

BOTTEGA ITALIA

Monteforte

MENU

PASTICCERIA

B **GELATERIA**

A
R



MARKET

Ristorante

FRULLATI



PIZZERIA

Friggitoria

SFIZI

GRILL



al Cartoccio

WWW.BOTTEGAITALIAROMA.IT



"Cooking is a love story.

You have to fall in love with the products and then the people who cook them."

This is the thought of Alain Ducasse, and we decided to make it ours too. Our passion for food and cooking has deep-seated roots; our family focuses on the rule of simple cooking that respects the ingredients, their purity and freshness. We have pooled all our experience of sommeliers, confectioners, ice cream makers and gourmet tasters in this new restaurant project.

We carefully select our suppliers and raw materials, all from genuine, authentic Italian enterprises, such as the DOP oil from Modica, the meat of domestic animals, the flour for our pizzas, a mixture we make ourselves using barley, oats, rye, corn and wheat.

That's why we call ourselves "Bottega Italia" because basically the cook, as the pastry chef, the pizza chef and the butcher are all down to earth craftsmen who place their trade at the service of our customers, but that's not all: we are also a market where you can buy our products, while eating a bag of fried shrimps.

We want to be a meeting point for the whole day, from breakfast to an aperitif and an after-dinner drink. Hospitality is conviviality over a plate of spaghetti, and above all great food and great company, you organise your friends, and leave the pleasure of delighting your taste buds up to us!

- OUR MENU -



Appetizers

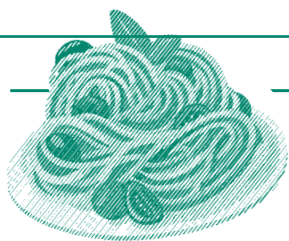
RICOTTA PIE <i>with tomato puree and parmesan croutons</i>	€ 10.00
PARMA HAM AND BUFFALO MOZZARELLA	€ 12.00
TRADITIONAL BOARD <i>cold cuts and cheeses</i>	€ 12.00
TOASTED POLENTA WITH RIBS	€ 12.00
ROAST OCTOPUS <i>with fresh salad and spicy basil sauce</i>	€ 12.00
SALT COD ON CREAMED CHICKPEAS AND TOMATO CONFIT	€ 14.00
SMOKED BEEF CARPACCIO <i>with courgettes, ricotta and aromatic herbs</i>	€ 15.00
RED PRAWNS CARPACCIO <i>with rocket salad and berries</i>	€ 16.00

Fried Specialties

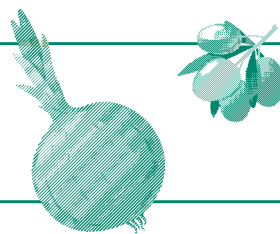


ROMAN-STYLE COURGETTE FLOWERS <i>3 pcs.</i>	€ 6.00
PARMIGIANA EGGPLANT CROQUETTES <i>2 pcs.</i>	€ 6.00
SICILIAN ARANCINI <i>2 pcs.</i>	€ 6.00
NEAPOLITAN PIZZOTTELLE	€ 6.00
TEMPURA VEGETABLES	€ 8.00
NEWBORN FISH PATTIES	€ 8.00
SQUID AND SHRIMP	€ 15.00

BREAD BASKET € 3.00



First Courses



GNOCCHI WITH CHICKPEAS, MUSSELS AND PECORINO CHEESE	€ 12.00
RISOTTO WITH AROMATIC HERBS, LEMON, GINGER AND SCALLOPS	€ 13.00
PUMPKIN AND PARMESAN TORTELLONI <i>in a Grana cheese and sage sauce</i>	€ 14.00
TAGLIATELLE IN WHITE LAMB RAGÙ SAUCE	€ 14.00
PASTA SQUARES WITH THYME AND GUINEA FOWL IN RED WINE	€ 14.00
STROZZAPRETI WITH SHRIMP AND TURNIP GREENS	€ 15.00
SQUID AND SHRIMP RAVIOLI <i>with cherry tomatoes and basil</i>	€ 15.00
TRUFFLE AND PECORINO CHEESE RISOTTO	€ 20.00

