



# 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.

## Varkada

/va·rká·da/

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

/ € 175 /

Amuse - Bouches  
chrysanthemum Garden  
cappuccino Trilogy  
celeriac

Carbonara  
Ettore's singular adaptation

Bread & Ettore's Home-Made Charcuterie  
Butterwith pollen | honey | fleur de salt

Swordfish in the Way of Elba Island Fishermen  
with corfiot bitter orange salad

Fish of the Mountain  
herring | wild greens | corn | caramelized popcorn

Creatures of Land & Sea Octopus & Pork  
a variation on Etrusco Botrini's creation

Ionian 'Tsigareli'  
cuttlefish 'lardo' | squid ink beignet

Tortellini Del Mignolo  
critamo pesto | hazelnut prosciutto | toasted polenta  
sea fennel | wild garlic | truffle

The Sacred Things of Naples  
spaghetti pomodoro | pizza margherita

Cycladic Fish Tavern  
langoustines | wine-steamed mussels

The Riverflow  
trout | pomegranate compote | bergamot gel  
trout roe | pickled beets

Andalusian Oak Forest  
'joselito' iberian pork | onion | apple

Textures of Citrus  
yogurt panna cota | carrot | lemon

Golden apple pie  
almond croquette | butter noisette ice srcream  
calvados granita

The submarine of my childhood  
rose water | vanilla | mastic spheres

### As an extra

Fresh paparede with truffle on a rich duck ragout,  
featuring Peruvian cacao and a hint of lemon €25

Complete your experience with 'Varkada' Wine Pairing  
Available in our Wine Pairing Menu / €138 /

## Peripatos

/pe'ri.pa.tos/

a leisurely walk taken for pleasure

/ € 125 /

Amuse - Bouches  
chrysanthemum Garden  
cappuccino Trilogy  
celeriac

Carbonara  
Ettore's singular adaptation

Bread & Ettore's Home-Made Charcuterie  
Butterwith pollen | honey | fleur de salt

Swordfish in the Way of Elba Island Fishermen  
with corfiot bitter orange salad

Fish of the Mountain  
herring | wild greens | corn | caramelized popcorn

Ionian 'Tsigareli'  
cuttlefish 'lardo' | squid ink beignet

The Sacred Things of Naples  
spaghetti pomodoro | pizza margherita

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trout | pomegranate compote | bergamot gel  
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Textures of Citrus  
yogurt panna cota | carrot | lemon

Golden apple pie  
almond croquette | butter noisette ice cream  
calvados granita

The submarine of my childhood  
rose water | vanilla | mastic spheres

### As an extra

Fresh paparede with truffle on a rich duck ragout,  
featuring Peruvian cacao and a hint of lemon €25

Complete your experience with 'Peripatos' Wine Pairing  
Available in our Wine Pairing Menu / €109 /