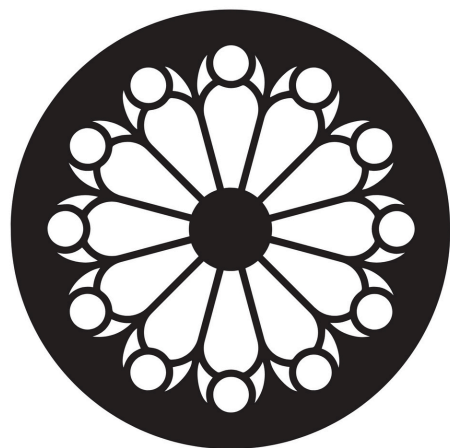




**BOTTEGA
COMACINI**
lounge bar & restaurant

ANTIPASTI

STARTERS

SELEZIONE DI SALUMI

Selection of cured meats served with pickled vegetables and sourdough bread

€ 18

TARTARE DI SALMONE

⁴⁻⁵⁻⁷⁻¹⁵ 

Citrus-marinated salmon, avocado, yogurt sauce and seasonal mixed greens

€ 19

SELEZIONE DI FORMAGGI ⁷

Selection of cheeses served with honey, pear mostarda and sourdough bread

€ 17

BRUSCHETTE DELLA BOTTEGA ¹⁻⁷

Toasted sourdough bread, seasonal tomatoes, stracciatella cheese, basil and extra virgin olive oil

€ 16

UOVO POCHÉ ³⁻⁵⁻⁷⁻¹⁵

Poached egg, Parmigiano Reggiano D.O.P. fondue and black truffle

€ 16

Antipasto Comacini ¹⁻³⁻⁴⁻⁵⁻⁷⁻¹⁰⁻¹⁵

Bruschettas, selection of cured meats and cheeses served with jams and honey, pickled vegetables, mini filled maritozzi and sourdough bread

€ 15 pax (Min. 2 pax)

Salads

BURRATA SALAD ⁷

Burrata Campana I.G.P., seasonal tomatoes, basil and E.V.O. oil

€ 16

CAESAR SALAD ¹⁻³⁻⁷⁻⁹

Lettuce, Parmesan flakes D.O.P., caesar sauce and sourdough bread croutons

€ 17

Grilled chicken ¹⁵ € 4, **Grilled salmon** ⁴⁻¹⁵  € 8

LA PASTA

AS PER TRADITION

LASAGNA TRADIZIONALE ¹⁻³⁻⁵⁻⁷⁻⁹⁻¹⁵

Egg pasta, beef ragù Bolognese, béchamel and Parmigiano Reggiano D.O.P.

€ 16

POMODORO E STRACCIATELLA ¹⁻³⁻⁷

Potato dumplings, tomato, fior di latte mozzarella, stracciatella Pugliese I.G.P. and basil

€ 16

CARBONARA ¹⁻³⁻⁷⁻¹⁵

Mezze maniche pasta, crispy guanciale, egg yolk, pecorino cheese and black pepper

€ 18

PARMIGIANA DI MELANZANE ⁵⁻⁷⁻¹⁵

Fried eggplant, San Marzano D.O.P. tomato, fior di latte mozzarella, Parmigiano Reggiano D.O.P. and basil

€ 16

VONGOLE ¹⁻³⁻⁴⁻¹⁴

Spaghetti pasta with clams and burnt lemon

€ 22

Cover charge € 4

MAIN COURSES

SECONDI

FRITTURA DI PESCE ¹⁻²⁻⁴⁻¹² 	€ 22	DARNA DI SALMONE ALLA CARUSI ⁴⁻⁷⁻¹²⁻¹⁵ 	€ 25
Crispy fried calamari and prawns, scented with citrus		Seared salmon, pak - choi, beurre blanc sauce and aromatic herbs	
TOMINO PIEMONTESE ³⁻⁷⁻⁸ 	€ 16	VITELLO CROCCANTE ¹⁻³	€ 22
Grilled tomino cheese, roasted seasonal vegetables and pear mostarda sauce		Breaded veal cutlet with polenta taragna flour and cornflakes, rocket salad, confit tomatoes and saffron mayonnaise	
POLPETTE AL SUGO ¹⁻³⁻⁷	€ 16		
Beef meatballs, tomato reduction and basil			

Spicy French fries 	€ 8	Mixed salad 	€ 8
Roasted seasonal vegetables 	€ 7	Green salad 	€ 6

DESSERTS

DAILY PREPARED BY OUR PASTRY CHEF

LINZER TART ¹⁻³⁻⁶⁻⁷⁻⁸⁻¹⁵	€ 8	TIRAMISÙ ³⁻⁶⁻⁸⁻¹²⁻¹⁵ 	€ 8
Crumbly hazelnut shortcrust pastry scented with cinnamon, filled with mixed berry jam		Mascarpone cream, cocoa, savoiardi and coffee	
TORTA ALLE MELE ¹⁻³⁻⁷⁻⁸⁻¹⁵ 	€ 9	COPPA GELATO ARTIGIANALE 	€ 8
Apple pie served with vanilla ice cream		3 flavors of your choice	
AFFOGATO AL CAFFÈ 	€ 8	COPPA BOTTEGA 	€ 9
Vanilla ice cream and espresso coffee		Gelato with seasonal fruits	
CRÊPES ³⁻⁷⁻⁸⁻¹⁵	€ 9		
With whipped cream, chocolate and hazelnuts			

Cover charge € 4

Our philosophy

Few ingredients create perfect recipes.

charm of the Cathedral

+

Italian cuisine

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BOTTEGA COMACINI

LOUNGE BAR & RESTAURANT