



Tratamenta

small journeys through space and time

In the Corfiot dialect, 'tratamenta' refers to the small treats offered to guests when visiting a home. Our tratamenta are crafted to transport you to different destinations within Ettore Botrini's culinary universe. Through flavors, textures, and aromas, these small journeys tell the story the Chef's culinary roots, the nostalgic yet contemporary way he approaches tradition, and the tales of the places where he grew up.

We invite you to enjoy these journeys in two ways: as explorations and as escapes -free of geographical markers or plans-. To surrender to your senses, to the smiles of your loved ones, to our hospitality, and to the elements of the intimate gastronomic ritual that will take place at your table.

Enjoy your dinner.

BOTRINI'S

Varkada

/va·rká·da/

a tranquil trip in a small boat,
often shared among friends or family

€ 175

Chrysanthemum Garden

bottarga | chamomile | lemon

The Forests of Piedmont

wild mushrooms | truffle | hazelnut

A Stroll through Plaka

celeriac 'gyros' | onion | yogurt

Carbonara

Ettore's singular adaptation

Bread & Ettore's Home-Made Charcuterie

'nouboulo' | coppa | honey butter

Village

egg | wild herbs

Fish of the Mountain

herring | 'bobota' cornbread | fava | wild greens

Swordfish in the Way of Elba Island Fishermen

with corfiot bitter orange salad

Creatures of Land & Sea

octopus & pork

a variation on Etrusco Botrini's creation

Ionian 'Loukoumas'

cuttlefish lardo | 'tsigareli'

A Walk in Basque Country

tripa de bacalao | 'bourdeto' | aioli

The Sacred Things of Naples

spaghetti pomodoro | pizza margherita

Cycladic Fish Tavern

langoustines | wine-steamed mussels

Andalusian Oak Grove

'joselito' iberian pork | onion | peach

Eucalyptus Alley

long pepper | green apple

Mother Tongue

cherries | burnt milk | wheat

'Botides', a Corfiot Tradition

caramel | coffee | 'mavrodaphne' sweet wine

'varkada' wine pairing

€ 130

Peripatos

/pe'ri.pa.tos/

a leisurely walk taken for pleasure

€ 125

Chrysanthemum Garden

bottarga | chamomile | lemon

The Forests of Piedmont

wild mushrooms | truffle | hazelnut

A Stroll through Plaka

celeriac 'gyros' | onion | yogurt

Carbonara

Ettore's singular adaptation

Bread & Honey Butter

olive oil

Swordfish in the Way of Elba Island Fishermen

with corfiot bitter orange salad

Ionian 'Loukoumas'

cuttlefish lardo | 'tsigareli'

A Walk in Basque Country

tripa de bacalao | 'bourdeto' | aioli

The Sacred Things of Naples

spaghetti pomodoro | pizza margherita

Andalusian Oak Grove

'joselito' iberian pork | onion | peach

Eucalyptus Alley

long pepper | green apple

Mother Tongue

cherries | burnt milk | wheat

'Botides', a Corfiot Tradition

caramel | coffee | 'mavrodaphne' sweet wine

'peripatos' wine pairing

€ 100