

SHOREDITCH

BOTTEGA

•PRELIBATO•

MENU

Our regular selection of hand-made sandwiches and crisp salads, tempting patisserie and platters to share.

A sample of our main menu, which changes daily, is built around the best fresh ingredients that the chef discovers at the market that morning. You'll see it written up on the blackboards in the restaurant, where our waiters will talk you through the mouthwatering choices in detail.





MENU

CAFETERIA

With our exclusive Caffè Molinari

Extra shot coffee - 50p

Espresso	1.50	
Espresso decaf	1.70	
Double espresso	2.00	1.80
Macchiato	1.90	1.70
Cappuccino	2.50	2.00
Latte	2.50	2.00
Soya latte or cappuccino	2.70	2.20
Filter coffee	2.50	2.00
Flat white (double shot)	3.00	2.50
Hot chocolate	3.00	2.50
Mocha (espresso & hot chocolate)	3.00	2.50

TEA

La Via del Té, Firenze since 1961

English Breakfast	2.50	2.00
Imperial Earl Grey	2.50	2.00
Jasmine	2.50	2.00
Marrakech Mint	2.50	2.00
Ceylon	2.50	2.00
Darjeeling	2.50	2.00
Green	2.50	2.00

COLD DRINKS & JUICES

Still & sparkling water 50cl	1.50	1.00
Still & sparkling water 75cl glass	3.00	
Coca-Cola & Diet Coke 33cl	2.00	1.50
Aranciata San Pellegrino 33cl	2.00	1.50
Aranciata amara San Pellegrino 33cl	2.00	1.50
Limonata San Pellegrino 33cl	2.00	1.50
Chinotto San Pellegrino 33cl	2.00	1.50
Fresh orange juice	2.80	2.30
Selection of fruit juices 250cl	2.00	1.50
<i>Peach, pear, green apple or ACE</i>	2.00	1.50
Peroni beer bottle 33cl	3.80	3.30

HOME MADE PATISSERIE

Plain croissant	1.00	
Chocolate croissant	1.50	
Almond croissant	1.50	
Pain au raisin	1.50	
Pain au chocolat	1.50	
Ham & cheese croissant	3.00	
Cake	4.50	
Tart	5.50	

SHARING PLATTERS, STUZZICHINI & SALADS

Bread & olives	3.00	
Caprese salad	9.80	
<i>Tomato, buffalo mozzarella, extra virgin olive oil, balsamic vinegar</i>		
Insalata mista	5.00	
Soup of the day		
<i>See blackboards for ingredients and price</i>		

Served on wooden board

Parma platter	12.00	
<i>Thin sliced Parma ham with buffalo mozzarella</i>		
Salumi and cheese platter (for two)	20.00	
<i>Selection of Italian cured meat and cheeses</i>		
Cheese platter	10.00	
<i>Selection of Italian cheeses with jam or fresh fruit</i>		

SANDWICHES served toasted

Between 12pm and 3pm take away only

In focaccia bread

Prelibato - Parma ham, Asiago cheese, basil pesto, tomato and salad	6.00	5.50
Cooked ham, Asiago cheese, tomato, crisp salad	5.30	4.80
Turkey, spicy provolone, tomato, salad	5.50	5.00

In ciabatta bread

Salame Milano, fontina DOP Valdostana, rocket	5.00	4.50
Tuna, melted cheese, olive oil, black pepper	5.50	5.00

In poppy seed bread - vegetarian options

Asiago cheese, tomato, rocket, pesto, black pepper	4.80	4.30
Grilled aubergines or courgettes, tomato, rocket	4.80	4.30

Home made pizza	5.00	4.50
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Daily special sandwiches

See counter and sandwich flags for choice and price



SAMPLE DINNER MENU

Written daily on blackboards

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STARTERS “CICCHETTI”

Scamorza with frijarielli 6.40

Tomino, sultanas & chestnut honey 6.80

Sea scallops with butternut puree & balsamic reduction 8.00

Chicken liver, portobello mushrooms & red wine 7.00

Smoked duck breast with beetroot cream & caramelised pear 8.50

Crab & sweetcorn timbale with poached egg & saffron mayonnaise 8.00

Smoked salmon with goat's cheese and fresh herbs 7.50

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PLATTERS

Fresh burrata with Parma ham, parmesan flakes, rocket, marinated courgettes, carasau bread & olives 18.00

Seafood platter including mussels, clams, king prawns & cuttlefish in a cherry tomato and rocket guazzetto sauce 20.00

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FRESH PASTA

Spicy spaghetti allo scoglio 15.00

Rigatoni lamb ragu' & pecorino Romano 14.00

Gnocchi alla Sorrentina 13.80

Roast veal ravioli with wild mushrooms & white truffle olive oil 14.50

Spinach and ricotta tortelli in a golden butter, sage and rocket sauce 13.80

Porcini mushroom pappardelle in white wine 14.50

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MAINS

Tagliata, roasted potatoes, parmesan flakes & rocket 20.00

Baked cod, cannellini beans & 'nduja 16.00

Pan-fried seabass with white and green asparagus salad 18.00