



LUNCH &
DINNER

BOTTEGA
DI
carna

PRANZO
E CENA



CICCHETTI & DELI



BRUSCHETTA (3PCS) - 16

Vine Cherry Tomatoes, Stracciatella, Aged Balsamic

PROSCIUTTO E MELONE - 22

Prosciutto Ham, Rock Melon



CROCCHETTE DI CARNE (3 PCS) - 16

Wagyu Beef Croquettes, Garlic Aioli

MORTADELLA - 18

Mortadella with Pistachio Nuts

STARTERS



2 3

SIGNATURE
STEAK TARTARE - 32

Beef Tendon Crackers, Olive Oil, Lemon



CRISP ENDIVE MEDLEY - 18

Hazelnut, Balsamic Glaze, Parmesan Cheese

CALAMARI - 22

Lemon Aioli



4

CARPACCIO DI CULO - 28

Garlic Aioli, Parmesan Cheese, Rucola



MUSHROOM SOUP - 18

Locally Farmed Champignon Mushrooms, Herb Croutons



HOMEMADE

PASTA



RAVIOLI 28

Ricotta Cheese, San Marzano Tomatoes & Basil



FETTUCINE 68

Boston Lobster, Bisque & Sun-dried Cherry Tomatoes



5 OXTAIL AGNOLOTTI 38

Black Truffle & Bone Marrow Jus



LINGUINE 38

Vongole Clams & Garlic



GNOCCHI 28

Sweet Potato, Taleggio Cheese, Sage Butter, Pecan Nuts



6 PICI 28

Beef Ragù, Pecorino & Homemade Peperoncino Chilli Oil

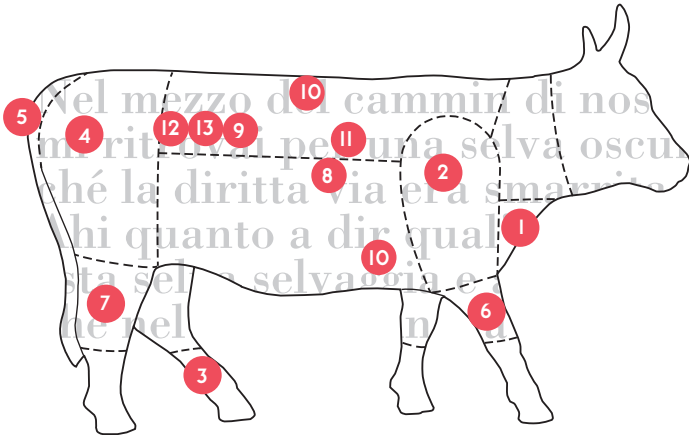
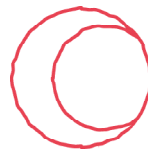


7 OSSOBUCO ALLA MILANESE 48

Saffron Risotto, Slow-braised Veal Shin & Herb Gremolata

PASTA ALLA GRICIA 26

Guanciale Pork Cheek, Pecorino Cheese & Black Pepper



VEGETARIAN



BOTTEGA DI CARNA'S SIGNATURE

All beef in this menu is sustainable sourced.
Kindly inform us of any allergies or dietary needs.
Our homemade dishes may contain trace ingredients.
Prices are subject to 10% service charge and GST.

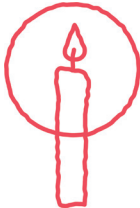
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SINGAPORE



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MAINS

POLPO ALLA GRIGLIA – 42

Spanish Octopus Red Pepper Salsa Rossa, Almond & Garlic Chilli

GAMBERO ALLA GRIGLIA (5PCS) – 38

Grilled King Prawn, Garlic Confit Butter & Italian Herbs

BRACIOLA DI MAIALE – 42

Grilled Kurobuta Pork, Apple Compote, Char Radicchio & Mustard Seed Jus

 BRANZINO FILLET – 46

Sustainably fished Atlantic Sea Bass, Sweet Pea & Pancetta

WOOD-FIRED CHICKEN BREAST – 32

Mashed Potato & Porcini Mushroom Sauce

LAMB CUTLETS – 54

Pink Garlic Puree, Artichoke, Red Wine Jus

GRIGLIA TO SHARE

 SEA BREAM – 88

Grilled Sea Bream, Tomatoes, Capers, Green Pepper, Garlic

COSTOLA CORTA – 78

Grilled 48hr Slow-cooked Short Rib, Master Glaze, Citrus Salad

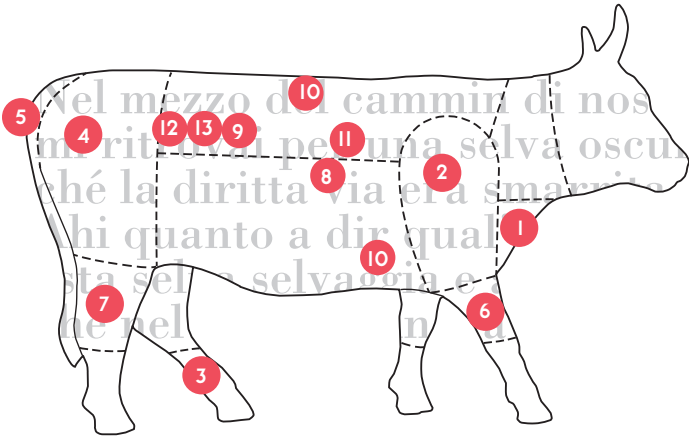
 8 STOCKYARD 200-DAY
GRAIN-FED ANGUS TOMAHAWK – 295

1.5kg Australian Black Angus, Comes with a Range of Sauce

 9 "RANGERS VALLEY FARMS" PORTERHOUSE
BISTECCA ALLA FIORENTINA – 338

1.2kg Dry-aged, Comes with a Range of Sauce

BEEF FROM THE WOOD-FIRED GRILL



 10 WESTHOLME WAGYU BEEF HANGING TENDER..... 68
250g Australian Westholme Wagyu

 12 WESTHOLME WAGYU BEEF
TENDERLOIN MBS6-7 158
200g Australian Westholme Wagyu

 11 STOCKYARD 200-DAY GRAIN-FED RIB-EYE.... 98
300g Australian Black Angus

 13 USDA '44 FARMS' PRIME FILLET MIGNON 108
225g American Black Angus

PEPPERCORN SAUCE – 8

BEARNAISE – 6

SALSA VERDE – 6

 CONTORNI

PARMESAN FRIES – 16
Aioli

CREAMED SPINACH – 18
Fried Egg

BRUSSELS SPROUT – 18
Crispy Prosciutto

CAULIFLOWER – 18
Gorgonzola Bechamel

BROCCOLINI – 16
Lemon Vinaigrette

WHIPPED POTATO – 14
Olive Oil, Creamy Butter



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