



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

Strawberries & Balsamico di Modena
strawberries cooked in port | rose

The Olive Groves Around Etrusco
olive oil | lemon | tarragon | sea salt

Sticky Fingers
baklava | canele

'varkada' wine pairing
€ 140

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'

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tripa de bacalao | 'bourdeto' | aioli

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spaghetti pomodoro | pizza margherita

Andalusian Oak Grove
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Strawberries & Balsamico di Modena
strawberries cooked in port | rose

The Olive Groves Around Etrusco
olive oil | lemon | tarragon | sea salt

Sticky Fingers
baklava | canele

'peripatos' wine pairing
€ 105