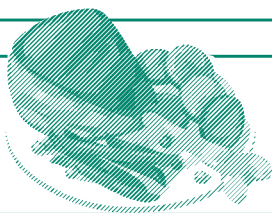
Traditionals

BUCATINI AMATRICIANA <i>with tomato and bacon</i>	€ 10.00
SPAGHETTI CARBONARA <i>with crispy Cinta Senese bacon and bio eggs</i>	€ 10.00
RIGATONI GRICIA <i>with bacon and pecorino cheese</i>	€ 10.00
SPAGHETTI CACIO E PEPE <i>with pecorino cheese and pepper</i>	€ 10.00
SPAGHETTI WITH CLAMS	€ 14.00
TAGLIOLINI WITH LOBSTER	€ 22.00

• Soups •

EACH WEEK WE WILL BE SERVING TWO SEASONAL SOUPS	€ 10.00
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BREAD BASKET € 3.00

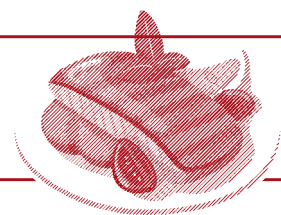


Grill

All dishes are served
with vegetables of the day.

HAND-CUT SAUSAGES 2 pcs.	€ 10.00
CHICKEN SUPREME WITH ROSEMARY AND THYME	€ 12.00
ROOSTER ON THE SPIT	€ 15.00
RACK OF LAMB	€ 16.00
SLICED SIRLOIN STEAK approx. 300 g.	€ 18.00
LOIN OF VEAL	€ 20.00
ITALIAN BEEF FILLET	€ 20.00
ITALIAN RIB-EYE STEAK	€/KG 50.00
FLORENTINE T-BONE STEAK for two people	€/KG 50.00
SQUID	€ 16.00
SLICE OF FISH approx. 300 g	€ 20.00
KING PRAWNS	€ 22.00

Second Courses



BOTTEGA ITALIA HAMBURGER	€ 10.00
<i>Italian beef with cheese, tomato, peppers, lettuce and homemade sauce, garnish</i>	
FRIED PORK SHANK with glazed vegetables and smoked mashed potatoes	€ 16.00
BREADED VEAL SIRLION BOTTEGA ITALIA VERSION	€ 18.00
ROAST RABBIT with chicory and potatoes	€ 20.00
ROASTED CALAMARI with Roman style mashed peas and Cesanese reduction with Parmesan wafer	€ 16.00
SALMON IN WHITE WINE with spinach and a courgette flan	€ 16.00
FISH FILLET in potato or courgette crust	€ 18.00
MONKFISH WITH SQUID INK on a cream of tomatoes and peppers, with potato confit	€ 18.00
LARDED TUNA FILLET WITH AROMATIC HERBS mashed potatoes with vinegar and pepper	€ 20.00
THE BEST OF THE CATCH OF THE DAY	€/100GR 6,00
<i>fish can be prepared with salt, poached, grilled, baked or stewed</i>	

Side Dishes and Salads

BREAD BASKET € 3,00

CHICORY COOKED <i>in garlic, DOP Modica EVO oil and "Red Habana" chilli pepper</i>	€ 5.00
SICILIAN CAPONATA <i>with mixed vegetables and balsamic vinegar</i>	€ 5.00
GRILLED VEGETABLES	€ 5.00
TURNIP GREENSE COOKED <i>in garlic, DOP Modica EVO oil and "Red Habana" chilli pepper</i>	€ 5.00
BAKED POTATOES	€ 6.00

SALAD OF VEAL TONGUE AND A GREEN SAUCE <i>mixed green salad, roasted cherry tomatoes, red onion, taggiasche olives</i>	€ 9.00
GREEK SALAD <i>tomatoes, onion, oregano, cucumber, feta cheese, olive</i>	€ 9.00
SALAD OF FENNEL, SHRIMP, GREEN BEANS, ORANGES, MINT AND OLIVES	€ 10.00
SALAD OF ARUGULA, SALMON, COURGETTES, GORGONZOLA AND WALNUTS	€ 10.00
SALAD OF OCTOPUS, POTATOES, ARUGULA, BEANS, ONION AND BALSAMIC VINEGAR	€ 10.00
MIXED GREEN SALAD <i>with beef cheeks, pears, fontina cheese and chestnut honey</i>	€ 11.00
CAESAR SALAD <i>lettuce, chicken, crispy bacon, croutons</i>	€ 11.00

