



BOTRINI'S

'Taxidi' Wine Pairing

€ 95

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, Wachenheimer Rehbächel P.C., Trocken,
Pfalz, Germany, Riesling, 2021

Swordfish in The Way of Elba Island Fishermen

swordfish carpaccio | Corfu bitter orange salad

Vassaltis Vineyards, Santorini, Greece, Assyrtiko, 2021

Bonito al Verde

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

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

Reference to Caravaggio

red prawns | tomatoes from last summer
wild celery | strawberry

Thymiopoulos Vineyards, Rose de Xinomavro, Naousa, Greece, Xinomavro, 2019

Gastro Esperanto

zucchini | Tinos 'kariki' cheese | summer truffle

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

'Tsigareli' Land and Sea

snails | cuttlefish | potato | fennel

Domaine Nerantzi, Macedonia, Greece, Asprouda of Serres, 2020

EXTRA DISH

Papardelle with Duck and Summer Truffle

Peruvian cacao | lemon

Pigeon al Ortolana

beetroot | cherries | wild greens | herring

Domaine Bruno Clair, Savigny Les Beaune 1er Cru Les Jarrons, Burgundy, France, Pinot Noir, 2019

A Journey Around the Celery

yogurt | celery | tarragon

Mimosa 1962-2024

lemon | chamomile | Grand Marnier

Weingut Schäfer-Fröhlich, Felseneck, Auslese, Nahe, Germany, Riesling, 2021

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.