

BOTTEGA  
DI  
carna

NORTHERN ELEGANCE TO TUSCAN SWEETNESS WINE PAIRING DINNER  
\$118 PER PERSON | \$158 PER PERSON WITH WINE PAIRING  
29 MAY 2026, FROM 7PM

**INIZIARE**



CAPELANTE

Hokkaido Scallop | Oscietra Caviar | Citrus | Dragon Fruit | Mint  
Bottega Prosecco Millesimato Brut

POLPO ALLA GRIGLIA

Grilled Octopus | Charred Tomato | Jalapeno | Kaffir Lime  
Marchesi di Barolo Gavi DOCG



RUSTICHELLA D'ABRUZZO TAGLIOLINI AL TARTUFO NERO

Tagliolini Pasta | Black Truffle | Parmigiano Reggiano  
Tedeschi Valpolicella Ripasso Superiore Capitel San Rocco DOC

**PRINCIPALE**

CHOOSE ONE

LOMBATA DI MANZO

Wagyu Striploin | Parsnip | Beef Marrow Jus



PESCE AL CACCIUCCO

Chilean Seabass | Saffron Fregola | Clam | Zucchini | Dill  
Tedeschi Amarone della Valpolicella Marne 180 DOCG



**DOLCE**

NOIR PRALINE

Hazelnut Moist Cake | Dark Chocolate Cream | Raspberry | Caramel Sauce  
Tenute Rossetti Vin Santo del Chianti DOC

FERRARI  
FOOD+WINE

Dishes are made in house and may contain trace ingredients.  
Prices are subject to GST and 10% service charge.