



# ITAGLIERI

OUR BOARDS

PAX: 2 | 4 | 6 | 8-10  
68 98 | 138 188

ham, salami, cheese OR selection of cheeses  
w. pickled veggies + dips

SUA MAESTA  
CULATTA 48

premium prosciutto served w. truffle green peaches  
homemade sweet & sour veggies



OPEN SANDWICH 30

smashed avocado, smoked salmon, cherry  
tomatoes, candied walnuts & herb pesto on rye bread

BIKINI CATALANA 26  
cooked ham, melting cheese & homemade pickled  
veggies on crispy toast

ROULE 30  
parma ham, tomatoes, mozzarella & rocket on  
panuozzo

NAPOLI 30  
Genovese-style pulled beef, sweet & sour red onion  
& rocket on panuozzo

LE PROPRIÉTAIRE 28  
roasted veggies, melting cheese, rocket salad,  
tomato & hummus on panuozzo



SAUCISSE 42  
mozzarella, sausage, red onion, italian  
basil & tomato sauce



PECAMINOSA 44  
mozzarella, porchetta, pumpkin, buffalo  
mozza, sicilian white anchovies & tomato sauce

FUME-SPECK-SCAMORZA 40  
mozzarella, speck, smoked scamorza cheese  
& tomato sauce

MARINAIO ROMANO 30  
anchovies, roasted garlic, sicilian oregano,  
tomato sauce

— price subject to 6% SST & 10% service charge —



# STARTERS

GAMBAS AL AJILLO 36  
marinated prawns w. garlic, white wine  
& smoked paprika

POLPETT' NDUJA 30  
pork meatballs w. green peas & spicy  
nduja in tomato sauce

PARMIGIANA 32  
oven-baked eggplant w. mozzarella,  
parmesan & italian basil in tomato sauce

COZZE 30  
sauteed mussels in white wine OR tomato  
wine + crispy bread

SAOR' 32  
fried sardines w. onions, raisins & toasted  
cashew nuts in white wine & apple vinegar



## SOUP & HYDROPONIC SALAD

ZUPPETTA 36  
seafood stew w. cherry tomatoes, italian  
basil & light spicy tomato sauce

INSALATONA 28  
hydroponic leaves, cured pork belly, tomato,  
zucchini, olives, onions, artichoke, pumpkin  
seeds



## MAIN COURSE

BEEF SPINACINO 89  
sous-vide Piedmontese Fassona tri-tip  
steak, roasted garlic, mustard & rosemary

GUANCETTE 59  
36-hours slow-cooked pork cheek w.  
celery, carrots, onion & pork jus on a  
bed of mash potato

LOMBATA DI MAIALE 48  
2-hour slow-cooked pork loin marinated w.  
mediterranean herbs & pork jus w. roasted garlic  
mash potato

SIDE DISHES 14  
• roasted garlic mash potato  
• sautéed japanese spinach  
• wild mushroom stew



MAMMOLESE 95  
steamed cod fish fillet w. green olives,  
red onion, baby potato, sage, capers & EVOO  
in spicy tomato sauce

SUCCULENT PORK RIBS 62  
48-hour slow-cook pork ribs w. shallots  
celery, carrots & porcini mushrooms in  
tomato & white wine sauce

PIZZA 49  
mozzarella, parmesan, heirloom  
tomatoes, buffalo mozzarella, parma ham



PICANTE 40  
mozzarella, spicy salami, nduja,  
red onion & tomato sauce

MARGHERITA 30  
mozzarella, italian basil, tomato sauce

FRUTTI DEL MARE 49  
mozzarella, basil, mussels, prawn,  
squid & tomato sauce



PIADIZZA 49  
mozzarella, parmesan, heirloom  
tomatoes, buffalo mozzarella, parma ham

FORMAGGIOSA 38  
selection of assorted cheeses

VÉGÉTARIENNE 36  
mozzarella, mixed veggies, tomato  
sauce



# RISOTTO & PASTA

## THE SORRENTINA 32

homemade spinach gnocchi w. italian basil & buffalo mozzarella in tomato sauce

## THE MASTER 38

Carnaroli rice w. porcini mushroom, porcini mushroom puree & 36-month aged parmesiano + add pork sausage 8

## NERONE 38

carnaroli rice w. sous vide squid in squid ink & parsley emulsion

## MALLOREDDUS 32

sardinian gnocchetti sardi w. pork sausage & fennel seed ragu

## LA GENOVESE 38

candele pasta w. stew beef silverside, tomato sauce, red onions, carrots, celery, pecorino romano cheese

