



STARTERS

ITAGLIERI
- OUR BOARDS

TO ORDER CHARCUTERIE, SCAN
BY 50-100¢ **HERE**

PAX: 2 | 4 | 6 | 8-10
72 104 145 198

ham, salami, cheese OR selection of cheeses
w/ pickled veggies + dips

EXTRA 4

PANCETTA COPPATA 39
pork belly rolled w/ neck, Sardinian typical
crispy bread

GAMBAS AL AJILLO 39
marinated prawns w/ garlic, white wine,
chili, italian parsley

POLPETT' NDUJA 32
pork meatballs w/ green peas & spicy
nduja in tomato sauce

PARMIGIANA 34
oven-baked eggplant w/ mozzarella,
parmesan & italian basil in tomato sauce

COZZE 32
sauteed mussels in white wine OR tomato
sauce + crispy bread

SAOR 35
fried sardines w/ onions, raisins & toasted
cashew nuts in white wine & apple vinegar

MEDITERRANEAN DIPS 28
diced tomato, hummus & eggplant + crispy bread

PIQUILLO 32
spanish peppers, anchovy, bagna cauda dip &
goat cheese + crispy bread

I TENTACOLI 32
slow-cooked baby octopus w/ tomato sauce &
white wine + toasted bread + topped w/ guanciale

PURGATORIO 30
poached eggs w/ pecorino romano, onion, garlic, italian
basil, EVOO in spicy tomato sauce + crispy bread

CARPACCIO DI MANZO 45
thinly sliced marinated beef carpaccio, 36-mth
aged parmesan cheese, wild rocket, lemon dressing



OPEN SANDWICH 30
smashed avocado, smoked salmon, cherry
tomatoes, candied walnuts & herb pesto on rye bread

BIKINI CATALANA 26
cooked ham, melting cheese & homemade pickled
veggies on crispy toast

ROULÉ 32
parma ham, tomatoes, mozzarella & rocket on
panuozzo

NAPOLI 31
Genovese-style pulled beef, sweet & sour red onion
& rocket on panuozzo

LE PROPRIÉTAIRE 28
roasted veggies, melting cheese, rocket salad,
tomato & hummus on panuozzo

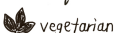


SAUCISSE 44
mozzarella, sausage, red onion, italian
basil & tomato sauce

PECAMINOSA 46
mozzarella, porchetta, pumpkin, buffalo
mozza, sicilian white anchovies & tomato sauce

FUME'-SPECK-SCAMORZA 42
mozzarella, speck, smoked scamorza cheese
& tomato sauce

MARINAIO ROMANO 32
anchovies, roasted garlic, sicilian oregano,
tomato sauce



vegetarian



spicy

-price subject to 6% food, 8% alcohol & SST & 10% service charge-

SOUP & PONI HYDROPONIC SALAD

ZUPPETTA 38
seafood stew w/ cherry tomatoes, italian
basil & light spicy tomato sauce

INSALATONA 28
hydroponic leaves, cured pork belly, tomato,
zucchini, olives, onions, artichoke, pumpkin
seeds

CAPRETTA 32
goat cheese, candied walnuts, orange,
hydroponic leaves & cherry tomato dressing

BURRATINA 48
whole burrata, parma ham, heirloom tomatoes,
rocket & marinated white sicilian anchovies

BOTTEGHINA 36
hydroponic leaves, Taleggio cheese, sous-vide
beetroot & pumpkin, red & white organic quinoa,
toasted seeds & nuttie dressing

MAIN COURSE

BEEF SPINACINO 94
sous-vide Piedmontese Fassona tri-tip
steak, roasted garlic, mustard & rosemary

GUANCETTE 65
36-hours slow-cooked pork cheek w/
celery, carrots, onion & pork jus on a
bed of mash potato

STINCO DI MAIALE 80
sous-vide pork shank, roasted rosemary potatoes,
green asparagus, pork reduction

MAMMOLESE 95
stewed cod fish fillet w/ green olives,
red onion, baby potato, sage, capers & EVOO
in spicy tomato sauce

SUCCULENT PORK RIBS 68
48-hour slow-cook pork ribs w/ shallots
celery, carrots & porcini mushrooms in
tomato & white wine sauce

SIDE DISHS 15
roasted garlic mash potato
sauteed japanese spinach
wild mushroom stew



PICANTE 42
mozzarella, spicy salami, nduja,
red onion & tomato sauce

MARGHERITA 32
mozzarella, italian basil, tomato sauce

FRUTTI DEL MARE 50
mozzarella, basil, mussels, prawn,
squid & tomato sauce



PIADIZZA 50
mozzarella, parmesan, heirloom
tomatoes, buffalo mozzarella, parma ham

FORMAGGIOSA 39
selection of assorted cheeses

VÉGÉTARIENNE 38
mozzarella, mixed veggies, tomato
sauce

RISOTTO & PASTA

We import Italy's premier Gialloni rice & Cavaliere Giuseppe Cocco pasta (made using ancient, handmade traditions)

