



Our idea of Cuisine

Since 2018, Bottega Farina has been our fresh-pasta workshop with kitchen —
a home of simple, well-crafted flavors.

We select seasonal ingredients, roll out our dough every morning,
and finish each dish to order, enhancing the ingredients without disguising them.
Alongside the kitchen, a curated wine cellar tells the stories of small producers and Italian denominations —
pairings designed to accompany every dish,
from a light glass to a bottle to share.
The atmosphere is informal yet elegant: a place to slow down, converse, and simply feel good.
Ask for the off-menu specials — they change daily, following the inspiration of the season.

Art • Hands • Beauty

We make our pasta fresh every day: bronze-drawn cuts and generous fillings.
We work with seasonal herbs and vegetables, DOP cheeses, and selected flours;
we favor local suppliers and small artisanal producers.

We believe that beauty has a positive effect on those who experience it.
Our story is told through craftsmanship, respect for tradition,
and essential presentation.

Tasting Menu

68.80

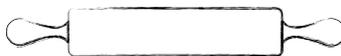
“I trust you — surprise me.”

A five-course tasting experience that encapsulates our story, seasonal produce,
and our philosophy of cuisine: enhancing raw ingredients through traditional foundations.

For guests with allergies, intolerances, or special dietary requirements,
we recommend selecting dishes from our à-la-carte menu.

3 glasses of wine pairing : 24.80

4 glasses of wine pairing : 36.80



Anti - Pasta

DESIGNED TO SHARE

LA SCARPETTA DEI SUGHI 19.80

Two sauces of your choice among:
meatballs in tomato sauce , the "Pummarola",
wild boar ragù, octopus "alla Luciana", creamy gorgonzola,
burrata stracciatella, Porcini mushrooms, Olive Oil & Vinegar.

Served with slices of seven-grain and dark bread – ready for dipping.

GREEN SALAD WITH MEDITERRANEAN TUNA
TARTARE & TAGGIASCA OLIVES 22.80

GREEN SALAD WITH SLINZEGA BEEF, BLACK
TRUFFLE SHAVINGS & PARMIGIANO 21.80

BUFFALO MOZZARELLA DOP
GREEN SALAD & DATTERINO TOMATOES 21.80

PARMIGIANA DI MELANZANE 12.80

POLPETTE DELLA NONNA AL FORNO 12.80

I Fritti

FRITTATINA DI PASTA CACIO&PEPE 8.80

FRITTATINA DI PASTA ALLA SICILIANA 8.80

FRITTATINA DI PASTA CLASSICA RAGÙ&PROVOLA 8.80

RAVIOLI SARDI AL POMODORO 12.80

Service

3.8



Pasta Fresca

CACIO&PEPE CON TARTARE DI TONNO ROSSO MEDITERRANEO	_____	26.80
CACIO&PEPE CON GAMBERI ROSSI DI SICILIA	_____	28.80
CARBONARA DI TARTUFO NERO	_____	26.80
CARBONARA DI TARTUFO BIANCO	_____	78.80
AMATRICIANA	_____	16.80
CARBONARA DELLA BOTTEGA	_____	18.80
LA BIMBI	_____	18.80
PLIN AL FONDO BRUNO	_____	22.80
TORTELLINI ALLA SUPERPANNA	_____	18.80
LASAGNA DELLA NONNA	_____	18.80
LA BUFALONA	_____	24.80
MAFALDE ALL'ASTICE	min.2 _____	48.80
MAFALDE ALLA ALFREDO	_____	18.80
MAFALDE POMODORO E STRACCIATELLA	_____	18.80
CANNELLONI DI MAGRO AI PORCINI	_____	22.80
SPAGHETTO FREDDO DI GUALTIERO MARCHESI	min.2 _____	78.80
SPAGHETTONE ALLE VONGOLE	_____	22.80
MARE DENTRO	_____	28.80
POLPO ALLA LUCIANA	_____	22.80
GNOCCHI DEL DOTTORE	_____	22.80
GNOCCHI ZOLA E LAMPONI	_____	22.80
GNOCCHI ALLA SORRENTINA	_____	16.80
ANOLINI IN BRODO DI POLLO	_____	18.80
PACCHERI ALLA FRANK	_____	18.80
RAGÙ DI CINGHIALE	_____	19.80

For the list of ingredients, allergens, or other details,
please scan the MENU QR code and consult the digital menu.