## ELEVATED

### RED

- Iorio Aglianico Del Taburno D.O.C.G. 200
- Fenocchio Dolcetto D'Alba D.O.C. 150
- Vignatta Ode Rosso Veneto IGT 160
- Mammut Montepulciano D'Abruzzo D.O.C. 248
- Beltrame 681 Cabernet Sauvignon D.O.C. 188
- Aleardi Valpolicella Classico Superiore D.O.C.G. 170

### CLASSIC 118

### RED

- Cecchi Chianti
- Chateaux Barillet Cuvee Prestige
- Zabu Nero D'Avala
- Granassa Montepulciano D'Abruzzo
- I Muri Negramaro
- I Muoi Primitivo
- Eguia Trempranillo
- Ventisquero Reserva Pinot Noir
- Valdadige Merlot IGT
- Bottega Passione Cabernet

### VINO EN JARRA

- Garge of house red/white/rose 50

### WHITE

- Fiano Salento Luna Saracena IGP 138
- Tramin Alto Adige Sauvignon D.O.C 188
- Beltrame 681 Pinot Grigio D.O.C. 138
- Beltarme 681 Chardonnay D.O.C 138
- Beltarme 681 Sauvignon D.O.C 138

### ROSÉ

- Negramaro Rosé Cavarletta IGT 138

### WHITE

- Bottega Chardonnay Fizzantino
- Bottega Bianchetto Chardonnay
- Zabu Grillo Terre Siciliane
- Fantini Pinot Grigio

### ROSÉ

- El Coto Rosé
- Bottega Rosato Rosé

### VIN DE LA MAISON

- Glass of house red/white/rose 28

### APERITIF

We import Italy's premier Ghiaroni rice & Cavalieri Giuseppe Cocco pasta (made using ancient, handmade traditions)

## LO SCOGLIO 44

linguine w. sautéed tiger prawns, mussels, squid, italian basil & cherry tomatoes in a prawn reduction

## HER "CARBONARA" 38

rigatoni w. aged pork guanciale w. free-range egg yolk, parmesan, pecorino romano & roasted black peppers

## RAVIOLI DEL "PLIN" 36

handmade ravioli stuffed w. ricotta & spinach in a mixed wild mushroom sauce

## BOLOGNESE 36

homemade tagliatelle w. 5-hour slow-cooked pork ragout, italian parsley in rich tomato sauce

## SARDELLE 38

spaghetti w. sardines, olives & aromatic sicilian breadcrumbs

## LISTA DEI VINI

### SPARKLING

- Contesse Prosecco D.O.C. Extra Dry 20CL 60
- Gemin Prosecco Millesimato Dry D.O.C.G. 220
- Gemin Prosecco D.O.C.G. Extra Dry 220
- Contesse Prosecco Rose D.O.C. Brut 190
- Bottega Bollicine Prosecco D.O.C. Extra Dry 190
- Bottega Lambrusco Bolle Rosse 118

### ROSÉ

- Negramaro Rosé Cavarletta IGT 138



### CAFE

- Espresso SINGLE 11 DOUBLE 15
- Americano 14 \*add ice +1
- Macchiato 11
- Latte HOT ICE 15
- Cappuccino 14

- Spritzer 34
- Gin & Tonic 38
- Negroni 40

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# HOMEMADE DESSERTS

## FAMILY-RECIPE 26

### TIRAMISU

mascarpone cheese, savoiardi biscuits, espresso coffee & cocoa powder

## CAPRESE 28

70% dark chocolate torte w. almond, forest berries sauce, dark rum & vanilla gelato

## SUD TIROL 28

warm spiced golden apples, dry raisins, rum, cinnamon, apple sauce & custard cream

## GELATO 15

• vanilla • dark chocolate • pistachio • strawberry sorbet

## SOFT SERVE SORBET

• moka 6/12 • lemon 8/15

## CERVEZA

- |                    |                        |
|--------------------|------------------------|
| • Ichinusa         | • Moretti              |
| • Messina          | 330ml 660ml            |
| • Estrella Galicia | 26 38                  |
| • Menabrea Bionda  | 330ml 43               |
| • Nastro Azzurro   | 26                     |
| • Peroni           | Labi La Bionda/Ambrata |

## BOOCHA

by Jboocha 300ML

• Honey Lavender Pandan Lemongrass

## SODA

12

- Mojito Soda 33CL
- Fredeca Oransoda 300ML
- San Pellegrino Chinotto 300ML

## SUCCHI DI FRUTTA FRESCA 16

- cold press -

- Watermelon
- Orange
- Beetroot/Carrot/Orange

## EAU MINERALE

- Lauretana Still Water 330ml 750ml 9 15
- Lauretana Sparkling Water 330ml 750ml 9 15

- Vodka Lemon 38

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