



Bottega Menu

La Bottega del Pesce

La Bottega del Pesce is a **different kind of place**, designed for those looking for **something beyond current trends**.

Here, you won't find excess or formality: everything is **authentic**, cared for, and simple—just like our way of welcoming you.

We have chosen to follow a philosophy that respects **quality without ever forcing it**.

Our dishes tell the story of the sea with **balance** and **genuineness**, without excessive combinations or forced pairings. It's a cuisine that highlights fresh catch with respect, because we believe that **simplicity**, when done right, **is the true luxury**.

At Bottega, you'll breathe a **calm, honest atmosphere**, far from rigid conventions or noise.

It's a place where you feel comfortable, without having to prove anything, yet with the certainty that you're **somewhere special**.

We also offer **gluten-free** and **lactose-free dishes**, because to us, hospitality means **welcoming everyone** in the best possible way.

We don't chase the spotlight, nor do we bow to stereotypes. Here, there's space for those who appreciate a good dish and a pleasant evening, filled with genuine smiles and hospitality that is never superficial.

We are proud of our path, even if it's different and sometimes not understood. Because we know that those who choose Bottega are not just looking for a restaurant, but **a place where time slows down**, and food tells a story of passion and respect.

Welcome to La Bottega del Pesce, where quality is a value—not a luxury.

**Our kitchen is open all day, from morning to evening. You can enjoy our dishes at any time!*

Bottega Menu

Our Selections

Seafood Menu

55

Seafood Menu

Cuttlefish carpaccio with fennel, orange, and dill; Golden prawn in an almond flour crust; Scallop with béchamel and salmon; Breaded Lampara anchovies; Marinated swordfish with blueberry and lime; Norwegian salmon marinated with citrus.

Pasta

Fresh seafood spaghettoni with croaker cubes, confit cherry tomatoes, saffron, and crunchy pistachio.

Main Course

Oven-baked sea bass fillet with crispy vegetable chips on a coral sauce.

1 Glass of wine – 1 Coffee

Bottega Tasting Menu

90 *for 2 people*

Starters

Mixed Bruschette

Five bruschette made with dark multigrain flour, walnuts, almonds, hazelnuts, flax seeds, quinoa, and sunflower seeds.

Toppings include: Tuna Tataki with sweet-and-sour onion and beetroot sauce; Mojito Scallop with golden eggplant and lime mayonnaise; Salmon with golden eggplant and yogurt sauce; Octopus with balsamic glaze, buffalo stracciatella, and Piccadilly tomato; Marinated shrimp and zucchini.

Classic Marine Charcuterie Board

Tuna Bresaola, Octopus Soppressata, Cuttlefish Soppressata, Tuna Porchetta.

Pasta

Paccheri pasta with amberjack

Yellow and red cherry tomatoes, and strawberries.

2 Glass of wine – 2 Coffee

Raw Selections

Signature Raw Selection

45

A refined and always changing selection of raw seafood: crustaceans, oysters, and selected carpaccios. From Mazara red prawn to Polynesian blue prawn, Gallipoli violet prawn, local tiger prawn, and one scampi, to Gillardeau oyster. Includes carpaccios of croaker, amberjack, tuna, and salmon. Served with 4 sauces: sour cream, citronette, teriyaki, and tropical. *This is the heart of Bottega: freshness, variety, beauty.*

Arctic Circle Smoked Selection

20

Cold-smoked wild salmon, hand-cut and served with whipped salted butter, sour cream, and chives. Accompanied by artisan 7-grain bruschette with dried fruit and seeds.

Nordic, elegant, surprising. A symphony of smoke and sweetness.

Mazara Red Prawn Tartare

30

Pure red prawn tartare served with a peach and ginger reduction. Sweetness and minerality come together.

Fine, iconic, perfect for those who want the best without compromise.

