



Pizza • Burger • Crudi • Mixology

AUTUMN & WINTER MENU 2025/26

STARTERS

ANTIPASTO BOTANICO	€ 16
with cured ham, capocollo, bruschetta with seasonal vegetables, suppli, pappa al pomodoro, parmesan flan, scrambled eggs with truffle and Fried provola sandwich.	
SHRIMP TARTARE	€ 15
with rice, truffle pesto and hazelnuts	
VEGGY TARTARE 	€ 8
with rice, avocado and cherry tomatoes	
SALMON TARTARE WITH MANGO	€ 13
with fresh mango and citrus cream	
PAPPA AL POMODORO 	€ 8
with burrata stracciatella	
SCRAMBLED EGGS WITH TRUFFLE 	€ 11
MARINATED BEEF CARPACCIO	€ 10
with rocket-mayonnaise and fried gnocco	
AVOCADO & EGG CROSTONE 	€ 7

FIRST COURSES

ROASTED TOMATO SPAGHETTI 	€ 12
With roasted tomato sauce, marjoram, and burrata stracciatella	
CARBONATION 	€ 11
Fresh pasta with Norcia guanciale cooked two ways, free-range eggs, and three pepper blend	
CACIO E PEPE WITH CRISPY ARTICHOKE 	€ 13
TAGLIATELLE WITH OCTOPUS AND TAGGIASCA OLIVES	€ 14
Homemade tagliatelle with white octopus ragù, Taggiasca olives, fennel, and lemon zest	
AMATRICIANA	€ 12
with guanciale and PDO pecorino	
GNOCCHI WITH GORGONZOLA, PEARS, AND WALNUTS 	€ 14
MACCHERONI WITH SAUSAGE AND PORCINI RAGÙ	€ 13



MISTER FRIED

FRIED MOZZARELLA SANDWICH	€ 5
CARBONARA MOZZARELLA SANDWICH 	€ 5
ried bread, melted mozzarella, carbonara filling	
GORGONZOLA MOZZARELLA SANDWICH	€ 5
fried bread, melted mozzarella, gorgonzola and walnut filling	

MAIN COURSES

ANGUS TAGLIATA WITH HERB OIL	€ 17
ANGUS TAGLIATA	€ 19
with Arugula, Pachino Tomatoes, and Grana Cheese	
BOTANICO BEEF TARTARE	€ 15
With fresh egg and mixed vegetables	
BEEF TARTARE WITH CARBONARA SAUCE 	€ 15
CHICKEN TAGLIATA WITH LEMON OIL	€ 12
TENDER BEEF	€ 18
with pumpkin cream and almond-amaretto crumble	
EGGPLANT PARMIGIANA (NOT FRIED) 	€ 12
With smoked provola cheese	

SIDE DISHES

SAUTÉED SPINACH	€ 5
COLORFUL SALAD	€ 5
OVEN-BAKED VEGETABLES AND HERBS	€ 6
FENNEL CARPACCIO	€ 5
with orange and Taggiasca olives	
CRISPY STICK-CUT FRIES  	€ 5
with our homemade sauces	
ROASTED POTATOES	€ 6

DESSERT

LICORICE TIRAMISÙ 	€ 6
PISTACHIO TIRAMISÙ	€ 6
CLASSIC TIRAMISÙ	€ 6
GLUTEN AND LACTOSE FREE SEMIFREDDO	€ 6
with pistachio or berries  	
WARM WHITE CHOCOLATE AND PISTACHIO CAKE	€ 7
with a warm pistachio heart and cream	
WARM DARK CHOCOLATE CAKE WITH CREAM	€ 6



