

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 homemade, freshly prepared to guarantee the highest quality and flavor.

We partner with local producers who respect nature and look toward the future. We know them all personally and work with them on a daily basis.

It is from these relationships that we draw new ideas and a commitment to avoiding large-scale distribution, preferring sustainable practices and exceptional ingredients.

The meat comes from animals that are well cared for, raised according to tradition, and personally selected.

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

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

Our offerings may vary daily based on what is available at local markets, ensuring freshness and seasonality.

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

The bread is made from a selection of ancient flours and undergoes 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) ()

Sweetbread “alla mugnaia”

(1, 6, 7, 9, 12, 16) ()

Flan, pumpkin, San Stè, amaretto, fruit mustard

(3, 7) ()

Paste and risotti

Risotto, borage, scallops, grapefruit

(7, 14, 16) ()

Gnocchi, crab, tarragon

(1, 2, 4, 9, 12) ()

Spaghetti alla chitarra, cuttlefish, 'nduja, pecorino

(1, 3, 7, 14) ()

Spaghettoro with bottarga

(1, 4)

Tortelli, "cacio e pepe", horseradish, quince apple

(1, 3, 7, 16)

Trofie with pesto, potatoes, green beans

(1, 7, 8) ()

Main courses

Fish of the day, roasted artichoke, light salsa verde

(4, 7, 12) ()

Eel, bay leaves, radicchio, 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, kale, celeriac, mustard jus

(7, 9, 10, 12) ()

Squab, “cime di rapa”, ‘nduja jus

(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, 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 pancetta, black truffle
(1, 7)

Dessert

Pavlova “semifreddo”

(3, 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)

ALLERGENS AND INTOLLERANCES

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|-------------------------------|----------------------------------|
| (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 regardin the nature and origin of the food served.