OR CREATE YOUR OWN SALAD *Choose a maximum of 5 ingredients from these* € 8.00
 cucumber, radish, tomatoes, basil, onion, pineapple, celery, peppers, carrots,
 oranges, lettuce, green beans, arugula, fennel, courgettes

VALTELLINA € 7.00
 Baguette with Bresaola della Valtellina salami,
 rocket and Parmigiano Reggiano DOP

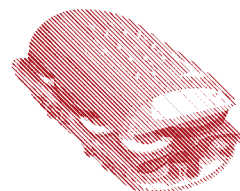
BOLOGNA € 7.00
 Baguette with IGP Bologna Mortadella,
 hand-tied, with pistachio nuts, rocket,
 Stracchino cheese and mustard

FERRARA € 7.00
 Baguette with chicken,
 salad and gourmet mayonnaise

ROSA € 7.00
 Baguette with raw ham,
 buffalo mozzarella, tomato,
 DOP "Modica" extra virgin olive oil

PANTHEON € 7.00
 Baguette with Ferrarini ham
 (gluten-, preservative- and lactose-free),
 scamorza cheese and radicchio

PANINI GOURMET



Each additional ingredient: 1.00 €

• Vegetarian •

NAOMI € 7.00
 Baguette with DOP buffalo mozzarella,
 beef-steak tomato and basil pesto

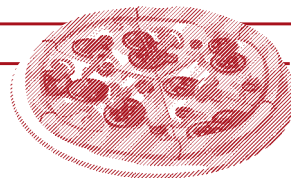
• Fish •

SVEDESE € 7.00
 Baguette with salmon and home-grown herbs,
 Robiola, cucumbers and extra virgin olive oil

MARZAMEMI € 8.00
 Baguette with Sicilian tuna belly,
 tomatoes and lettuce



Our Pizzas

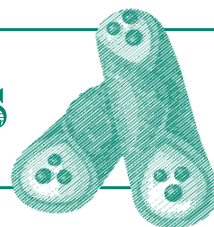


WHITE FOCACCIA	€ 5.00
MARINARA <i>tomato, oregano, garlic</i>	€ 8.00
MARGHERITA <i>tomato and mozzarella</i>	€ 8.00
NAPOLI <i>tomato, mozzarella, anchovies</i>	€ 9.00
ROMA <i>bufala and cured prosciutto ham</i>	€ 10.00
MUSHROOMS <i>tomato, mushrooms, smoked cheese</i>	€ 10.00
BOILED HAM <i>mozzarella, boiled potatoes with white pepper, boiled ham</i>	€ 10.00
AMATRICIANA <i>tomato, crispy bacon, spicy roman pecorino cheese</i>	€ 10.00
BOSCAIOLA <i>chives, zucchini, mushrooms, smoked cheese</i>	€ 10.00
GENOVA <i>smoked cheese, basil pesto, pine nuts</i>	€ 10.00
HAWAIIANA <i>tomato, mozzarella, cured prosciutto ham, pineapple</i>	€ 12.00
CAPRICCIOSA <i>tomato, mozzarella, mushrooms, quail eggs, ham, olives</i>	€ 12.00
SALMON <i>mozzarella, smoked Norwegian salmon, boiled potatoes</i>	€ 12.00
MUSHROOMS AND SAUSAGE <i>white base, mozzarella, mushrooms, sausage</i>	€ 12.00
ZUCCHINI FLOWERS <i>mozzarella, zucchini flowers, anchovies</i>	€ 12.00
CONTADINA <i>mozzarella, gorgonzola, pears, walnuts</i>	€ 12.00
MILANO <i>rolled bacon, soft cheese, walnuts</i>	€ 12.00
CAPRESE <i>mozz., tomato and basil raw</i>	€ 12.00
4 CHEESES <i>mozzarella, gorgonzola, soft fresh cheese, parmesan</i>	€ 12.00
CALABRISSELLA <i>tomato, mozzarella, mushrooms, 'nduja</i>	€ 12.00
WHITE ROMAN <i>Levoni mortadella and provolone cheese</i>	€ 12.00
BRESAOLA AND ROCKET <i>mozzarella, bresaola, rocket, flakes of parmesan cheese</i>	€ 14.00
SEAFOOD	€ 15.00
TRUFFLE <i>mozzarella, smoked ham, quail eggs, parmesan, truffle</i>	€ 18.00

