

Sera

BY

ETTORE BOTRINI

“I always believed that one of the greatest pleasures of life is to share food at a common table with friends and loved ones. For this reason, I create a restaurant that brings gastronomy closer to people with due respect to seasonality, quality and the indigenouness of raw ingredients.”

Ettore Botrini

PLATTERS TO SHARE

Focaccio Bomba Culatello e Mostarda Di Frutta

Culatello I Focaccio I Fruit mustard ^{3,4,5}

26

Salame Finocchiona

Fennel salami I Tomato bruschetta ⁸

22

Formaggi

Gorgonzola I Taleggio I Pecorino con tartufo I Parmigiano ^{4,8}

24

STARTERS

SALADS

Insalata Di Carciofi e Avocado

Artichokes | Avocado | Truffles | Parmesan | Lemon dressing ^{4,5,8,11}
28

Insalata di Pere

Gorgonzola | Mixed greens | Pears ^{4,5,8}
22

ANTIPASTI

Tartare di Spigola

Seabass tartar | Olive oil | Tomato | Raisins | Rosemary ^{3,8,9,14}
28

Melanzane Siciliane

Traditional Sicilian eggplants | Basil ^{4,8,9}
24

Battuta di Chianina

Beef tartare | Cremona mustard | Gorgonzola | Truffles ^{4,5,8,9}
30

Vitello Tonnato

Ettore's version ^{1,3,4,5,8,9,14}
26

Burrata

Tomatoes | Basil | Olive oil ⁴
27

Tuna Carpaccio

Bluefin tuna | Caponata condiment | Crunchy vegetables |
Anchovies | Lemon olive oil ^{1,3,5,7,8,9}
32

Pizza Tartufo

Black truffle shavings | Mozzarella | Mushrooms ^{4, 8}
28

PASTA & RISOTTO

Risotto ai Gamberi, Zafferano e Liquirizia

Saffron risotto | Red prawn kelados | Citrus | Liquorice^{1,2,4,10}

34

Risotto ai Funghi

Mushrooms | Nutmeg | Coffee^{1,4,14}

29

Ravioli

Spinach | Butter | Sage | Mascarpone cheese^{4,8,9}

29

Spaghetti alle Vongole e Cozze

Spaghetti with clams and mussels | Garlic | Chilies | Parsley | Zucchini purée^{4,8,11,14}