Deep Blue Tartare

25

Raw and cleaned blue prawn from New Caledonia, with a deep and briny flavor. *For true lovers of authentic raw seafood.*

Mediterranean Tartare

20

Yellowfin tuna with confit tomato and basil. *Raw meets summer. A play of contrasts: sweetness, acidity, freshness.*

Fjord Tartare

18

Norwegian salmon with a fruity base, sour cream, and chives. *Tender and smooth. A gentle embrace to start the journey.*

Tartare Trio

25

A tasting of tuna, salmon, and prawn tartare. *For those who want to try it all without choosing.*

Queen of the Sea

20

Amberjack carpaccio, simple and perfect, with a touch of oil and good salt. *Purity, elegance, balance.*

Strait Carpaccio

18

Thinly sliced Swordfish with blueberry reduction. *Fresh, sweet, marine. The fruity note enhances the fish's delicacy.*

Marinated Fish Trio

18

Blueberry-marinated swordfish, orange and cinnamon salmon, anchovies with caramelized Tropea onion. *A fusion of tradition and creativity. A must-try.*

"Calvisius Collection" Caviar Tasting

55

3 Italian caviars artisanally prepared by Calvisius/Ars Italica: Oscietra Classic; Siberian Classic; Da Vinci Classic

Served with: whipped salted butter with sour cream and chives, quail eggs, and our homemade 7-grain bread with walnuts, almonds, hazelnuts, flax seeds, quinoa, and sunflower seeds.

Oscietra Caviar

23

Russian sturgeon caviar, with a delicate hazelnut note and a marine (oyster) finish. The most refined caviar.

Caviale Siberian

23

Siberian sturgeon caviar, with an intense flavor. For true connoisseurs.

Da Vinci Caviar

23

Adriatic Sea caviar. Authentic Italian caviar with an intense taste and a wild note.

Oyster Selection

Each oyster tells a story of place, method, and philosophy. We have chosen not the most famous, but the truest and most remarkable.

Regal Oro Oyster - Size 3

6.5

Saint-Méloir des Ondes, Brittany, France. Refined for 36 months and enhanced with edible 18kt gold leaves. Born in Brittany and raised in the pure waters of Ireland. Creamy, complex, vegetal; a deep, long, persistent flavor. Served with a birth certificate.

Best enjoyed with a fine Champagne.

Gillardeau Oyster - Size 3

6

Marennes-Oléron, France. Considered the "Dom Perignon" of oysters. A French institution with over 110 years of history.

Un'armonia di mare e dolcezza che conquista al primo assaggio.

Lucrezia Oyster - Size 3

5.5

Comacchio Valleys, Emilia-Romagna. Grown in brackish water and carefully refined between Lido degli Estensi and Lido di Spina. Rich, vegetal flesh with a clean and delicate finish. *A tribute to noblewoman Lucrezia Borgia and Emilian craftsmanship.*

Maestrale Oyster - Size 3

5.5

Gulf of Olbia, Sardinia. Caressed daily by Sardinian winds. Grown in the island's clear northern waters, in traditional floating baskets. Mother-of-pearl shell, firm flesh, vegetal and persistent flavor. *A choice full of Mediterranean authenticity.*

Starters and House Specialties

Cuttlefish Carpaccio

*Thin slices of white cuttlefish served on a fresh salad of fennel, orange, and dill. **Light and fragrant.***

15

Octopus Salad

*Tender octopus with sweet-and-sour red onion, Taggiasca olives, potatoes, and crispy vegetables. **A salad that doesn't try to impress but delivers substance.***

18

Fjord Salmon

*Norwegian salmon delicately marinated with lime. **Per chi ama il pesce nella sua semplicità più pura.***

16

Our Gratin

*Bottega selection: scallop, king prawn, scampi, baby scallops, and mussels, baked with our house breadcrumb coating. **Simple, flavorful, classic.***

18

Fried Anchovies

*Fresh anchovies breaded and fried, served with crispy red onion. **A rustic yet elegant bite.***

18

Mixed Bruschette

Five bruschette made with dark multigrain flour, walnuts, almonds, hazelnuts, flax seeds, quinoa, and sunflower seeds.

