



# ITALY

## Bottega

FOOD WINE & SOUL

Vegetarian

### Appetizers

**BRUSCHETTA FLIGHT** 8 BRUSCHETTA (GRILLED BREAD) WITH DIFFERENT FLAVORS CHOSEN BY THE CHEF 17

**BURRATA CROSTINO** SPRING MIX, FRESH BURRATA 4OZ, TOMATOES, BASIL PESTO, SALAME. SERVED WITH GRILLED BREAD 19

**MEATBALLS RICOTTA** 3 MEATBALLS 3OZ, HOMEMADE MARINARA SAUCE, PARMIGIANO REGGIANO, BASIL, FRESH RICOTTA SCOOP 14

**ANTIPASTO MISTO** MINI CHARCUTERIE BOARD WITH MIXED ITALIAN COLD CUTS, MIXED ITALIAN CHEESES AND GRILLED VEGGIES. SERVED WITH BREAD 18

**FLATBREAD ITALIANO** SHAREABLE ITALIAN FOCACCIA TOPPED WITH MARINARA SAUCE, FRESH TOMATOES, FRESH MOZZARELLA AND FRESH BASIL 19

### Entrees

ADD BROCCOLI +4

**CHICKEN/VEAL FRANCAISE** PAN SEARED CHICKEN OR VEAL EGG DIPPED, LEMON SHERRY VELOUTE, SPAGHETTI 26/30

**CHICKEN/VEAL MARSALA** PAN SEARED CHICKEN OR VEAL MUSHROOMS, MARSALA DEMI GLAZE, WILD MUSHROOM RAVIOLI 28/32

**SHRIMP SCAMPI ALLA ORANGE** SAUTÉED SHRIMP, GARLIC, LEMON, WHITE WINE, BUTTER, ORANGE LIQUEUR, FRESH ANGEL HAIR, BLOOD ORANGE 30

**BRAISED BEEF SHORT RIB** HEIRLOOM CHERRY TOMATO, GARLIC, ONION, BASIL, CHIANTI SAUCE, RIGATONI 45

### Salads

ADD CHICKEN +7  
ADD SHRIMP +7

**HOUSE SALAD** TOMATO, CUCUMBER, OLIVES, ONION, SPRING MIX, BALSAMIC VINAIGRETTE 10

**VEGETARIAN SALAD** EGGPLANT, ZUCCHINI, SUN DRIED TOMATO, ARTICHOKE, CARAMELIZED ONIONS, SPRING MIX, BALSAMIC GLAZE 12

**CAPRESE SALAD** MOZZARELLA, TOMATO, FRESH BASIL, OLIVE OIL, BALSAMIC GLAZE, SPRING MIX 13

### Pasta

ADD 1 MEATBALL +4  
ADD SAUSAGE +4  
ADD CHICKEN +7  
ADD SHRIMP +7

**CARBONARA** EGG, GUANCIALE, PECORINO ROMANO, BLACK PEPPER. SPAGHETTI OR RIGATONI 22

**AMATRICIANA** GUANCIALE, SAN MARZANO TOMATOES, PECORINO ROMANO. SPAGHETTI OR RIGATONI 22

**RIGATONI CARMINE RABICE** BROCCOLI, SLIVERED GARLIC, EVOO, HOT ITALIAN SAUSAGE, PECORINO ROMANO 25

**CHICKEN RIGGIES** CHICKEN, PECORINO ROMANO, RED ONIONS, SWEET AND HOT PEPPERS, MARINARA, RIGATONI. CHEF DANIEL'S HOMETOWN FAVORITE 25

**SPAGHETTI POMODORO** FRESH SPAGHETTI WITH HOMEMADE RUSTIC MARINARA SAUCE. TOPPED WITH FRESH SHAVED PARMIGIANO REGGIANO 22

**LASAGNA BOLOGNESE** AUTHENTIC LASAGNA WITH BOLOGNESE SAUCE (PORK, BEEF, VEAL) AND BESCIAMELLA 20

**GNOCCHI AL FORNO** FRESH GNOCCHI BAKED IN OUR HOUSE BOLOGNESE WITH RICOTTA AND MOZZARELLA 25

**GNOCCHI GORGONZOLA** FRESH GNOCCHI IN GORGONZOLA CREAM, SHALLOT, GARLIC AND WHITE WINE SAUCE 22

### Dessert

**COOKIES MIX (4 COOKIES)** CHOOSE BETWEEN YOUR FAVOURITE ITALIAN COOKIES! 4

**CANNOLI SICILIANI** HARD SHELLS CANNOLI FILLED WITH HOMEMADE RICOTTA 8

**PISTACHIO CAKE** HOMEMADE CAKE WITH PISTACHIO CREAM AND RICOTTA CHEESE 8

**TIRAMISU** TRADITIONAL ITALIAN DESSERT WITH LADY FINGERS SOAKED IN COFFEE AND WHIPPED MASCARPONE 8

**LIMONCELLO CAKE** HOMEMADE CAKE WITH LIMONCELLO REDUCTION AND WHIPPED CREAM 8

**CHEF SURPRISE** BE CURIOUS! ASK US ABOUT CHEF DANIEL'S SPECIAL DESSERT! 10

### Tagliere For Two

**MISTO** CHARCUTERIE BOARD WITH MIX OF IMPORTED ITALIAN MEATS AND FRESH ITALIAN CHEESE 34

**VEGETARIANO** CHARCUTERIE BOARD WITH MIX OF GRILLED VEGGIES AND FRESH ITALIAN CHEESE 34

### Wines by the Glass

- CABERNET 9
- SUPER TUSCAN 9
- CHIANTI CLASSICO 9
- PINOT GRIGIO 9
- CHARDONNAY 9
- PROSECCO 9
- SAUVIGNON BLANC 9

### Beers

- PERONI 6
- PORETTI RED 8
- BALADIN ARTISIANAL BEER 9

*Italy Bottega is a restaurant in St. Petersburg that started in 2019. It was founded by Federico Fanelli to bring the taste of Italy to the city. The restaurant has a cozy feel that mixes rustic and sophisticated styles. They make classic Italian dishes with a modern twist using traditional techniques. The word "Bottega" refers to a place where you can find a strong focus on hospitality, a warm atmosphere, and the authentic flavors of the Italian culinary culture.*

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