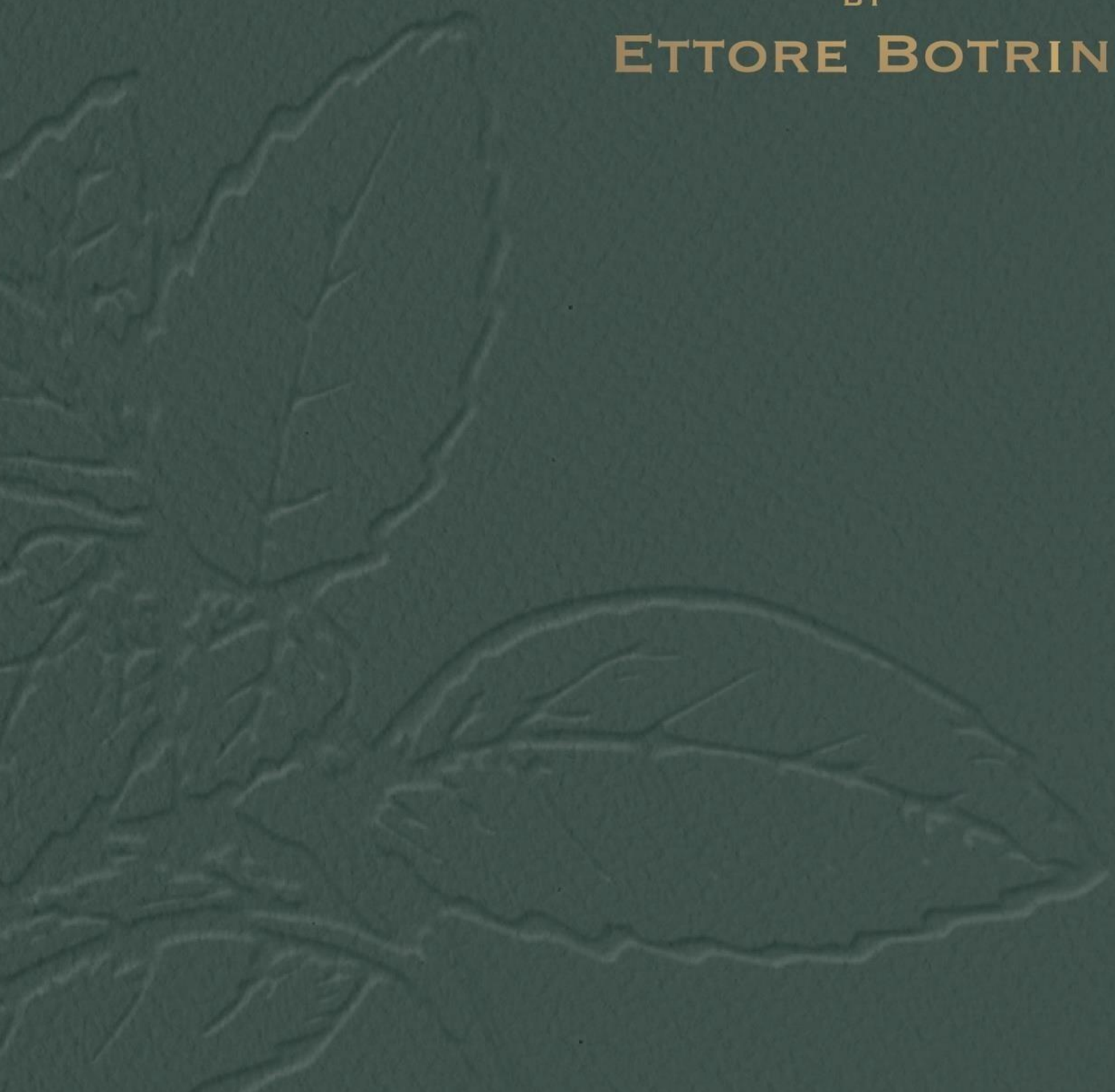


Sera

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

Culatello di Zibello

The king of Italian cured ham ⁸

26

Salame Finocchiona

Fennel salami | Tomato bruschetta ⁸

22

Formaggi

Gorgonzola | Taleggio | Pecorino con tartufo | Parmigiano ^{4,5,8}

24

STARTERS

SALADS

Panzanella

Ettore's version ^{5,8}

22

Insalata di Pere

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

22

ANTIPASTI

Zuppa di Topinambur

Langoustine raviolotti | Truffles | Basil Oil ^{1,2,4,8,9}

20

Melanzane Siciliane

Traditional Sicilian eggplants | Basil ^{1,4,8,9}

24

Carbonara di Calamari

Ettore's version ^{1,2,4,9}

25

Battuta di Chianina

Beef tartare | Cremona mustard | Gorgonzola ^{1,4,5,8,9}

26

Vitello Tonnato

Ettore's version ^{1,3,4,8}

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}

29

PASTA & RISOTTO

Fusilli

Fusilli | Baby tomatoes confit | Parmesan cheese ^{4,8}
26

Tortelloni

Braised veal cheeks | Nutmeg flavoured cream ^{1,4,8,9}
27

Ravioli

Spinach | Butter | Sage ^{4,8,9}
29

Caccio e Pepe

Capricci | Cheese sauce | Red prawns | Bourdetto ^{1,2,4,8}
32

Pappardelle al ragù d'Anatra

Pappardelle | White duck ragout | Truffles ^{1,4,8,9}
34

Pasta allo Scoglio

Pasta assortment with seafood | Fresh herbs | Spices ^{1,2,3,4,8,9}
38

Spaghetti all'aragosta

Lobster spaghetti | Tomato confit ^{1,2,4,8,9}
64

Risotto ai Funghi

Mushrooms | Nutmeg | Coffee ^{1,4}
29

Scampi Risotto

Dark side of the moon | Langoustine ^{1,3,4}
38

MAIN COURSES

Pollo

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

Guance di Vitello

Braised veal cheeks | Celleriac | Barolo wine ^{1,4}
40

Agnello al Marsala

Lamb | Rosemary | Garlic | Marsala ^{1,4}
40

Costoletta di Vitello

Baby veal cutlet 400 gr ^{4,8,9}
44

Costoletta di vitello alla Milanese

Veal Milanese ^{4,8,9}
45

Brazino Cileno

Chilean seabass | Tomato | Capers | Green olives ^{1,3,6}
45

Filetto di manzo

Sliced prime beef fillet 240 gr ^{4,5}
