

MENU FESTIVO

BOTTEGA DI carna

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NEW YEAR'S EVE SET MENU
5-COURSE \$128 | ADD \$44 FOR WINE PAIRING

INIZIARE

SCAMPI

LANGOUSTINE, OSCIETRA CAVIAR, TOMATO CONSOMME JELLY, FENNEL FLOWER
VEUVE CLICQUOT YELLOW LABEL



PRIMO

SUPPLI AL TELEFONO

RICE CROQUETTE, SCAMORZA CHEESE, ARRABBIATA SAUCE
CLOUDY BAY SAUVIGNON BLANC



SECONDO

RISONI ALL'ASTICE

RISONI PASTA, LOBSTER, SEAFOOD BROTH, LEMON, DILL
CHATEAU D'ESCLANS WHISPERING ANGEL



PRINCIPALE

CHOOSE ONE

BRANZINO

EUROPEAN SEABASS, ROMANESCO, BURDOCK, BLUE MUSSEL, SEAWEED SAUCE
CLOUDY BAY SAUVIGNON BLANC



FILLETTO DI MANZO

WAGYU BEEF STRIPLOIN, SMOKED CELERIAC, LAYERED POTATO, TRUFFLE JUS
TERRAZAS DE LOS ANDES RESERVA MALBEC

DOLCE

DELIZIA DEL FRUTTETO DORATO

SALTED CARAMEL MOUSSE, PASSION FRUIT CURD, ALMOND, VERBENA GELEE
MICHELE CHIARLO NIVOLE MOSCATO D'ASTI DOCG



Kindly inform us of any allergies or dietary needs.
Our homemade dishes may contain trace ingredients.
Prices subject to 10% service fee & GST.

Dario Cecchini

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SINGAPORE