provola, Potato
Cream, Artichoke Hearts **16.5 // 12**

ORTOLANA

Mixed Grilled Vegetables, Smoked Provola
Cheese, Rocket Pesto **15 // 11**

BAMBINI

RIGATONI/SPAGHETTI

San Marzano DOP Tomato Sauce	8
Slow Cooked Beef and Pork Ragù	9

A NOTE FROM THE OWNER

*"After years of dedication and hard work,
the Italian Government has officially
recognised La Bottega as one of the most
authentic and traditional Italian
restaurants in the world..
It's nothing short of a dream come true."*



ESTD. 2021

LA BOTTEGA

* FINE ITALIAN CUT *



CLASSIC AND SEASONAL
SPRING 2026

BUON APPETITO!

CLASSICO

*Antipasti***PANE & OLIO (VE)**

Selection of House Breads, Extra Virgin Olive Oil,
Balsamic Vinegar **6**

OLIVE & TARALLI (VE)

Cerignola Olives, Apulian Taralli **6**

BRUSCHETTA CLASSICA (VE)

House Bread, Cherry Tomatoes, Basil Pesto
+ Stracciatella Cheese **8**
2.5

POLPETTE DI PARMIGIANO REGGIANO (V)

Deep Fried Parmigiano Reggiano DOP, San Marzano
Tomato Sauce, House Bread **7.5**

TAGLIERE

Selection of Cured Meats and Cheeses, House
Breads, Cerignola Olives and Taralli

Piccolo (2 people)**28****Medio (3 to 4 people)****52****Grande (6 to 8 people)****65****TAGLIERE VEGETARIANO (V)**

Selection of Cheeses, Artichoke Hearts, Sun-dried
Tomatoes, Marinated Aubergines, Cerignola
Olives, House Breads, Mostarda

Piccolo (2 people)**22****Medio (3 to 4 people)****44***Primi***AGLIO OLIO E PEPERONCINO (VE)**

Spaghetti, Confit Garlic, Parsley Pangrattato,
Chilli Flakes **16**

PARMIGIANA DI MELANZANE (V)

Layers of Deep Fried Aubergines, San Marzano
Tomato Sauce, Mozzarella, Parmigiano Reggiano
DOP, House Bread **17**

PAPPARDELLE AL RAGÙ

Fresh Pappardelle, Slow Cooked Beef and Pork Ragù **18**

RIGATONI ALLA CARBONARA

Rigatoni, Guanciale DOP, Egg Yolks and Pecorino
Romano DOP **18**

RIGATONI ALL' AMATRICIANA

Rigatoni, Guanciale DOP, San Marzano
Tomato Sauce, Pecorino Romano DOP **18**

LASAGNA CLASSICA

Fresh Pasta Sheets, Beef and Pork Ragù,
Béchamel Sauce, House Bread **18.5**

TROFIE AL PESTO (V)

Trofie Pasta, Basil Pesto, Toasted Pine Nuts **18**

*GF: Gluten Free, Ve: Vegan, V: Vegetarian

STAGIONALE

*Antipasti***MORTADELLA BUFALA E PISTACCHI (GF)**

PGI Mortadella Mousse, PDO Cherry Buffalo
Mozzarella, Toasted Pistachio Grains **9**

**PANNACOTTA DI PISELLI, RICOTTA
E FRAGOLE (V) (GF)**

Pea and Basil Pannacotta, Whipped Ricotta,
Pickled Strawberries **7.5**

ASPARAGI ALLA MILANESE (V) (GF)

Slow Cooked Egg, PDO Parmesan Foam, Grilled
Asparagus Tips, Wild Garlic Oil **9.5**

*Primi***RISOTTO ALLE ORTICHE, BRANZINO E CARCIOFI
(GF)**

Nettle Risotto, Grilled Seabass, Globe Artichokes,
Black Olive Crumb **19**

**BOTTONI DI ARAGOSTA E RICOTTA, MELA
VERDE E SEDANO**

Ricotta and Atlantic Lobster Bottoni Pasta,
Lobster Sauce, Compressed Green Apple and
Celery, Tarragon, Lumpfish Roe **26**

**ORECCHIETTE CARCIOFI, POMODORI SECCHI E
NOCCIOLE (VE)**

Orecchiette Pasta, Globe Artichoke Sauce,
Sun-dried Tomatoes, Toasted Hazelnuts **17.5**

*Secondi***PORCHETTA DI AGNELLO, MELANZANE E
ASPARAGI**

Linden Lamb Belly Porchetta, Grilled Aubergine and
Asparagus Tips, Whipped Ricotta, Lamb Jus **27**

**SALMONE, PISELLI, ARANCIA ROSSA E
FINOCCHIO (GF)**

Amaretto Glazed Glenarm Salmon, Crushed Peas,
Blood Orange Gel, Roast Fennel Sauce, Wild Garlic
Oil **25**

CARCIOFO ALLA ROMANA E AGRETTI (GF) (VE)

Roman-style Globe Artichoke, Sautéed Chilli and
Garlic Agretti, Black Olive Crumb **24**

*Contorni***PATATE AL FORNO (GF) (VE)**

Rosemary, Sea Salt and Garlic Oven Roasted Potatoes **6.5**

INSALATA DI STAGIONE (GF) (VE)

Mixed Leaves, Cherry Tomato, Black Olive Crumb,
Green Apple, Pickled Celery, Balsamic Dressing **7**

**INSALATA DI FINOCCHI E ARANCIA ROSSA (VE)
(GF)**

Shaved Fennel, Blood Orange Segments **8**