THE SORRENTINA 34

homemade spinach gnocci w/ italian basil & buffalo mozzarella in tomato sauce

THE MASTER 40

caranoli rice w/ porcini mushroom, porcini mushroom puree & 36-month aged parmigiano + add pork sausage &

RISOTTO AI RICCI 50 DI MARE

caranoli rice, sea urchins, lemon butter

MALLOREDDUS 34

sardinian gnocchetti sardi w/ pork sausage & fennel seed ragu

LA GENOVESE 40

candele pasta w/ stew beef silverside, tomato sauce, red onions, carrots, celery, pecorino romano cheese

LO SCOGLIO 48

linguine w/ sautéed tiger prawns, mussels, squid, italian basil & cherry tomatoes in a prawn reduction

HER "CARBONARA" 40

rigatoni w/ aged pork guanciale w/ free-range egg yolk, parmesan, pecorino romano & roasted black peppers

RAVIOLI DEL 'PLIN' 39

handmade ravioli stuffed w/ ricotta & spinach, italian wild mushroom sauce

BOLOGNESE 39

homemade tagliatelle w/ 5-hour slow-cooked pork ragout, italian parsley in rich tomato sauce

SARDELLE 41

spaghetti w/ sardines, olives, lemon zest & aromatic sicilian breadcrumbs

HOMEMADE DESSERTS

FAMILY-RECIPE TIRAMISU 29

mascarpone cheese, savoiardi biscuits, coffee, marsala & cocoa powder

CAPRESE 29

70% dark chocolate torte w/ almond, forest berries sauce, dark rum & vanilla gelato

PANNACOTTA ALLA VANIGLIA 29

vanilla pannacotta, forest berries, vanilla crumble, mint

GELATO 17

vanilla, dark chocolate, pistachio, strawberry sorbet

SOFT SERVE SORBET

moka 6/12 lemon 8/15

LISTA DEI VINI

RED

ELEVATED

WHITE

SPARKLING ROSÉ

- Negramaro DOP
- Dolcetto d'Alba DOP
- Ode Rosso Veneto IGT
- Chianti Colli Senesi DOP
- Nero D'Avola DOP
- Valpolicella superiore DOP 168
- Sannio Aglianico DOP 138
- Cabernet Sauv. DOP 178
- Montepulciano Mammot DOP 248

148

- Grillo Sulicanti DOP
- Pirot Grigio DOP
- Chardonnay Veneto IGT
- Sauvignon Friuli DOP
- Falaghina Beneventano DOP
- Chardonnay DOP Sicily 188
- Sauvignon Blanc DOP
- Soave classico DOP 148
- Ribolla Gialla DOP 198

138

- Prosecco DOP 20CL 60
- Lambrusco Rosso 118
- Moscato D'Asti DOP 138
- Gemin Dry Prosecco DOP 208
- Prosecco Rosé DOP 170
- Bottega Prosecco Extra Dry 170
- Negramaro Rosé
- Ducaminimo Rosé IGT 138



CERVEZA

- Messina
- Ichusa
- Forst
- Estrella Galicia
- Menabrea Bionda
- Nastro Azzurro
- Peroñi
- Moretti 330ml 660ml
- 26 38
- Labi La Bionda/Ambrata 330ml 43

26

BOOCHA, SODA FRESH JUICES & H₂O

- CHA Lavender Lemonade 19
- Mojito Soda 33CL
- Fredea Lemonsoda 300ML
- Ginger Ale 180ML
- Tonic (Cedar) 180ML
- CHA Hibiscus Lemongrass 19
- Fredea Oransoda 300ML
- San Pellegrino Chinetto 300ML
- Ginger Beer 180ML
- Sambuco (Elderflower) 180ML

12 SODA

CLASSIC 118/bottle 28/glass

RED

- Chianti
- Nero D'Avola DOP
- Montepulciano D'Abruzzo
- Negramaro IGT
- Primitivo IGT
- Trempranillo
- Reserva Pinot Noir
- Bottega Passione Cabernet

WHITE & ROSÉ

- Bottega Chardonnay Friazantino
- Bottega Bianchetto Chardonnay
- Insolia IGT
- Pinot Grigio IGT
- Bottega Rosato Rosé



COCKTAILS

AMERICANO 30

bitter, vermouth, soda

GARIBALDI 30

bitter, fresh orange juice

BELLINI 30

prosecco, peach puree

APEROL SPRITZ 52

aperol, prosecco, soda

NEGRONI 45

gin, bitter, vermouth

CAFE

- Espresso SINGLE 11 DOUBLE 15
- Americano 14
- add ice +1
- Macchiato 11
- Latte HOT 15 ICE 15
- Cappuccino 14

LIMON SPRITZ 20

lemon oleo saccharum, lemon juice, tassoni soda, rosemary

BELLINA 20

peach puree, tassoni soda, lemon



ORDER FOOD, WINE & GROCERIES TOGETHER

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