

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 SUMMER 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
DOP 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 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

STAGIONALE

*Antipasti***CARPACCIO DI POLPO (GF)**

Thinly Sliced Cooked Octopus, Sun-dried
Tomato Emulsion, Shaved Celery, Balsamic
Pearls IGP, Capers Berries **12.5**

PROSCIUTTO E MELONE (GF)

Cantaloupe Melon Gelatine, Prosciutto Di Parma
DOP, Balsamic Glaze IGP, Basil Oil **7.5**

ACQUA E SALE (VE)

Frisella, Barattiero Cucumber, Black Olives,
Tropea Onion, Tomato Water, Oregano Oil **7.5**

*Primi***RISOTTO PESCHE, COPPA E STRACCIATELLA (GF)**

Red Wine Risotto, Yellow Peach, Sliced Coppa
IGP, Stracciatella **18**

TAGLIOLINI TONNO, PISTACCHI E LIMONE

Tagliolini, Tuna Tartare, Pistachio Pesto, Burnt
Amalfi Lemon Powder IGP **19**

**FAGOTTINI DI CAPESANTE, PROSECCO,
GUANCIALE E LAVANDA**

Scallop Filled Pasta, Prosecco Sauce, Guanciale
Crumb DOP, Lavender Oil **25**

*Secondi***TAGLIATA DI MANZO (GF)**

8oz Sirloin, Rocket, Parmigiano Reggiano Sauce DOP,
Grilled Bull-Heart Tomato, Beef Jus **35**

TRIGLIA ALLA LIVORNESE E ZUCCHINE

Grilled Red Mullet, Yellow Datterino Sauce,
Sautéed Courgettes, Garlic Croutons **24**

TAGLIATA DI ANGIURIA (VE, GF)

Grilled Watermelon Steak, Rocket, Grilled Bull-
Heart Tomato, Pickled Watermelon Rind, Burnt
Amalfi Lemon Powder IGP Watermelon &
Modena Balsamic Sauce IGP **19**

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

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

INSALATA DI STAGIONE (VE)

Mixed Leaves, Cherry Tomato, Cucumber,
Pickled Watermelon Rind, Sliced Tropea Onion,
Shaved Celery, Garlic Croutons **7**

FRIGGITELLI (VE, GF)

Deep Fried Friggitelli Peppers, Maldon Sea Salt **8**