



# Tratamenta

small journeys through space and time

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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 noisete ice cream  
calvados granita

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

**As an extra**  
Fresh papardele 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

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calvados granita

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

**As an extra**  
Fresh papardele 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 /