

**BOTTEGA****PRELIBATO**43-45 Rivington St, London EC2A 3QB  
02077394995 info@bottegaprelibato.com**FOOD MENU****All Bottega's bread is homemade. Please see blackboards for daily Specials and Special Cocktails.****Special request available: (Extra charge applied for Gluten free)****•Gluten free / Half portion / Vegan starters and pasta****Opening Times:**  
**Mon/Fri 10:00-23:00**  
**Sat 16:30-23:00****Service charge not included**  
**12.5% discretionary****COLD STARTERS FROM THE COUNTER**

- Parma ham with "Burratina" ..(D).....£12.00
- Mortadella, friarielli with "Burratina" ..(D,N).....£11.00
- Finocchiona Salame, grilled vegetables with "Burratina" ..(D) .....£12.00
- Burrata, avocado and tomato salad "V" ..(D)..... £13.00
- Burrata only "V" ..(D)..... £9.00

**PASTE (See Daily boards)**

The Black Boards are made daily with fresh delivered ingredients and are intended to satisfy all tastes for a good and authentic Italian meal. Please feel free to ask if you have a specific dish in mind. Gluten free, Vegetarian, Vegan available on request.

**MAINS (See Daily boards)**

The Black Boards are made daily with fresh delivered ingredients and are intended to satisfy all tastes for a good and authentic Italian meal. Please feel free to ask if you have a specific dish in mind. Gluten free, Vegetarian, Vegan available on request.

**SIDES**

- Oven baked potatoes..... £6.00
- Mixed salad/green salad.....£5.00
- Spinach and butter..(D).....£6.00
- Rocket salad with cherry tomatoes and Parmesan flakes "V" ..(D, G).....£7.00

**HOT STARTERS FROM THE KITCHEN**

- Bruschetta Tomato x4..(G)..... £10.00
- Veggie Bruschetta x4.."V" ..(G)..... £12.00
- Potatoes & leeks soup served with croutons..(G).....£9.00
- Meat balls in tomato sauce with Provola cheese..(D-G).....£12.00
- Aubergine Parmigiana alla "Norma" .."V" ..(G, D). .....£12.00
- Classic "Fritto Misto" with tartare sauce (calamari, prawns, mussels)..(G, SH).....£13.00

**KIDS MENU****Pasta/Main £11.00 each**

- Orecchiette/Gnocchi with tomato & basil or butter and Parmesan
- Seabass fishfingers or fried calamari
- Mini naked Cheeseburger with baby roast potatoes

**NIBBLES**

- Olives.....£3.50
- Salatini.....£3.50
- Traditional taralli.....£3.50
- Homemade bread & Olive Oil.....£4.00

**DESSERTS**

- Homemade Tiramisú..(D-E).....£8.00
- Creme Brûlée..(D-E)..... £8.00
- Choco Fondant..(D-N)..... £7.50
- Affogato al caffè..(D-E).....£9.00
- add Montenegro shot.....£11.00

**DIGESTIVES****single double**

- Montenegro.....£6.00...£8.00
- Averna.....£6.00...£8.00
- Disaronno .....£6.00...£8.00
- Limoncello.....£6.00...£8.00
- Amaro del Capo ..... £7.00... £9.00

**DRINKS****SOFT DRINKS**

- Fizzy San Pellegrino Orange/Lemon..... £3.80
- Pago Juices (250ml) Orange/Apple/Pineapple/Peach..... £3.00
- Ginger Beer.....£3.00
- Coke / Diet Coke / Zero Coke..... £3.00
- Lemon & soda .....£2.50
- Tonic Water.....£2.50
- Filtered Water Still/Sparkling (1 litre).....£2.00
- Fresh Orange juice.....£4.00

**BEERS & HAEU**

- Moretti on draft..... 1/2 Pint £5.00.....Pint.....£7.00
- Peroni Nastro Azzurro bottle 33cl.....£5.00
- Lucky Saint (Alcohol-free beer) 0.5%.....£4.80
- Haelu Salerno Spritz (Alcohol-free Spritz) 0.3%.....£8.00
- Haelu Havana Heat (Alcohol-free Cuba-libre) 0.3%.....£8.00