Each additional ingredient: 1.00 €



SWEETS AND DESSERTS



TIRAMISÙ	€ 7.00
CHEESECAKE WITH PASSION FRUIT SORBET AND STRAWBERRY SAUCE	€ 7.00
CRÈME BRULÉE WITH BERGAMOT	€ 7.00
FILO MILFOIL PASTRY WITH VANILLA CREAM AND BERRIES	€ 7.00
SICILIAN CANNOLI	€ 7.00
PEARS TART WITH AMARETTI ICE CREAM AND ALMOND MILK SAUCE	€ 7.00

Large selection of assorted desserts at the pastry counter.

PLATEAU DE FRUITS

We serve fresh seasonal and tropical fruit peeled and cut into slices.

TROPICAL FRUIT PLATTER	€ 8.00
FRESH MANGO PLATTER	€ 8.00
SMALL/MEDIUM/LARGE FRUIT PLATTER	€ 8.00 / 10.00/ 15.00

FRUIT SALAD AND YOGURT

MIXED SEASONAL FRUIT WITH FULL-FAT WHITE BIO YOGURT AND MACADAMIA NUTS € 8.00

FULL-FAT BIO YOGURT € 8.00

with macadamia nuts, hazelnuts, Bronte pistachios, Avola almonds and Millefiori honey



Ice Creams



We make all our own ice cream, using natural ingredients without preservatives, colourings or additives.

The fruit flavoured ice creams are made with fresh fruit puree, sugar and water or milk from the Rome Dairy, according to flavours.

TRUFFLE WITH CREAM € 8.00

GRANITA € 9.00

*coffee with cream / lemon / strawberry / chocolate / almond
Chocolate ice cream with chocolate chips*

CUP OF ICE-CREAM SCOOPS € 9.00

CIOCCOLOSA € 10.00

GRAN COPPA "BOTTEGA ITALIA" € 10.00

Ice cream with fresh fruit and nuts

AMARISSIMA € 10.00

Vanilla ice cream with amaretto liqueur

SICILIAN CASSATA € 10.00

PASTICCINI



CALDE

CASSATINE

CANNOLI SICILIANI

PISTACCHIO

BA-BA
BACIO

Sacher

VARIEGATO
AMARENA



Extracts of Fruits and Vegetables

PINEAPPLE, APPLE, CARROT, GINGER	€ 6.00
ORANGE, CARROT, LEMON, MINT	€ 6.00
APPLE, KIWI, PINAPPLE, MINT	€ 6.00
MANGO, CARROT, ORANGE	€ 6.00
KIWI, CELERY, MELON	€ 6.00

Each additional ingredient: 1.00 €

The extraction of juice differs from the blender process as it "squeezes" the fruit and vegetables when they are cold, without changing the organoleptic properties and without oxidising the product with heat. It only extracts the concentrated juice, the true heart of the vegetable or fruit.

ORANGE

CONTAINS VITAMIN C
STIMULATES BRAIN ACTIVITY
NATURAL ANTIOXIDANT



CELERY

TONES THE SKIN
HELPS REDUCE CHOLESTEROL
IMPROVES DIGESTION



PINEAPPLE

IMPROVES DIGESTION
CONTAINS VITAMINS C & B
REDUCES ABSORPTION OF FATS



CUCUMBER

SOFTENS THE SKIN
REFRESHES & DETOXIFIES THE ORGANISM
RICH IN VITAMINS A, B, C



APPLE

FIGHTS LOSS OF APPETITE,
FATIGUE AND NERVOUSNESS
DETOXIFIES THE ORGANISM



GINGER

IMPROVES DIGESTION
ANTIOXIDANT AND PAINKILLER
APHRODISIAC



PEAR

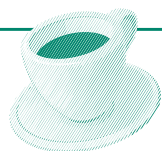
FULL OF VITAMINS
MAKES SKIN LOOK YOUTHFUL
NATURAL ENERGY BOOSTER



CARROT

RICH IN VITAMINS A, B, C, PP, D, E
BOOSTS YOUR BODY'S DEFENCE SYSTEM
WELLNESS FOR THE EYES





Cafeteria and Bar



SMALL CROISSANT	€ 1.00
CROISSANT	€ 1.50
MILK	€ 2.00
ESPRESSO	€ 3.00
BARLEY COFFEE	€ 3.00
AMERICAN COFFEE	€ 3.00
CAFFÈ LATTE	€ 4.00
LATTE MACCHIATO	€ 4.00
DECAFFEINATED COFFEE	€ 4.00
CAPPUCCINO	€ 4.00
PASTRIES OF THE DAY	€ 4.00
ICED TEA / ICED COFFEE	€ 5.00
TISANE (ASSORTED FLAVORS)	€ 5.00
HOT CHOCOLATE	€ 5.00