64

Branzino per due

Sea bass for two 1200gr | Orange sauce ^{3,4,8}
76

Bistecca alla Fiorentina

T-bone steak 800 gr ^{4,8,9}
90

SIDE DISHES

Insalata di Contorno

Side salad

6

Caponata di Verdure

Vegetable caponata

6

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}

8

M E N U F O R T W O

Salame Finocchiona

Fennel salami I Tomato bruschetta ⁸

Tuna Carpaccio

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

Burrata

Tomatoes I Basil I Olive oil ⁴

Ravioli

Spinach I Butter I Sage ^{4,8,9}

Risotto ai Funghi

Mushrooms I Nutmeg I Coffee ^{1,4}

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 Aldegheri,
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

70

DESSERTS

Tiramisu

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

14

Bonet Amaretti Pudding

Served with tonka gelato ^{4,8,9,12}

14

Lemon Tart

Blueberries I Yogurt gelato ^{4,8,9,12}
(To share)

18

70% Cocoa Chocolate Tart

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

18

Seasonal fruit platter

18

Gelato

Two scoops

7

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 Khorasen 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.

Brought up in Corfu, chef Ettore Botrini has had a long and successful career. In his early years Ettore worked with his father Etrusco Botrini in their family restaurant 'Etrusco' in Corfu.

In the early 2000's, Ettore was fortunate to work next to his mentor and friend, the famous award winning Michelin star chef Martin Berasategui.

He later went on to work in various Michelin-Star restaurants in Monaco / France and then returning to Corfu in 1999 in order to take over as the head chef of 'Etrusco' restaurant, elevating the restaurant's status to a 2 Michelin star and awarded the Best Restaurant in Greece 2022.

Now Ettore Botrini utilises all of his experience and talent to create, a cuisine worthy of his name at the Four Seasons Hotel, Cyprus.

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