**WINES**

	125ml	175ml	Bottle
<b>SPARKLING</b>			
Prosecco Extra Dry.....	£10.00		£38.00
Folonari N/V, Veneto			
Prosecco Extra Dry Rosé DOC.....	£11.00		£40.00
Millesimato, Bacio della Luna, 2020, Veneto			
Champagne Brut Selection.....			£90.00
Gruet N.V., France			
<b>WHITE</b>			
House White.....	£8.00		£9.00
House White.....		<b>Carafe 500ml</b>	£26.00
Pecorino Terre di Chieti IGT.....	£9.50	£10.50	£36.50
Mezzadro, 2022, Abruzzo			
Pinot Grigio IGT.....	£10.00	£11.00	£37.00
Deliziosa, N.V., Italy			
Sauvignon Blanc Friuli DOC.....			£38.00
Pitars, 2021, F.V.G.			
Gavi del Comune Di Gavi DOCG.....			£48.00
Dario Bergaglio, 2022, Piemonte			
<b>ROSE'</b>			
Pinot Grigio Blush IGT.....	£10.00	£11.00	£38.00
Deliziosa, N.V., Lombardia			
Pinot Nero Rosato "Ro'Si".....			£48.00
Masca del Tacco, 2021, Puglia			

	125ml	175ml	Bottle
<b>RED</b>			
House Red.....	£8.00		£9.00
House Red.....		<b>Carafe 500ml</b>	£26.00
Montepulciano d'Abruzzo DOC.....			£35.00
Mezzadro, 2022, Abruzzo			
Primitivo Salento IGP.....	£10.00	£11.00	£38.00
Poggio Mari, 2021, Puglia			
Aglianico DOP Manent.....	£10.00	£12.00	£42.00
Terre Stregate, 2019, Campania			
Chianti Classico DOCG.....			£47.00
Poggio dei Salici, 2021, Toscana			
Valpolicella Superiore DOC.....			£49.00
Duca del Frassino, 2019, Veneto			
Lazio IGP "Baccarossa".....			£58.00
Poggio le Volpi, 2021, Lazio			
Barolo DOCG.....			£72.00
Antario, 2017, Piemonte			
Amarone della Valpolicella DOCG.....			£98.00
Montezovo, 2018, Veneto			
<b>DESSERT WINE</b>			
Zibibbo liquoroso IGT.....	£9.00		£35.00
Nicosia, Sicilia			
<b>GRAPPA</b>			
Grappa.....	£8.00		£10.00
Grappa Barrique.....	£9.00		£11.00

(Vintages may change throughout the year)

**COCKTAILS**

<b>Spritz Glass</b> Aperol/Campari/Select/Cynar.....	£11.00
<b>Spritz Carafe</b> (for 2 ppl) Aperol/Campari/Select/Cynar.....	£20.00
<b>Wine Spritz</b> .....	£11.00
<b>Campari &amp; soda</b> .....	£9.50
<b>All Long Drinks</b> ..... single £10.50.....double £12.50	
<b>Bellini</b> .....	£11.00
Prosecco, Crème de Pêche	
<b>Negroni or Negroni Sbagliato</b> .....	£13.00
Antica Formula, Campari, Tanqueray/Prosecco	
<b>Whiskey or Amaretto Sour</b> .....	£13.00
Premium liquor, Lemon, Sugar, Angostura	
<b>Manhattan</b> .....	£13.00
Wild Turkey Rye, Antica Formula, Marashino, Angostura	
<b>Margarita</b> .....	£13.00
Reposado Tequila, Cointreau, Lime, Orange bitters, Agave	
<b>Moscow or Jamaican Mule</b> .....	£13.00
Vodka/Jamaican Rum, Lime, Ginger, Mint, Vanilla, Ginger beer	
<b>Old Fashioned</b> .....	£13.00
Premium Bourbon, Brown sugar, Bitters	
<b>Bloody Mary</b> .....	£13.00
Vodka, Tomato, Celery, Worcestershire sauce, Tabasco	
<b>Espresso Martini</b> .....	£13.00
Vodka, Coffee liquor, Chilled espresso shot	
<b>Classic Martini (classic, wet, dry, dirty)</b> .....	£15.00
Premium Vodka or Gin	
<b>Wild at heart (Sweet, Boozy)</b> .....	£14.00
Rye Whiskey, Peach liqueur, Lime, Pineapple, Angostura	
<b>Violetta (Aromatic, Dry)</b> .....	£14.00
Gin, Violet Liqueur, Amaro, Amarena syrup, Lemon	
<b>Naked and Famous (Smokey, Refreshing)</b> .....	£14.00
Mezcal, Aperol, Yellow Chartreuse, Lime	

**\*\*\* ALLERGENS \*\*\***

**G** (gluten) **D** (dairy) **C** (crustacean) **SH** (shell)  
**S** (sulphites) **SO** (soya) **N** (nuts) **CE** (celery) **E** (egg)  
**V** (vegetarian) **VG** (vegan)  
All cheese is pasteurised  
Some fresh pasta is egg based and gluten  
Most wines contain sulphites

