BOTRINI'S

Wine Pairing for 'Peripatos'

€70

Amuse - Bouches
wild mushroom macaron
smoked eel with fava
anchovy from Paros

'Carbonara'
Ettore's singular adaptation

Herring, A Journey Through Time
corn | wild greens

Wittman, Riesling Vom Kalkstein Trocken, Rheinhessen 2021

Swordfish in The Way of Elba Island Fishermen
swordfish carpaccio | Corfu bitter orange salad

Estate Argyros, Cuvée Monsignori, Santorini, 2019

Volos 'Tsipourádika'
bonito | Limnos chickpeas | 'tsitsiravla' wild greens | raisins

Domaine Belargus, Bonnes Blanches, Anjou, 2020

Gastro Esperanto
zuchinni | Tinos 'kariki' cheese | summer truffle

Tement, Ehrenhausen Korallenkalk, Südsteiermark, 2021

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Milk-Fed Lamb
aubergine | 'sikomaida' fig-pie 'miso'

Nittardi, Chianti Classico "Vigna Doghessa", Tuscany, 2017

Our Peaches from Last Summer
white chocolate | Champagne | vanilla | jasmine

Spiced Honey
walnut praline | Mainalos fir honey | orange | sweet spices

Milk Pie
memories from Thessaly

Petrakopoulos Winery, Muscat of Kefalonia 2022

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.