



Founded in 2008 by restaurateur Luca Appino, La Bottega was set to please discerning palates, both through contemporary and traditional gastronomy delights at the same time.

Tribute to Italian's finest and genuine raw materials, La Bottega's traditional dishes will bring you right back from where we just started. As 10 years ago, driven by passion and striving for perfection.

Pleased to serve you with the most upscale ingredient ever, emotion..



Chef's Signature



Vegetarian Friendly

*Please inform us of any allergies or food restrictions prior ordering

TRAVELLING THROUGH EDIBLE ART

antipasti

DEGUSTAZIONE DI AFFETTATI *IGP E
**DOP ITALIANI

Selection of DOP and IGP Italian cold cuts 990



BURRATA DI ANDRIA **DOP PROSCIUTTO
CRUDO DI PARMA *IGP 36 MESI

Imported Burrata DOP dairy from Andria.
IGP Parma ham aged for 36 months

250gr/ 1490

500gr/ 1790

ACCIUGHE ALLA PIEMONTESE IN SALSA
VERDE, PANE TOSTATO E BURRO

Anchovies served with green sauce,
sourdough bread and butter 340

CARPACCIO ALL`ALBESE

Alba style beef carpaccio, wild rocket,
Parmesan cheese shavings aged 36 months 590

Add black truffle 790

SCALOPPA DI FEGATO GRASSO SPADELLATA,
FRUTTI ROSSI E PAN BRIOCHES

Seared foie gras, red fruit sauce and brioche bread 590



SAWASDEE CRAB

Jumbo lump crab meat, avocado ice cream,
pickled red onion, lemon oil 890



UOVO 62°C, PATATE, FUNGHI E PARMIGIANO
REGGIANO 36 MESI

Egg 62°C, Parmesan cheese 36 months aged,
wild mushrooms and potato mousse 370

**DOP is short for Denominazione di Origine Protetta (literally "Protected Designation of Origin").

* IGP (Indicazione Geografica Protetta) or the "protected geographical indication"

All prices are subject to 10% service charge and Government tax



CARPACCIO DI ORATA ROSSA, OLIVE TAGGIASCHE,
CAPPERI DI SALINA E ARANCIA

Red sea bream carpaccio, taggiasca olives,
capers and orange 590

COZZE

Mediterranean mussels sautéed in white wine sauce 690



POLPO ARROSTITO, CREMA DI PISELLI,
STRACCIATELLA, CILIEGINI CANDITI

Roasted octopus, chilled green peas sauce,
stracciatella cheese, cherry tomatoes confit 640



INSALATA DI FUNGO PORTOBELLO,
VINAIGRETTE AL MIELE E MENTA

Portobello mushroom salad,
honey vinaigrette and fresh mint 490



HEALTHY SALAD

Sunflower sprouts, rocket salad, Goji berries,
crispy chia seeds and spirulina vinaigrette 390



CAPRESE CON MOZZARELLA DI BUFALA
SALERNO DOP, POMODORO E BASILICO

Fresh buffalo mozzarella DOP tomato salad
and tomatoes 590



INSALATA DI RUCOLA, SALSICCIA ALLA
GRIGLIA E POMODORI

Grilled Italian sausage with rocket salad and tomatoes 450

primi piatti

RISOTTO DI LUCA

Luca's special "Vialone nano" risotto with black truffle cheese topped with cured Italian "Pancetta Arrotonata" 630

PICI SENESI CON STUFATO D'ANATRA AL SANGIOVESE E SCALOPPA DI FEGATO GRASSO

Homemade pici senesi served with sangiovese wine stewed duck ragout sauce and seared foie gras 690



