

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
MONTELVINI PROSECCO DOC EXTRA DRY



PRIMO

SUPPLI AL TELEFONO

RICE CROQUETTE, SCAMORZA CHEESE, ARRABBIATA SAUCE
PIZZOLATO PINOT GRIGIO VENEZIA DOC



SECONDO

RISONI ALL'ASTICE

RISONI PASTA, LOBSTER, SEAFOOD BROTH, LEMON, DILL
UMANI RONCHI PECORINO VELLODORO TERRE DI CHIETI IGT



PRINCIPALE

CHOOSE ONE

BRANZINO

EUROPEAN SEABASS, ROMANESCO, BURDOCK, BLUE MUSSEL, SEAWEED SAUCE
SCHLUMBERGER RIESLING LES PRICE ABBES



FILLETO DI MANZO

WAGYU BEEF STRIPLOIN, SMOKED CELERIAC, LAYERED POTATO, TRUFFLE JUS
E. GUIGAL COTES DU RHONE ROUGE

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