€ 6

PISTACHIO
HAZELNUTS
MANGO
STRAWBERRIES

RASPBERRIES E WHITE CHOCOLATE
MORELLO CHERRIES
DARK CHOCOLATE
BACIO PERUGINA



Pizza • Burger • Crudi • Mixology

AUTUMN & WINTER MENU 2025/26

POKE... AND MORE



SALMON POKE

Rice, vegetables, avocado, salmon, Mixed seeds

€ 13

POKE FALLING IN LOVE

Rice, shrimp, stracciatella, avocado, mango, edamame, and almonds

€ 14

CAESAR SALAD

Salad with sous-vide and grilled chicken, guanciale, bread croutons and Caesar dressing

€ 10

CHOOSE THE SAUCE



SOY



TERIYAKI



PONZU



SCIALLA SAUCE

EXTRA INGREDIENT

CHICKEN + 3 €
MOZZARELLA + 3 €
AVOCADO + 1,5 €

BURGER



BOTANICO VEGAN DOUBLE ZERO



Plant-based burger, soft bun, chickpea hummus with paprika, roasted peppers, tomato, lettuce, and French fries

€ 13

URBAN BURGER

Beef burger, soft bun, melted cheddar cheese, bacon, tomato, lettuce, sauces, smokey mayo and French fries

€ 13

CARBONARO



Beef burger, soft bun, carbonara sauce, melted pecorino, guanciale, and French fries

€ 13

BURGONZOLA

Beef burger, soft bun, caramelized onions, gorgonzola cheese, purple cabbage and carrots, crispy guanciale, and French fries

€ 13

AMERICAN CHICKEN

Fried chicken cutlet, soft bun, melted cheddar cheese, pickles, bacon, tomato, lettuce, sauces, BBQ sauce and French fries

€ 13



+ 2€ gluten free bread

PIZZA

ONLY FOR DINNER

MARGHERITA



Tomato, mozzarella, Parmesan, basil

€ 7

MARGHERITA DI BUFALA



Tomato, buffalo mozzarella, Parmesan, basil

€ 10

NORCINA SBAM



Tomato, Fiordilatte, sausage, guanciale, and melted pecorino

€ 10

5 FORMAGGI



Provola, Parmesan, Taleggio, Fontina, Brie, and Gorgonzola

€ 10

DIAVOLA



Tomato, Fiordilatte, spicy salami

€ 9

VEGETARIANA



Fiordilatte and mixed roasted vegetables

€ 9

CARBONARA



With CarbonNation sauce

€ 11

A ROTTA LIBERA

Fiordilatte, sun-dried tomatoes, burrata stracciatella, basil emulsion, anchovies

€ 11

PORCONINO

Fiordilatte, sausage, guanciale, roasted potatoes

€ 10

ITALIANA

Fiordilatte, arugula, cherry tomatoes, Cured ham, and Grana cheese

€ 11

FRANCESCA

Fiordilatte, tomato, champignon mushrooms, Cured ham

€ 10

CAPRICCIOSA

Tomato sauce, Fior di latte mozzarella, artichokes, cooked ham, mushrooms, and olives

€ 10

ZUCCA & FRIENDS

Fior di latte mozzarella, pumpkin, guanciale, and sausage

€ 10

FUNGHI



Tomato sauce, Fior di latte mozzarella, and mushrooms

€ 9



+ 2€ gluten free pizza



+ 2,5€ lactose free mozzarella



white pizza



red pizza



vegetarian

ADD EXTRA INGREDIENT

Extra Fiordilatte Mozzarella + € 1,5

Buffalo Mozzarella + € 2,5

Burrata Stracciatella + € 3

Champignon/Porcini Mushrooms + € 1 + € 2

Wurstel + € 1,5

Sausage + € 1,5

Cooked Ham + € 1,5

Guanciale + € 2

Cured Ham + € 1,5

Spicy Salami + € 1,5

Gorgonzola + € 1,5

Provola Cheese + € 1,5

Anchovies + € 1,5

Artichokes + € 1

Onion + € 1

Roasted Potatoes + € 1

STILL/SPARKLING WATER € 2

COVER CHARGE € 2