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*** ALLERGENS ***
\(\mathbf{G}\) (gluten) \(\mathbf{D}\) (dairy) \(\mathbf{C}\) (crustacean) \(\mathbf{S H}\) (shell)
\(\mathbf{S}\) (sulphites) \(\mathbf{S O}\) (soya) \(\mathbf{N}\) (nuts) \(\mathbf{C E}\) (celery) \(\mathbf{E}\) (egg)
All cheese is pasteurised
Some fresh pasta is egg based and gluten
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Service charge and beverages not included
12.5\% discretionary

- Homemade Tiramisú (D-E)
- Choco Fondant (D-N)
- Sticky Toffee pudding (D)
-Ice cream selection/Vegan Sorbet (D-E)

SET MENU $£ 50.00$

43-45 Rivington St, London EC2A 3QB
T: 02077394995 info@bottegaprelibato.com

Opening Times:
Mon/Fri 10:00-23:00
Sat 13:00-23:00
Sun June to September

Pre-order welcomed through E-form

Large group only
$(\min 8 \mathrm{ppl})$

Two courses $£ \mathbf{5 0 . 0 0}$
Three courses £61.00
$+£ 5.00$ for Dessert

## STARTERS

- Burrata friarielli and potatoes (D)
-White crab meat with tomatoes and avocado (C)
- Beef tartare with green apple horseradish dressing - Vegan grilled vegetables


## PASTE

- Fresh egg Pasta veal \& leeks ragù (CE-E-G)
-Wheat Pasta mix seafood -Clams, prawns \& Squid- (C-SH-G)
-Ricotta \& spinach Tortelli, butter and sage sauce (D-E)
- Vegan Pasta with veggie ragù (G)


## MAINS

- Beef tagliata, rocket and parmesan (D)
- Sea bass tray with vegetables and clams (G-SH)


## DESSERTS

- Homemade Tiramisú (D-E)
- Choco Fondant (D-N)
- Sticky Toffee pudding (D)
-Ice cream selection/Vegan Sorbet (D-E)


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## Gluten Free Options available

 on request
## SET MENU $£ 60.00$

-PRELIBATO.

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Sun June to September

## Three courses $£ 60.00$ $+£ 5.00$ for Dessert

## STARTERS

-Burrata, smoked salmon, baby spinach, balsamic reduction (D)

- Octopus and peperonata (CE)
-Veal tonné, asparagus, mix salad and capers (D)
- Vegan grilled vegetables with garlic and rosemary

PASTE

- Fresh egg Pasta lamb shoulder ragù and red wine sauce (G-CE-E)
-Wheat Pasta with mixed wild mushrooms \& truffle (D-E)
-Fresh red Ravioli filled with prawns \& sea bass, lemon \& asparagus (E-D-G) - Vegan Pasta with veggie ragù (G)


## MAINS

- Sea bass, asparagus and clams (SH-G)
- Veal milanese mixed salad (G-E)
- Beef tagliata rocket and potatoes

| DESSERTS |
| :--- |
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| - Sticky Toffee pudding (D) |
| -Ice cream selection/Vegan Sorbet (D-E) |

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