



LUNCH &
DINNER

BOTTEGA
DI
carna

PRANZO
E CENA



CICCHETTI & DELI



BRUSCHETTA (3PCS) - 18

Chitose Cherry Tomatoes, Stracciatella, Aged Balsamic

PROSCIUTTO E MELONE - 26

Prosciutto Ham, Rock Melon

CALAMARI - 22

Lemon Aioli



ARTICHOKE TART (2 PCS) - 12

Jerusalem Artichoke, Goat Cheese, Acacia Honey

STARTERS



HOKKAIDO GRILLED SCALLOP (2 PCS) - 30

Skirt Butter, XO Sauce, Crispy Sakura Ebi



PUGLIA BURRATA 125G - 28

Chitose Tomatoes, Aged Balsamic, Basil



1 2

SIGNATURE

STEAK TARTARE - 32

Beef Tendon Crackers, Olive Oil, Lemon



CRISP ENDIVE MEDLEY - 22

Hazelnut, Balsamic Glaze, Parmesan Cheese



3 CARPACCIO DI CULO - 28

Tonnato Sauce, Caperberries, Pickled Shallot, Arugula



MUSHROOM SOUP - 18

Locally Farmed Champignon Mushrooms, Herb Croutons



HOMEMADE

P



FETTUCINE 78

Boston Lobster, Bisque & Sun-dried Cherry Tomatoes

4

OXTAIL AGNOLOTTI 38

Black Truffle & Bone Marrow Jus



LINGUINE 38

Vongole Clams & Garlic



5 PICI 32

Beef Ragu, Pecorino & Homemade Peperoncino Chilli Oil

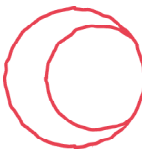
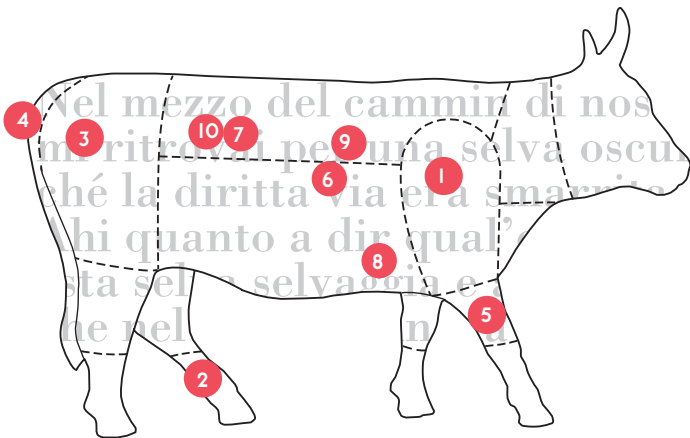


RISOTTO AI FUNGI 30

Wild Mushroom, Parmigiano Reggiano, Fresh Parsely

PASTA ALLA GRICIA 28

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.

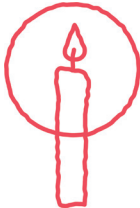
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SINGAPORE



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MAINS

GAMBERO ALLA GRIGLIA (5 PCS) – 42

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

GRIGLIA TO SHARE



SEA BREAM – 88

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

SHORT-RIB – 108

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



6

STOCKYARD 200-DAY

GRAIN-FED ANGUS TOMAHAWK – 295

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



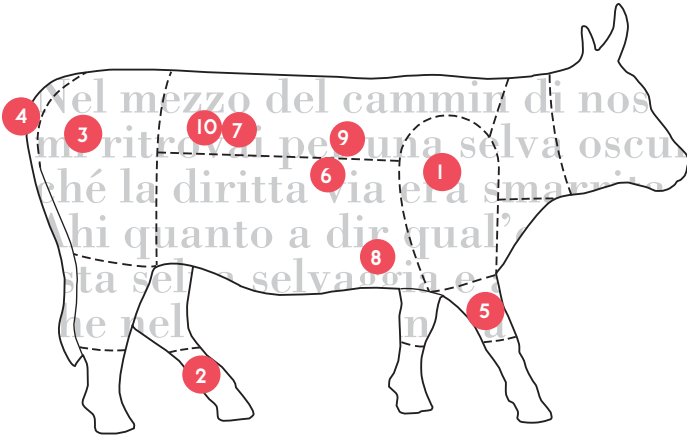
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"RANGERS VALLEY FARMS" PORTERHOUSE

BISTECCA ALLA FIORENTINA – 338

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

BEEF FROM THE WOOD-FIRED GRILL



8

WESTHOLME WAGYU BEEF HANGING TENDER..... 78

200g Australian Westholme Wagyu



5

WESTHOLME WAGYU BEEF

RUMP CAP MS4-5 88

250g Australian Westholme Wagyu



9

STOCKYARD 200-DAY GRAIN-FED RIB-EYE.... 98

300g Australian Black Angus

10

USDA '44 FARMS' PRIME FILLET MIGNON 108

225g American Black Angus

PEPPERCORN SAUCE – 8

BERNAISE – 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 – 16

Olive Oil, Creamy Butter



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