

# Welcome to Botanico, where taste and hospitality are fused in an experience.

We only use authentic ingredients, just like in the old days. Each dish is home-made, freshly prepared, to guarantee the highest quality and flavour.

We partner with local producers who respect nature and look to the future. We know them all and deal with them on a daily basis. It is from this connection that we take new ideas and the will to avoid large-scale distribution, preferring sustainable practices and exceptional ingredients.

The meat comes from animals that are looked after, raised in accordance with tradition and are personally selected.

Fish, whenever is possible, is caught in our waters by local fishermen, with whom we maintain a close relationship of esteem and trust.

We regularly collect wild herbs to enhance our recipes on the hills around Genoa and in our garden.

Our proposals may vary daily according to the offerings of local markets to ensure freshness and seasonality.

The fresh pasta is prepared and rolled out every day, the ravioli are sealed by hand just before service.

The bread is the result of a selection of ancient flours and a very slow natural rising process.

# Riviera's Crudo

## **Grand Cru**

(2, 4, 14, 16) ( )

## **Kingfish tartare, lime, mint**

(4) ( )

## **Santa Margherita's prawns**

(2) ( )

## **Scampi nature**

(2) ( )

## **Fresh shucked oysters, lemon, tobasco**

(14)

# Entrées

## **Dreaming about Cappon Magro**

(2, 4, 6, 12, 14, 16) ( )

## **Salted Cod, Smitane sauce, wild garlic**

(4, 7, 10, 12, 16) ( )

## **Beef tartare, horseradish, mustard, herring caviar**

(4, 10, 12, 14) ( )

## **Bell pepper, hazelnut, Cantabrico's anchovy**

(1, 14) ( )

## **Flan, pumpkin, San Stè, amaretto, fruit mustard**

(3, 7) ( )

# Paste and risotti

**Risotto, nettle, prawns, chinotto from Savona**

(2, 7) ( )

**Bread tagliolini, lime, wasabi, wild fennel**

(1, 3, 4, 6, 11, 14) ( )

**Spaghetti alla chitarra, cuttlefish, 'nduja, pecorino cheese**

(1, 3, 7, 14) ( )

**Spaghettoro with bottarga**

(1, 4)

**«Pappa al pomodoro» tortelli, parmesan,  
Cantabrico's anchovy**

(1, 3, 4, 6, 7)

**Trofie with pesto, potatoes, green beans**

(1, 7, 8) ( )

# Main courses

**Fish of the day «al verde», zucchini, wild herbs**

(4, 12) ( )

**Eel, bay leaves, lovage, red wine**

(1, 4, 12) ( )

**Squid «al nero»**

(6, 9, 12, 14) ( )

**Ciuppin, fish stew from the depths of our sea**

(2, 4, 12, 14) ( )

**Pork belly, witloof, mustard jus**

(7, 9, 10, 12) ( )

**Squab, turnip greens, 'nduja sauce**

(7, 8, 9, 12) ( )

# Pizze

## **Regina**

*San Marzano Dop tomato, buffalo mozzarella, fresh tomatoes*  
(1, 7)

## **Botanica**

*San Marzano Dop tomato, mozzarella of Agerola, eggplants, zucchini, red onion, basil*  
(1, 7)

## **Delicata**

*San Marzano Dop tomato, mozzarella of Agerola, Parma ham, Rocket salad*  
(1, 3, 7, 14)

## **Portofino**

*Mozzarella of Agerola, genoese pesto, potatoes, green beans*  
(1, 7, 8)

## **Perla nera**

*Mozzarella of Agerola, cooked bacon, premium black truffle*  
(1, 7)

# Dessert

**Rose, Raspberry, Lychee**

*(1, 3, 8, 16)*

**Apple delight**

*(1, 3, 16)*

**Memories of sacripantina**

*(1, 3, 8)*

**Fried sweet milk**

*(1, 3)*

**Selection of ice cream and sorbets**

*(3, 7)*

**Cheese board of three / five varieties**

*(7)*

- |                               |                                  |
|-------------------------------|----------------------------------|
| (1) Cereals containing gluten | (9) Celery                       |
| (2) Crustaceans               | (10) Mustard                     |
| (3) Eggs                      | (11) Sesame seeds                |
| (4) Fish                      | (12) Sulfur dioxide and sulfites |
| (5) Peanuts                   | (13) Lupin                       |
| (6) Soybeans                  | (14) Mollusc                     |
| (7) Lactose                   | (15) Sorbitol and other polyols  |
| (8) Nuts                      | (16) Fructose                    |

### **Note on Allergens and Intolerances**

*All our dishes may contain traces of allergens and ingredients that cause intolerances.  
Please inform the staff of any food allergies or intolerances.*



*To ensure food safety and quality, some products may have been subjected to blast chilling or frozen at the source by the producer (HACCP plan pursuant to Regulation EC 852/04).*

*Fish to be consumed raw or almost raw has undergone a preventive sanitation treatment in compliance with the regulations (Regulation EC 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3).*

*The staff is available to provide any information regarding the nature and origin of the food served.*