32

Pappardelle al ragù d' Anatra

Pappardelle | White duck ragout | Truffles^{1,4,8,9,14}

34

PASTA GRANDE

Paccheri Pomodoro

Paccheri | Tomatoes | Stracciatella burrata | Basil^{4,8}

38

Capricci Pollo alla Contadina

Corn-fed chicken | Mushrooms | Pecorino^{1,4,8,9,10,14}

44

Fregola allo Scoglio

Langoustine | Prawns | Scallops | Mussels^{1,2,3,4,8,14}

52

Spaghetti all' Aragosta

Lobster | Spaghetti | Tomato confit | Bisque^{1,2,4,8,9,14}

Half Lobster 64

Whole Lobster 120

MAIN COURSES

Pollo

Corn-fed baby chicken | Mustard | Lime ^{1,5,14}
38

Branzino Cilenò

Chilean seabass | Tomato | Capers | Green olives ^{1,3, 8, 9, 12}
56

Sogliola di Dover alla Griglia

Dover sole | Lemon confit | Capers | Parsley | Croutons ^{1,3,4,8, 14}
78

Costoletta di vitello alla Milanese

Veal Milanese ^{4,8,9}
48

Agnello al Marsala

Lamb | Rosemary | Garlic | Marsala ^{1,4, 5}
65

Filetto di Manzo

Beef tagliata 300gr ^{1,4,14}
82

Bistecca alla Fiorentina

T- bone steak 800gr ⁴
94

SIDE DISHES

Insalata di Contorno

Side salad ⁵

7

Caponata di Verdure

Vegetable caponata ^{4, 12}

8

Patate arrosto aromatizzate al Rosmarino

Roast potatoes flavoured with rosemary ⁴

8

Purè di patate fatto in casa

Homemade mashed potatoes ⁴

8

Broccolo

Broccoli with anchovy butter ^{3,4}

9

M E N U F O R T W O

Salame Finocchiona

Fennel salami | Tomato bruschetta ⁸

Burrata

Tomatoes | Basil | Olive oil ⁴

Paccheri Pomodoro

Paccheri / Tomatoes / Stracciatella burrata / Basil ^{4,8}

Risotto ai Funghi

Mushrooms | Nutmeg | Coffee ^{1,4,14}

Costoletta di Vitello alla Milanese

Veal Milanese ^{4,8,9}

Patate Arrosto Aromatizzate al Rosmarino

Roast potatoes flavoured with rosemary ⁴

Broccolo

Broccoli with anchovy butter ^{3,4}

Tiramisu

Our own version of this classic dessert ^{4,8,9,12}

WINE PAIRING FOR TWO

NV Prosecco Corte Alta,
Veneto, Italy

2019 La Pietra Chardonnay, Tenute del Cabreo,
Toscana, Italy

2020 'Black' Pinot Nero, Tenute del Cabreo,
Toscana, Italy

2012 Recioto Bertani della, Valpolicella,
Veneto, Italy

DESSERTS

Tiramisu (*to share*)

Our own version of this classic dessert ^{4,8,9,12}

18

Frangelico Capuccino

Vanilla gelato | Frangelico espuma | Ristretto ^{4,8,9,12}

14

Torta 'Bruciata' al Formaggio

Italian Burnt Cheesecake ^{4,8,9}

15

70% Cocoa Chocolate Tart

Hazelnut gelato | Caramel ^{4,8,9,12}

18

Seasonal Fruit Platter

18

Gelato

Two scoops

7

Raised between Corfu and Tuscany, Chef Ettore's Greek-Italian heritage paved the way for what the world acknowledges now as 'contemporary Greek cuisine'. Cooking for him is a way of expressing his inner world, and the philosophy of his cuisine is holistic, focusing on locally sourced ingredients.

His gastronomic experiences seamlessly combine contradictory concepts of tradition and creativity, simplicity and ingenuity, earth and sea, and nostalgia and innovation. He offers his guests an authentic and emotional gastronomic experience with a sense of place.

Chef Ettore owns two of the most renowned restaurants in Greece – Etrusco in Corfu and the Michelin-starred Botrini's in Athens. Etrusco, launched by Chef Ettore's father, Etrusco, from whom he inherited the love for cooking, has been voted the best restaurant in Greece for 12 consecutive years. Botrini's showcases his Mediterranean-focused cuisine with constant references to the two countries that are a part of his DNA. Chef Ettore has won countless accolades for his restaurants and partnerships.

After studying Tourism Management at the Ecole Hôtelière de Lausanne, he trained in 3 Michelin-starred restaurants in Monaco, and worked alongside several world-class Chefs, including Martin Berasategui. Soon after, he took over his father's restaurant, Etrusco. A culinary icon, he also starred in a series of TV shows, including the Greek version of 'Kitchen Nightmares'.

ALLERGENS

1 - CELERY

This includes celery stalks, leaves, seeds, and root called celeries. You can find celery in celery salt, salads, some meat products, soups, and stock cubes.

2 - CRUSTACEANS

Crab, lobster, prawns, and scampi are crustaceans, shrimp paste often used in Thai and Southeast Asian curries or salads. Is an ingredient to look out for.

3 - FISH

You will find this in some fish sauces, pizzas, relishes, salad dressings, and stock.

4 - MILK

Milk is a common ingredient in butter, cheese, cream, milk powders, and yoghurt. It can also be found in foods brushed or glazed with milk, in powdered soups, and sauces. It's often split into casein in curds and BLG in whey.

5 - MUSTARD

Liquid mustard, mustard powder, and mustard seeds fall into this category.

This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces, and soups.

6 - PEANUTS

Peanuts are actually a legume and grow underground, which is why sometimes they're called groundnuts. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

7 - SOYA

Often found in bean curd, edamame beans, miso paste, texture soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice-cream, meat products, sauces, and vegetarian products.

8 - WHEAT - GLUTEN

Wheat (such as spelt and Khorasan wheat / Kamut), rye barley and oats is often found in foods containing flour such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pasty, sauces, soups, and fried foods which are dusted with flour.

9 - EGGS

Eggs are often found in cakes, some meat products, mayonnaise, mousse, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.

10 - LUPIN

Yes, lupin is a flower, but it's also found in flour! Lupin flour seeds can be used in some types of bread, pastries and even pasta.

11 - MOLLUSCS

These include mussels, land snail, squid and whelks but can also be commonly found in oyster sauce or as an ingredient in fish stews.

12 - TREE NUTS

Not to be mistaken with peanuts (which are actually a legume & grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds, and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan, (almond paste), nut oils and sauces.

13 - SESAME

These seeds can often be found in bread (sprinkled on hamburger buns for example), bread- sticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.

14 - SULPHUR DIOXIDE

This is an ingredient often used in dried fruit such as raisins, dried apricots, and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to Sulphur dioxide.