*Toppings include: Tuna Tataki with sweet-and-sour onion and beetroot sauce; Mojito Scallop with golden eggplant and lime mayonnaise; Salmon with golden eggplant and yogurt sauce; Octopus with balsamic glaze, buffalo stracciatella, and Piccadilly tomato; Marinated shrimp and zucchini. **A signature dish that reflects the Bottega philosophy.***

22

Classic Marine Charcuterie Board

Tuna Bresaola, Octopus Soppressata, Cuttlefish Soppressata, Tuna Porchetta.

25

Prestige Marine Charcuterie Board

Amberjack prosciutto, Swordfish Speck, Tuna N'duja, Grouper Prosciutto

30

Bottega Grand Reserve Charcuterie Board

Tuna Porchetta, Salted Cod sausage, Cuttlefish Soppressata, Octopus Soppressata, Tuna Bresaola, Seafood Sausage, Seafood Mortadella, Swordfish Speck and Pecorino cheese.

50

Seafood Pasta

Passatello with Fish Ragù

*A home-style dish with a seaside soul. Romagna-style passatello pasta meets a fish ragù and a delicate langoustine. **Deep, comforting, elegant.***

16

Green Seafood Lasagna

*Layers of fresh green pasta filled with amberjack, salmon, prawns, croaker, zucchini, and light béchamel. **A new way of telling the story of the sea with delicacy.***

16

Tricolor Spaghettone

*Saffron, confit cherry tomatoes, and croaker: three colors, three flavors in harmony. **A memorable dish for its simplicity and intensity.***

18

Paccheri with Amberjack

*A fresh and unexpected pairing: tender amberjack, yellow and red cherry tomatoes, and a touch of strawberry. **For those seeking a different take on seafood.***

20

Tagliolini with Baby Lobster

*Handmade tagliolini pasta with baby lobster and yellow and red cherry tomatoes. **Soft and enveloping, with a natural sweetness that wins you over.***

24

Tagliolini with Granseola

*Black tagliolini with granseola crab meat: full crab flavor in an elegant and profound version. **The sea, without noise.***

25

Paccheri with Lobster

*Half Canadian lobster meets red and yellow tomato in a classic combination, yet always striking. **Rich, generous, appealing.***

25

Sea Urchin spaghetti

*An essential, direct first course. The fleshy Sea Urchin is the absolute protagonist, giving voice to the most authentic taste of the sea. **Only for true sea lovers.***

25

Seafood Carbonara

*Black tagliolini with Bottega's artisanal tuna pancetta, finished with cream and saffron. **A carbonara that breaks the rules but keeps the soul.***

18

Seafood Main Courses

Rainbow Octopus

22

Two tentacles of tender octopus, slow-cooked for 4 hours.

Served on a potato and purple potato cream, with lumpfish roe, mixed seeds, and a drizzle of balsamic glaze. A dish that combines precision and poetry, color and depth.

A signature plate: contemporary yet sincere, with a strong identity.

The Lovestruck Turbot

20

Turbot fillet with green sauce, golden leek, and raspberry petals.

Wrapped in crispy pancetta. Unexpected, elegant, sensual.

A proposal that goes beyond the usual.

Seafood Trippa

16

Stewed tuna and octopus with fresh tomato, served warm with crispy bread. A dish that brings back maritime memories and traditional flavors. Simple and genuine, speaking a forgotten culinary language.

Mediterranean Croaker

20

Croaker fillet with cherry tomatoes, olives, and capers.

A well-made classic, where every flavor has its place.

Strength lies in simplicity and real ingredients.

Bottega Mixed Fry

22

Fried squid, prawns, red mullet, anchovies, and lightly battered vegetables. Crunchy, dry, perfectly executed.

Frying is an art—here, it's celebrated, not improvised.

Grilled Seafood

24

Grilled squid, king prawns, scampi, and swordfish fillet.

Grilled without excess. A quiet dish that speaks clearly of who we are.