MINERAL WATER	SMALL € 2.00
(STILL AND SPARKLING)	BIG € 3.00
SANDWICHES AND TOAST	€ 2.50
FRUIT JUICES	€ 4.00
SOFT DRINK	€ 4.00
(COCA COLA, CHINOTTO, CEDRATA, TONIC WATER, FANTA, SPRITE)	
FRESH ORANGE JUICE	€ 5.00
DIGESTIVES AND LIQUEURS	€ 6.00
NON-ALCOHOLIC APERITIFS	€ 6.00
FOREIGN WHISKY AND LIQUEURS	€ 7.00
RESERVES	€ 10.00
SPECIAL RESERVES	€ 18.00



Beer



DRAUGHT

BIRRA ANGELO PORETTI 4 LUPPOLI <i>lager</i>	(L 0,20) € 4.00 / (L 0,40) € 7.00
BIRRA ANGELO PORETTI 5 LUPPOLI <i>double malt pale ale</i>	(L 0,20) € 4.00 / (L 0,40) € 7.00
BIRRA ANGELO PORETTI 6 LUPPOLI <i>double malt red ale</i>	(L 0,20) € 4.00 / (L 0,40) € 7.00
BIRRA ANGELO PORETTI 7 LUPPOLI <i>seasonal</i>	(L 0,30) € 7.00

BOTTLED

ANGELO PORETTI 4 LUPPOLI (L 0,33)	€ 4.00
ARTIGIANALE "ANGELO" <i>Brown Ale / Pale Ale</i> (L 0,75)	€ 10.00
ANGELO PORETTI 10 LUPPOLI (L 0,75)	€ 15.00



Cocktails

€ 8.00



CAIPIRINHA

cachaça, lime, sugar cane

CAIPIROSKA

vodka, lime, sugar cane

CAIPIRISSIMA

rum, lime, coke

GIN FIZZ

gin, lemon juice, sugar, soda

CUBA LIBRE

rum, coke

IRISH COFFEE

irish whisky, coffee, milk cream, sugar cane

BLACK RUSSIAN

vodka, kalua

WHITE RUSSIAN

vodka, kalua, milk cream

MANHATTAN

canadian whisky, red vermouth, angostura

MAI TAI

rum, granadine, orgeat, triple sec, lemon

KAMIKAZE

vodka, cointreau, lemon

LONG ISLAND

gin, vodka, rum, tequila, cointreau, lemon juice, coke

OLD FASHIONED

bourbon whisky, sugar, angostura, soda

GIN TONIC

gin, tonic water

NEGRONI

gin, red vermouth, bitter campari

CHAMPAGNE COCKTAIL

cognac, Grand Marnier, sugar, angostura, champagne

BELLINI

peach, prosecco

MIMOSA

orange, prosecco

WHISKY SOUR

bourbon whisky, lemon juice, sugar

PIÑA COLADA

rum, coconut syrup, pineapple juice, milk cream

TEQUILA SUNRISE

tequila, orange juice, granadine

EL DIABLO

tequila, cassis cream, lemon juice

ALEXANDER

cognac, milk cream, cacao cream, nutmeg

STINGER

brandy, mint liqueur

GRASSHOPPER

cacao cream, mint cream, milk cream

GIPSY

aperol, lemon juice, orange juice, angostura, prosecco

MARTINI

gin, Martini dry

WHITE LADY

gin, cointreau, lemon juice

STRAWBERRY COLADA

white rum, lemon juice, orange juice, strawberry syrup

DAIQUIRI

white rum, lemon juice, sugar

BANANA DAIQUIRI

white rum, lemon juice, banana cream

MOJITO

white rum, sugar cane, lime, fresh mint, soda

MARGARITA

tequila, triple sec, lemon juice