



# ITAGLIERI

OUR BOARDS

TO ORDER CHARCUTERIE, SCAN BY 5041004 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



# STARTERS

- GAMBAS AL AJILLO 40**  
marinated prawns w/ garlic, white wine, chili, italian parsley
- POLPETT' NDUJA 38**  
pork meatballs w/ green peas & spicy nduja in tomato sauce
- PARMIGIANA 35**  
oven-baked eggplant w/ mozzarella, parmesan & italian basil in tomato sauce
- COZZE 34** (white wine)  
**36** (tomato)  
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**  
sautéed tomato, hummus & eggplant + crispy bread
- PIQUILLO 32**  
spanish peppers, anchovy, bagna cauda dip & goat cheese + crispy bread
- I TENTACOLI 36**  
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 50**  
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 34**  
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



- 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 & truffe dressing

# MAIN COURSE

- BEEF SPINACINO 98**  
sous-vide Piedmontese Fassona tri-tip steak, roasted garlic, mustard & rosemary
- GUANCETTE 70**  
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 72**  
48-hour slow-cook pork ribs w/ shallots, celery, carrots & porcini mushrooms in tomato & white wine sauce

- SIDE DISHES 15**  
roasted garlic mash potato  
sauteed japanese spinach  
wild mushroom stew



- PIZZA**
- 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 34**  
anchovies, roasted garlic, sicilian oregano, tomato sauce



- PICANTE 42**  
mozzarella, spicy salami, nduja, red onion & tomato sauce
- MARGHERITA 34**  
mozzarella, italian basil, tomato sauce
- FRUTTI DEL MARE 50**  
mozzarella, basil, mussels, prawn, squid & tomato sauce



- PIADIZZA 54**  
mozzarella, parmesan, heirloom tomatoes, buffalo mozzarella, parma ham
- FORMAGGIOSA 39**  
selection of assorted cheeses
- VÉGÉTARIENNE 38**  
mozzarella, mixed veggies, tomato sauce

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

# RISOTTO & PASTA

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

## THE SORRENTINA 34

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

## THE MASTER 40

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

## RISOTTO AI RICCI 50

carnaroli rice, sea urchins, lemon butter

## MALLOREDDUS 34

sardinian gnocchetti sardi w/ pork sausage & fennel seed ragu

## LA GENOVESE 40

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

## LO SCOGLIO 50

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

## HER "CARBONARA" 42

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

## RAVIOLI DEL "PLIN" 42

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 30 ALCOHOL (X)

## TIRAMISU 32 (✓)

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

## CAPRESE 30

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

## ELEVATED

### RED

- Negramaro DOP
- Dolcetto d'Alba DOC
- Ode Rosso Veneto IGT
- Nero D'Avola DOC
- Chianti Colli Senesi DOCG 152
- Vulpolicea superiore DOC 170
- Barbera d'Alba DOC 228
- Cabernet Sauv DOC 188
- Montepulciano Mammì DOC 248

148

### WHITE

- Grillo Siccatenti DOC
- Pinot Grigio DOC
- Chardonnay Friuli Grave DOC
- Sauvignon Friuli DOC
- Trebbiano D'Abruzzo DOC
- Chardonnay DOC Sicily 198
- Sauvignon Blanc DOC 188
- Soave classico DOC 148
- Ribolla Gialla DOC 198

138

### SPARKLING

- Prosecco DOC 20CL 52
- Lambrusco Rosso 138
- Moscato D'asti DOCG 148
- Extra Dry Valdobbiadene 228
- Prosecco Rosé DOC 195
- Bottega Prosecco Extra Dry 170
- Negramaro Rosé 138
- Frappato Rosato 170

## CLASSIC 120/bottle 30/glass

### RED

- Chianti
- Montepulciano d'Abruzzo DOP Pietrame
- I Muri Negramaro
- Panitavo Terre d'Abruzzo
- IGP Pietrame
- Treppanillo
- Reserva Pinot Noir
- Merlot Friuli Grave DOC
- Cerasuolo d'Abruzzo Colli Cavalieri 375ml 65

### WHITE & ROSÉ

- Bottega Chardonnay Frizzantino
- Insolia IGT
- Pinot Grigio Terre d'Abruzzo Pietrame
- Chardonnay Terre d'Abruzzo Colli Cavalieri 375ml 65
- Rosato Rosé



CIAO! HAPPY HOUR -RMTO for Bottega 3 spritzer/wine (glass) 4-7pm

## COCKTAILS

- BOTTEGA BLOOM 45**  
rosemary, vodka, cranberry, prosecco
- BOTTEGA LOUD & PROUD 50**  
gin, vermouth, olive, rosemary
- BOTTEGA MOJITO 38**  
cachasa, lime, mint, soda

## NEGRONI 45

bitter, vermouth, gin

## BELLINI 35

prosecco, peach puree

## APEROL SPRITZ 52

aperol, prosecco, soda

## ESPRESSO MARTINI 42

espresso, vodka, sugar syrup

## MARTINI AL PEPE 42

gin, vermouth, pepper olive



## LIMON SPRITZ 25

lemon, alto saccharum, lemon juice, passion, soda, rosemary

## BELLINA 22

peach puree, passion, soda, lemon

## MELON MIO 25

lychee white cane, melon, lemon

## MANGO FRESCA 25

mango, lemon, mint, soda

## IL CAPO 22

lychee white cane, lemon juice, ginger beer

# BOOCHA, SODA FRESH JUICES & H<sub>2</sub>O

- CHA Lavender Lemonade 20
- Mojito Soda 33CL
- Freda Lemon Soda 300ML
- Ginger Ale 180ML
- Tonic (Cedar) 180ML
- CHA Hibiscus Lemongrass 20
- Freda Oransoda 300ML
- San Pellegrino Chinetto 300ML
- Ginger Beer 180ML
- Sambuco (Elderflower) 180ML

- Watermelon
- Orange
- Beetroot/Carrot/Orange
- Lauretana Still Water 330ml 9, 750ml 15
- Lauretana Sparkling Water 330ml 9, 750ml 15

## CAFE

- Espresso SINGLE 11, DOUBLE 15
- Americano 14
- Attogato 18
- Macchiato 11
- Latte 15
- Cappuccino 15

ORDER FOOD, WINE & GROCERIES TOGETHER

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