Fresh Swordfish

18

A noble cut, cooked with care. Nothing more needed.

For those who love pure fish flavor.

Grilled Sea Brim

18

Whole, grilled sea bream. Fish as it is, no filters.

A simple way to judge if the fish is truly good.

Grilled Fresh Tuna

18

Sliced grilled tuna on arugula, with crushed pistachios and a basil and cherry tomato reduction. For those who appreciate pure ingredients.

Oven-Baked Fish

Turbot, Sea Bream, Sea Bass, Red Snapper – depending on availability. Baked whole, with salt crust or Mediterranean-style with herbs and vegetables, as tradition dictates.

Not just a dish—it's a ritual, meant to be shared.

from 7€
per 100g

Catalana

Lobster, prawns, and shrimp on San Marzano tomatoes, crunchy vegetables, and seasonal fruits. A convivial dish, fresh and sumptuous. To be eaten with your hands, laughing. When the table becomes a celebration.

50

Seafood Panini

Spicy Bottega

Spicy bun, tiger prawns, crispy bacon, lime-marinated zucchini, and chili jam.

15

Verace

Simple bun, grilled octopus, gentilina lettuce, Piccadilly tomato, and buffalo stracciatella.

15

Crescia

Soft bun with fried anchovies, Tropea red onion marinated in milk, arugula, and sweet-and-sour confit tomato sauce.

15

Gamberetto

Black sesame bun, gentilina lettuce, crispy zucchini, prawns, and lime mayonnaise.

15

Seafood Arancini

Crispy fried rice ball

Arancino Nero

Black cuttlefish ink rice, shrimp, Philadelphia cream cheese, and mozzarella.

3.5

Arancino Quello Buono

With tuna, onion, and mozzarella.

3.5

Arancino Dello Stretto

With swordfish, eggplant, and mozzarella.

3.5

Piccolino

With anchovies, pumpkin, and scamorza cheese.

3.5

Piccantino

With tuna and spicy 'nduja.

3.5

Fish-Free Alternatives

Starters

Charcuterie and Cheese Board 14

Eggplant Parmigiana 14

Pasta

Tagliolini with Ragù 12

Romagna-style Ravioli with Sauce 13

Strozzapreti dell'Orto 15

Homemade pasta with cherry tomato pesto, pine nuts, and salted ricotta.

Paccheri all'Amatriciana 15

Pasta with guanciale, tomato, and Pecorino Romano.

Main Courses

Chianina Bun 15

Burger bun with Chianina beef patty, cheddar, crispy bacon, fried onion, and lettuce.

Chicken Breast with Fries 15

Irish Cuberoll Steak 22

Sliced grilled Irish ribeye with arugula, balsamic reduction, and cherry tomatoes.

Beef Filet with Green Pepper Sauce 25

Arancini di Carne

Arancino Bianco 3.5

with ham and mozzarella

Arancino al Ragù 3.5

with traditional meat ragù, peas, and mozzarella.

Arancino alla Norma 3.5

with Eggplant and mozzarella.

Arancino Nduja e Mozzarella 3.5

with spicy Nduja and mozzarella

Side Dishes

Grilled Vegetables	7
Sautéed Vegetables	7
Mixed Green Salad	6
Roasted Potatoes	5
Dippers French Fries	5

Salads

La Lampara Salad <i>Baby lettuce, raw tuna cubes, mixed seeds, radish, cherry tomatoes, and avocado.</i>	15
Crunchy Delight Salad <i>Baby lettuce, Adriatic prawn, crispy zucchini, avocado, and mixed seeds.</i>	15
Scandinavian Freshness Salad <i>Marinated salmon, arugula, diced mango and orange, and cucumber.</i>	15

Menù Baby

Plain Pasta	6
Pasta with Tomato Sauce	7
Pasta with Meat Ragù	9
Romagna-style Stuffed Tortellini	13
Chicken Nuggets	6
Fishburger	9
Cutlet with French Fries	10

