



STARTERS

- ANTIPASTO BOTANICO € 20
with cured ham, capocollo, marinated beef carpaccio with fried gnocco, avocado egg bruschetta, suppli, pappa al pomodoro, cheese flan, scrambled eggs with truffle and Fried mozzarella sandwich
- SHRIMP TARTARE WITH TRUFFLE € 15
with rice, truffle pesto and hazelnuts
- SALMON TARTARE WITH MANGO € 13
with fresh mango and citrus cream
- BOTANICO BEEF TARTARE € 14
with fresh egg and vegetables
- PAPPA AL POMODORO  € 9
with burrata straciatella
- MARINATED BEEF CARPACCIO WITH FRIED GNOCCO € 10
with rocket mayonnaise
- FRIED BUFFALO MOZZARELLA SANDWICH  € 7
- AVOCADO & EGG CROSTONE  € 7

FIRST COURSES

- ROASTED TOMATO SPAGHETTI  € 10
with roasted tomato sauce and herb breadcrumbs
- CARBONARA  € 12
Fresh pasta with crispy guanciale, eggs, pecorino cheese and three pepper blend
- PORK GYOZA WITH BURRATA € 12
Chinese pork dumplings served with soy sauce, creamy burrata cheese, and a basil emulsion
- MACCHERONI WITH WHITE BEEF RAGÙ € 14
with a cacio e pepe (pecorino cheese and black pepper) sauce
- PURPLE POTATO GNOCCHI € 14
With cheese fondue, crispy bacon, toasted walnuts, and maple syrup
- SHRIMP SPAGHETTI WITH COCONUT MILK € 14
with lime and fresh mint

MAIN COURSES

- PATANEGRA SECRETO € 21
The most prized and tender cut of Iberian pork, slow-cooked at a low temperature and served with chimichurri sauce
- SHORT RIBS BBQ AND WHISKEY € 15
slow-cooked pork ribs Glazed with a mustard BBQ sauce and Jack Daniel's
- BEEF TAGLIATA WITH HERB OIL € 18
try with truffle +€3
- CHICKEN TAGLIATA € 14
al mixed greens, apple cider vinegar, and dried blueberries
- 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 raspberries or peanut salted caramel  
- WARM WHITE CHOCOLATE AND PISTACHIO CAKE € 7
with a warm pistachio heart and cream
- WARM DARK CHOCOLATE CAKE WITH MASCARPONE CREAM € 7

Mia
cheesecake

€ 6

PISTACHIO
HAZELNUTS
MORELLO CHERRIES

RASPBERRIES E WHITE CHOCOLATE
DARK CHOCOLATE
BACIO PERUGINA



POKE... AND MORE



- SALMON POKE** € 13
Rice, vegetables, avocado, salmon, Mixed seeds
- POKE FALLING IN LOVE** € 14
Rice, shrimp, stracciatella, avocado, mango, edamame, and almonds
- POKE POWER BALL** € 14
Rice, chicken breast, purple and white cabbage, blueberries, flaked almonds, tahini dressing, and sesame seeds
- CAESAR SALAD** € 12
Salad with sous-vide and grilled chicken, guanciale, bread croutons and Caesar dressing
- MEDITERRANEAN CAESAR SALAD** € 14
Salad with seared shrimp, hard-boiled egg, Greek yogurt, crunchy croutons, and lime-infused oil.

CHOOSE THE SAUCE



BURGER



- BOTANICO DOUBLE ZERO** € 13
Plant-based burger, soft bun, chickpea hummus with paprika, roasted peppers, tomato, lettuce, and French fries
- URBAN BURGER** € 13
Beef burger, soft bun, melted cheddar cheese, bacon, tomato, lettuce, sauces, smokey mayo and French fries
- CARBONARO** € 13
Beef burger, soft bun, carbonara sauce, melted pecorino, guanciale, and French fries
- BURGONZOLA** € 13
Beef burger, soft bun, caramelized onions, gorgonzola cheese, purple cabbage and carrots, toasted walnuts, crumbles and French fries
- AMERICAN CHICKEN** € 13
Fried chicken cutlet, soft bun, melted cheddar cheese, pickles, tomato, lettuce, sauces, BBQ sauce and French fries

+ 2€ gluten free bread

PIZZA ONLY FOR DINNER

- RED ICON** € 7
Tomato, mozzarella, basil
- BUFALA VIBES** € 10
Yellow Tomato sauce, buffalo mozzarella, basil
- FROM NORCIA WITH LOVE** € 11
Tomato, Fiordilatte, sausage, guanciale, and melted pecorino
- CHEESE ADDICT** € 10
Mozzarella, provola, pecorino, brie and blue cheese
- SPICY LOVER** € 9
Tomato, Fiordilatte, spicy salami
- GREEN MOOD** € 9
Yellow tomato sauce, Fiordilatte, zucchini, and eggplant with tomato confit and mint-infused oil
- CARBONARA** € 11
With CarboNation sauce
- VESPA SPECIAL** € 11
Mozzarella, rocket, cherry tomatoes, cured ham, and aged piemontese cheese shavings
- PORCONINO** € 11
Fiordilatte, sausage, guanciale, roasted potatoes
- BOTANICO CLUB** € 11
Mozzarella, mozzarella, stracciatella di burrata, tomato confit, light basil pesto, and toasted almonds
- TRUFFLE ADDICTION** € 14
Mozzarella, button mushrooms, and truffle
- BOTANICO ESOTIC BOMB** € 14
Mozzarella, avocado, seared shrimp, and passion fruit emulsion
- UMBRIA AL BARBEQUE** € 14
Mozzarella, beef tartare, bbq sauce, crispy onion, aged piemontese cheese shavings, and truffle

+ 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
- Button Mushrooms + € 1
- 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
- Artichokes + € 1
- Onion + € 1
- Roasted Potatoes + € 1