TAGLIOLINI ALL'ASTICE BLU DELLA BRETAGNA, POMODORINI PACHINO E BASILICO FRESCO

Homemade angel hair with Brittany blue lobster cherry tomatoes and basil 2590



RAVIOLI AI FUNGHI SELVATICI E RICOTTA, SALSA AL BURRO E SALVIA

Ravioli with wild mushrooms and ricotta cheese in butter and sage sauce 520

SPAGHETTI "MONOGRANO FELICETTI" ALLE VONGOLE SALTATE AL VINO BIANCO

Spaghetti "Monograno Felicetti" with clams sautéed in white wine sauce 490



CREMA DI FUNGHI SHITAKE

Mushrooms Shitake soup 350



ZUPPA DEL GIORNO

Soup of the day 290



GNOCCO DI PATATE E BACCALÀ ALLA BAGNA
CAUDA, PEPERONI ROSSI ARROSTITI

Cod fish and potatoes gnocchi, Piedmont traditional
anchovies sauce and roasted red peppers 320



CANDELE "PASTIFICIO GENTILE" CACIO E
PEPE E TARTARE DI GAMBERO ATLANTICO

Candele pasta "Pastificio Gentile" with cacio e pepe
sauce served with Atlantic prawn tartare 390



PAPPARDELLE AL RAGÙ DI CINGHIALE,
MANDORLE TOSTATE E PECORINO

Homemade pappardelle wild boar ragù,
almonds and Tuscany Pecorino cheese 520

PACCHERI "PASTIFICIO GENTILE" ALLA
CAPRESE, SALSA AI POMODORI VESUVIO E
SAN MARZANO DOP, BURRATA

Paccheri "Pastificio Gentile" alla Caprese with Vesuvian
and San Marzano DOP tomatoes, burrata cheese 590

TAGLIOLINO ALLA CARBONARA DI TARTUFO
NERO, SALSICCIA CROCCANTE AL ROSMARINO

Black truffle carbonara angel hair,
rosemary crispy Italian sausage 690

All prices are subject to 10% service charge and Government tax



secondi di carne

PANCETTA DI MAIALE COTTA LENTAMENTE,
SALSA ALLA MELA VERDE E FRIGGITELLI ARROSTO

Slow cooked pork belly, apple sauce and
roasted sweet chili pepper 690

STINCO DI AGNELLO BRASATO, SCALOGNI
CAMELLATI, PATATE E PANCETTA

Slow cooked lamb shank, caramelized shallot,
potatoes and pancetta 890

CARRÈ DI AGNELLO DA LATTE ARROSTO,
SPINACI SALTATI, SALSA ALLA MENTA,
PATATE GRENAILLE

Roasted Coastal baby lamb rack New Zealand sea,
sautéed baby spinach, mint sauce, grenaille potatoes 1290

FROM THE GRILL

BAVETTA DI WAGYU AUSTRALIANO

Australian flank Wagyu beef served in "Tagliata" style 890



RIB-EYE WAGYU AUSTRALIANO

Australian Wagyu Beef, marble 5 100 gr/ 540

BISTECCONE DI MANZO "TOMAHAWK"
GRIGLIATA ALLA FIORENTINA

Australian marble wagyu beef 5 "Tomahawk" giant
steak grilled in Fiorentina style 100gr/ 520

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secondi di pesce

SOGLIOLA SPADELLATA AL BURRO E TIMO
CON SALSA AI CAPPERI E LIMONE

Dover sole cooked with butter and thyme,
lemon and capers sauce 2190



MORO OCEANICO, CREMA DI VONGOLE ED ERBA
CIPOLLINA, ASPARAGI DI MARE E CAPPERI

Chilean seabass, clams and chive sauce,
Italian sea asparagus vegetables 1390

GRIGLIATA DI GAMBERONI ALLA PAPRIKA
AFFUMICATA E "SALSA FRESCA" AI POMODORI

Atlantic prawns grilled with smoked paprika served with
"salsa fresca" chopped tomatoes 690

FILETTO DI BACCCALÀ IN OLIO COTTURA, BROCCOLO
ROMANESCO, OLIVE TAGGIASCHE, PATATE

Cod fish fillet in olive oil poaching, "Romanesco" broccoli,
Taggiasca olives, potatoes 750

Please ask a member of our staff about our daily
fresh catch of the market selection.

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