



## 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, roasted potatoes, guanciale, and truffle
- 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