

WELCOME

Botticelli

MENU

SOUPS

CREMA FIORENTINA

From traditional Italian cuisine, spinach cream with crispy bread and vegetables.

STRACCIATELLA ALLA ROMANA

Exquisite Italian soup made with chicken broth, egg, parmesan cheese, White wine, parsley and vegetables.

PASTAS

RISOTTO

Creamy risotto with asparagus sauteed in White wine, served with parmesan cheese and truffle oil.

FETTUCCINE AI FRUTTI DI MARE

Seafood and fresh pasta, seasoned with tomato, garlic, anchovies, White wine and basil.

RAVIOLI ALLA SORRENTINA E PESTO

Ravioli stuffed with spinach, sauteed with pesto, tomato sauce and mozzarella cheese.

PENNE KAFARA

Traditional sauteed pasta with bolognese sauce, mushrooms and fried eggplant.

SPAGHETTI ALLA CARBONARA

Classic spaghetti with cream, bacon, parmesan cheese, pepper and parsley.

ROTOLO DI PASTA

Crepe roll stuffed with chicken, cheese, arugula and dried fruits served with creamy red bell peppers sauce.

LASAGNA EMILIANA

Layers of pasta, topped with bolognese sauce, stuffed with ham, mozzarella cheese and peas.

MAIN DISHES

SALTIMBOCCA ALLA ROMANA

Tender pork scallops with Spanish ham, fried with butter, White wine, mushroom sauce, accompanied with grilled vegetables and mashed potatoes with crispy garlic.

SUPREME DI POLLO ALLA PALERMITANA

Exquisite chicken breast in bread crust with fine herbs and melted cheese served with crudaiola tomato, risotto Milanese and roasted vegetables.

FILETTO DI MANZO AI PEPPE VERDI

Heart of beef steak grilled, marinated with Dijon mustard and Rosemary, served with Green pepper sauce, garnished with caramelized onion, potato gratin and vegetables confit.

NAPOLEON DI SALMONE AL MEDITERRANEO

Steak grilled salmon marinated with spices, lemon and orange zest, garnished with mashed potatoes and grilled vegetables, dipped in capers, olives, anchovies, tomatoes, white wine sauce.

HEALTHY

FILETTO DI TONNO ALLA GRIGLIA

Tuna steak grilled with citrus sauce, served with a Green lettuce salad and roasted vegetables.

ROSETTA DI PESCE AL VAPORE

Roll cooked fish steamed in White wine, garnished with mixed vegetables and fennel oil.

VEGETARIAN

MELANZANE ALLA PARMIGIANA

Delicious breaded eggplant with grated parmesan cheese, garnished with tomato sauce, basil and natural outbreaks.

POLENTA ALLA GRICLIA

Soft polenta served with roasted vegetables stew, Roquefort cheese and creamy peas.

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DESSERTS

TIRAMISU

Traditional cream cake tiramisu with coffee and red fruit coulis.

RED WINE POACHED PEAR WITH FOAMING GELLE

Exquisite pear cooked in red wine, served with foaming gelle, fine fruits and vanilla ice cream.

TORTA AL LIMONE

Soft pastry filled with lemon mousse and cream flamed accompanied with red berries and peach sauce mirror.

CANOLLI SICILIANO

Cannoli crispy nut crust, stuffed with cream cheese and dried fruits, with Baileys sauce and fine fruits.

AMARETTO FRUIT PEARLS

Tasty fruit pearls marinated with orange juice and Amaretto liqueur served with lemon ice.