



BOTRINI'S

'Peripatos' Wine Pairing

€ 70

Amuse - Bouches

wild mushroom macaron
smoked eel with fava
mackerel - beetroot - aniseed

'Carbonara'

Ettore's singular adaptation

Herring, A Journey Through Time

corn | wild greens

Weingut Dr. Bürklin - Wolf, Wachenheim, Trocken, Pfalz, Germany, Riesling, 2021

Swordfish in The Way of Elba Island Fishermen

swordfish carpaccio | Corfu bitter orange salad

Artemis Karamolegos Winery, "34", Santorini, Greece, Assyrtiko, 2021

Bonito al Verde

bonito | 'kritamo' wild greens | cucumber | pistachio
+ caviar

Domaine Belargus, Ronceray, Savennieres, Loire Valley, France, Chenin Blanc, 2021

Gastro Esperanto

zucchini | Tinos 'kariki' cheese | summer truffle

Weingut Tement, Ehrenhausen Korallenkalk, Sudsteiermark, Austria, Sauvignon Blanc, 2022

EXTRA DISH

Papardelle with Duck and Summer Truffle

Peruvian cacao | lemon

Milk-Fed Lamb

aubergine | 'sikomaida' fig-pie 'miso'

Parparousis Winery, Taos, Peloponnese, Greece, Mavrodafni, 2018

A Journey Around the Celery

yogurt | celery | tarragon

Fragrant Warmth

tsoureki | salepi | cherries

Klein Constantia, Vin de Constance, Cape Town, South Africa, Muscat de Frontignan, 2019

Mignardise

Exact wines and vintages may differ according to availability.

Please inform our staff of any allergies or dietary restrictions.

Tasting menus are designed to be enjoyed by the whole table.

All prices are per person.