



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 straciatella

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 straciatella

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

SECRETO DE PATANEGRA € 16

The most delicious and prized cut of Iberian pork, slow-cooked and glazed with a Whisky BBQ sauce.

ANGUS TAGLIATA WITH HERB OIL € 17

BOTANICO BEEF TARTARE € 15

With fresh egg and mixed vegetables

BEEF TARTARE WITH CARBONARA SAUCE € 15



CHICKEN TAGLIATA WITH MUSHROOMS AND WALNUTS € 14

BRAISED BEEF CHEEK € 18

on a potato cream and red wine demi-glace

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

MEDITERRANEAN BEEF POKE

Rice, beef carpaccio, seasonal vegetables, thinly sliced fennel, orange, and seeds

€ 13

CHICKEN, MUSHROOM, AND WALNUT POKE

Rice, slow-cooked chicken, mushrooms, seasonal vegetables, rosemary oil, walnuts, and seeds

€ 13

CAESAR SALAD

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

€ 11

CHOOSE THE SAUCE



SOY



TERIYAKI



PONZU



SCIALA SAUCE

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

€ 11

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