



STARTERS

ANTIPASTO BOTANICO	€ 20
with cured ham, capocollo, marinated beef carpaccio with fried gnocco, avocado egg bruschetta, suppli, pappa al pomodoro, cheese fan, 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	
PANZANELLA 	€ 9
with burrata stracciatella	
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
ZUCCHINI AND CARROT CARPACCIO	€ 6
with lime and fresh mint	
CRISPY STICK-CUT FRIES  SCIALA	€ 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



€ 6

PISTACHIO
HAZELNUTS
MORELLO CHERRIES

RASPBERRIES E WHITE CHOCOLATE
DARK CHOCOLATE
BACIO PERUGINA



Pizza • Burger • Crudi • Mixology

POKE... AND MORE



SALMON POKE

Rice, vegetables, avocado, salmon, Mixed seeds

POKE FALLING IN LOVE

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

POKE POWER BALL

Rice, chicken breast, purple and white cabbage, blueberries, flaked almonds, tahini dressing, and sesame seeds

CAESAR SALAD

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

MEDITERRANEAN CAESAR SALAD

Salad with seared shrimp, hard-boiled egg, Greek yogurt, crunchy croutons, and lime-infused oil.

CHOOSE THE SAUCE



SOY



TERIYAKI



PONZU



SCIALA SAUCE

€ 13

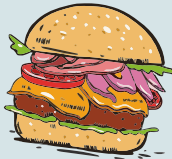
€ 14

€ 14

€ 12

€ 14

BURGER



BOTANICO DOUBLE ZERO

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

URBAN BURGER

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

CARBONARO

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

BURGONZOLA

Beef burger, soft bun, caramelized onions, gorgonzola cheese, purple cabbage and carrots, toasted walnuts, crumbles and French fries

AMERICAN CHICKEN

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

€ 13

€ 13

€ 13

€ 13

€ 13



+ 2€ gluten free bread

PIZZA

ONLY FOR DINNER

RED ICON

Tomato, mozzarella, basil

€ 7

BUFALA VIBES

Yellow Tomato sauce, buffalo mozzarella, basil

€ 10

FROM NORCIA WITH LOVE

Tomato, Fiordilatte, sausage, guanciale, and melted pecorino

€ 11

CHEESE ADDICT

Mozzarella, provola, pecorino, brie and blue cheese

€ 10

SPICY LOVER

Tomato, Fiordilatte, spicy salami

€ 9

GREEN MOOD

Yellow tomato sauce, Fiordilatte, zucchini, and eggplant with tomato confit and mint-infused oil

€ 9

CARBONARA

With CarboNation sauce

€ 11

VESPA SPECIAL

Mozzarella, rocket, cherry tomatoes, cured ham, and aged piemontese cheese shavings

€ 11

PORCONINO

Fiordilatte, sausage, guanciale, roasted potatoes

€ 11

BOTANICO CLUB

Mozzarella, mozzarella, stracciatella di burrata, tomato confit, light basil pesto, and toasted almonds

€ 11

TRUFFLE ADDICTION

Mozzarella, roasted potatoes, guanciale, and truffle

€ 14

UMBRIA AL BARBEQUE

Mozzarella, beef tartare, bbq sauce, crispy onion, aged piemontese cheese shavings, and truffle

€ 14



+ 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

STILL/SPARKLING WATER € 2

COVER CHARGE € 2