

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, Stracciatella 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 Ragu 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 *



AUTUNNO
LA BOTTEGA • BELFAST

2026

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 DOP Tomato Sauce, House Bread	7.5
TAGLIERE Selection of Cured Meats and Cheeses, House Breads, Cerignola Olives, 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 DOP 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 DOP 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

ANTIPASTI

SARDE IN SAOR E POLENTA Venetian Style Fried Sardines, Sweet & Sour Onions, Pine Nuts, Raisins, Fried Polenta	9
POLENTA, FUNGHI E SPECK Pickled Wild Mushrooms, Polenta Foam, PGI Speck Crumb, Truffle Oil	8
VARIEGATO DI RADICCHIO (VE, GF) Grilled PGI Trevisano Radicchio , Sautéed PGI Chioggia, Blanched PGI Castelfranco, Apple Cider Glaze, Walnut Crumb	9
PRIMI	
RISOTTO MILANESE AL SALTO E OSSOBUCO Grilled Saffron Risotto, Slow Cooked Beef Shin, Veal Reduction, Gremolata	19
GNOCCHI, ZUCCA, TALEGGIO E AMARETTI (V) PDO Taleggio Stuffed Gnocchi, Butternut Squash Velouté, Sage Pearls, Amaretti Crumb	18
GIRELLA, FAGIANO, CASTAGNE, FUNGHI E MORE Pheasant Stuffed Pappardella, Chestnut & Vanilla Velouté, Shaved Mushrooms, Pickled Blackberry, Porcini Powder	23
SECONDI	
ANATRA, CRUDO E FICHI (GF) Duck Breast, PDO Parma Ham Crisps, Red Wine Glazed Figs, Fermented Squash Pureè, Cavolo Nero, Duck Jus	33
RANA PESCATRICE, CAPONATA E NDUJA (GF) Pancetta Wrapped Monkfish Tail, Caponata, Nduja Potato Mash	26
CANNELLONI DI ZUCCA E FUNGHI (VE) Butternut Squash Cannelloni, Mushroom Filling, Sage Pearls, Vegan White Sauce, Fermented Butternut Squash Puree, Porcini Jus	21
CONTORNI	
PATATE AL FORNO (VE, GF) Rosemary, Sea Salt and Garlic Oven Roasted Potatoes	6.5
INSALATA DI STAGIONE (VE) Mixed Leaves, Cherry Tomatoes, Green Olives, Capers, Pickled Mushrooms, Pumpkin Seeds	7
CAVOLO NERO E CASTAGNE (VE, GF) Cavolo Nero, Roast Chestnuts	6