



**LUNCH &  
DINNER**

# BOTTEGA DI carna

**PRANZO  
E CENA**



## CICCHETTI & DELI



**BRUSCHETTA (3PCS) - 16**

Chitose Cherry Tomatoes, Stracciatella, Aged Balsamic

**PROSCIUTTO E MELONE - 22**

Prosciutto Ham, Rock Melon



**1 CROCCHETTE DI CARNE (3 PCS) - 16**

Wagyu Beef Croquettes, Garlic Aioli



**ARTICHOKE TART (2 PCS) - 12**

Jerusalem Artichoke, Goat Cheese, Acacia Honey

## STARTERS



**HOKKAIDO GRILLED SCALLOP (2 PCS) - 28**

Skirt Butter, XO Sauce, Crispy Sakura Ebi



**AMBERJACK CRUDO - 26**

Coconut Mist, Jalapeno, Dill Oil & Citrus



**ZUCCHINI NOODLES - 18**

Pesto Genovese, Pangrattato, Parmigiano Reggiano



**PUGLIA BURRATA 125G - 26**

Chitose Tomatoes, Aged Balsamic, Basil



**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**

Tonnato Sauce, Caperberries, Pickled Shallot, Arugula



**MUSHROOM SOUP - 18**

Locally Farmed Champignon Mushrooms, Herb Croutons



**HOMEMADE  
PASTA**



**GREEN LASAGNA..... 32**

Kale, Truffle, Taleggio Cheese



**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

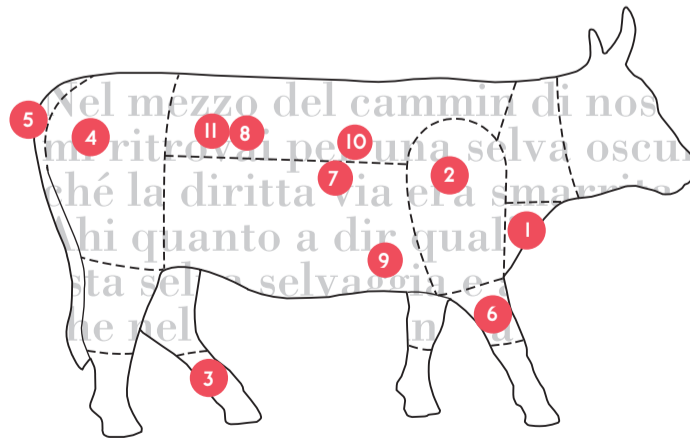


**RISOTTO AI FUNGI..... 30**

Wild Mushroom, Parmigiano Reggiano, Fresh Parsely

**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.

@BOTTEGADICARNA  
SINGAPORE



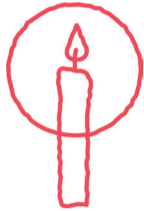
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PRANZO  
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## MAINS



 **CAULIFLOWER STEAK - 30**  
Cauliflower Steak, Nuts and Spices, Raisin, Apple

**GAMBERO ALLA GRIGLIA (5 PCS) - 38**   
Grilled King Prawn, Garlic Confit Butter & Crispy Chilli Oil

**BRACIOLA DI MAIALE - 42**  
Grilled Kurobuta Pork, Apple Compote, Char Radicchio & Mustard Seed Jus

 **BRANZINO FILLET - 46**   
Sustainably fished Atlantic Sea Bass, Haricots Verts, Pancetta, Salsa Verde

**WOOD-FIRED HALF CORN-FED YELLOW CHICKEN - 48**  
Garlic Baby Potato, Morel Champagne Sauce

**AGNELLO - 54**  
Scallion Soy-marinated NZ Lamb, Cucumber Yoghurt, Mint Oil



## GRIGLIA TO SHARE

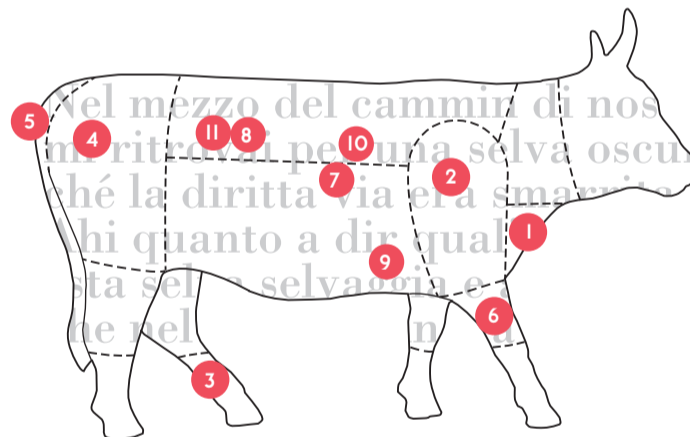
 **SEA BREAM - 88**  
Grilled Sea Bream, Tomatoes, Capers, Green Pepper, Garlic

**COSTOLA CORTA - 78**  
Grilled 48hr Slow-cooked Short Rib, Master Glaze, Citrus Salad

 **7 STOCKYARD 200-DAY  
GRAIN-FED ANGUS TOMAHAWK - 295**  
1.5kg Australian Black Angus, Comes with a Range of Sauce

 **8 "RANGERS VALLEY FARMS" PORTERHOUSE  
BISTECCA ALLA FIORENTINA - 338**  
1.2kg Dry-aged, Comes with a Range of Sauce

## BEEF FROM THE WOOD-FIRED GRILL



 **9 WESTHOLME WAGYU BEEF HANGING TENDER..... 68**  
200g Australian Westholme Wagyu

 **4 WESTHOLME WAGYU BEEF  
RUMP CAP MS4-5 ..... 78**  
250g Australian Westholme Wagyu

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

 **11 USDA '44 FARMS' PRIME FILLET MIGNON .... 108**  
225g American Black Angus

PEPPERCORN SAUCE - 8

BEARNAISE - 6

SALSA VERDE - 6

## CONTORNI

**PARMESAN FRIES - 16**  
Garlic Aioli

**CREAMED SPINACH - 18**  
Fried Egg

**BRUSSELS SPROUT - 18**  
Crispy Prosciutto

**ASPARAGUS - 18**  
Bearnaise, Crispy Shallot

**BROCCOLINI - 18**  
Lemon Vinaigrette

**WHIPPED POTATO - 14**  
Olive Oil, Creamy Butter



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