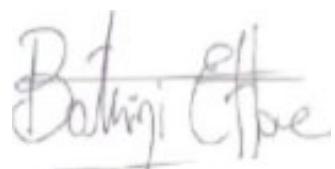


DINNER MENU

Born in Corfu, Ettore Botrini trained in his father's restaurant "Etrusco" before eventually becoming head chef and establishing it as one of the very best in Greece. His masterful creativity is inspired by his Italian Corfiot heritage and a culinary journey that has taken him to some of Europe's most acclaimed restaurants. Eventually leading to "Botrini's", his eponymous Michelin-starred restaurant in Athens.

At Fresco Botrini transforms the freshest local-sourced ingredients into a collection of irresistible contemporary dishes. Each one simple, perfectly executed, and authentically Italian. Infused with the flavors and aromas of a Mediterranean summer, these dishes go perfectly with our wines from some of the most exciting producers across Italy.

A handwritten signature in blue ink, appearing to read "Botrini Etto". The signature is fluid and cursive, with a horizontal line underneath it.

Antipasti & Insalate

GF*	Aragula salad with Aged Parmesan, Prosciutto crudo, Walnuts and Balsamic raisins	22€
	<i>Aragula-Salat mit altem Parmesan, Prosciutto crudo, Walnüssen und Balsamico-Rosinen</i>	
	<i>Salade Aragula avec parmesan vieilli, prosciutto crudo, noix et raisins balsamiques</i>	
V	Tuscan Panzanella, Tomatoes variety, Red pepper cream, Village bread and Basil	19€
	<i>Toskanische Panzanella, Tomatenvariationen, rote Paprikacreme, Dorfbrot und Basilikum</i>	
	<i>Panzanella toscane, variété de tomates, crème de poivrons rouges, pain Village et basilic</i>	
V GF*	Burratina with Daterino tomatoes and Basil pesto cream	20€
	<i>Burratina mit Daterino-Tomaten und Basilikum-Pesto-Creme</i>	
	<i>Burratina aux tomates Daterino et à la crème au pesto de basilic</i>	
	Prosciutto di San Daniele with Apple mostarda and Juniper butter	16€
	<i>Prosciutto di San Daniele mit Apfelmustarda und Wacholderbutter</i>	
	<i>Prosciutto di San Daniele avec mostarda de pommes et beurre de genièvre</i>	
V	Melanzane alla parmigiana with Mozzarella and basil	14€
	<i>Melanzane alla parmigiana mit Mozzarella und Basilikum</i>	
	<i>Melanzane alla parmigiana avec Mozzarella et basilic</i>	

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Antipasti & Insalate

DF GF*	Vitello tonnato with capers, tomato and Lemony tuna sauce	18€
	<i>Vitello tonnato mit Kapern, Tomaten und Thunfischsauce mit Zitrone</i>	
	<i>Vitello tonnato avec câpres, tomates et sauce au thon citronnée</i>	
DF	Grouper carpaccio with citrus dressing, tumeric mayo and tarama cream	22€
	<i>Carpaccio vom Zackenbarsch mit Zitrusdressing, Kurkuma-Mayo und Taramacreme</i>	
	<i>Carpaccio de mérou avec vinaigrette aux agrumes, mayo au curcuma et crème de tarama</i>	
GF*	Beef carpaccio with Pear, Creany Gorgonzola, Pinenuts and Mace	22€
	<i>Rindercarpaccio mit Birne, Creany Gorgonzola, Pinienkernen und Muskatblüte</i>	
	<i>Carpaccio de bœuf à la poire, au gorgonzola créole, aux pignons et au macis</i>	
	Arancini di Bologna with San Marzano sauce, parmesan and prosciutto	18€
	<i>Arancini di Bologna mit San Marzano-Sauce, Parmesan und Prosciutto</i>	
	<i>Arancini di Bologna avec sauce San Marzano, parmesan et prosciutto</i>	

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Zuppa

V Tomato Soup with Basil, Mozzarella and
Crostini 17€

*Tomatensuppe mit Basilikum, Mozzarella und
Crostini*
*Soupe de tomates au basilic, mozzarella et
crostini*

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Pizza

Pizza with Prosciutto di San Daniele, Aragula, Parmesan and Truffle olive oil 18€

*Pizzen mit Prosciutto di San Daniele, Aragula, Parmesan und Trüffel-
Olivenöl*

*Pizza avec Prosciutto di San Daniele, Aragula, Parmesan et huile d'olive
à la truffe*

Pizza margherita with Mozzarella, basil and San Marzano sauce 18€

Pizza Margherita mit Mozzarella, Basilikum und San Marzano-Sauce

Pizza margherita avec mozzarella, basilic et sauce San Marzano

Pizza diavola with mozzarella, spicy salami and parmesan 18€

Pizza Diavola mit Mozzarella, scharfer Salami und Parmesan

Pizza diavola avec mozzarella, salami piquant et parmesan

V **Pizza Verdure with Fresh tomato, Aubergine, Onion, Olives and Pine nuts** 16€

Veggie-Pizza mit frischer Tomatensauce, Basilikumöl und Pinienkernen

*Pizza végétarienne à la sauce tomate fraîche, huile de basilic et pignons
de pin*

Pizza quattro formaggi with Mozzarella, Gorgonzola, Parmesan, Scamorza 18€

*Pizza quattro formaggi mit Mozzarella, Gorgonzola, Parmesan,
Scamorza*

*Pizza quattro formaggi avec Mozzarella, Gorgonzola, Parmesan,
Scamorza*

Pizza Carbonara with Smoked pancetta, Parmesan and White sauce 20€

*Pizza Carbonara mit geräuchertem Bauchspeck, Parmesan und weißer
Sauce*

Pizza Carbonara avec pancetta fumée, parmesan et sauce blanche

V DF **Garlic Bread with Olive oil** 14€

Knoblauchbrot mit Olivenöl

Pain à l'ail à l'huile d'olive

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Piatti Principali

Duck Ragout with Tagliatelle, Truffle, Crue de cacao and Lime	23€
<i>Entenragout mit Tagliatelle, Trüffel, Crue de cacao und Limette</i>	
<i>Ragoût de canard aux tagliatelles, à la truffe, à la crème de cacao et au citron vert</i>	
Bucatini “alla Carbonara” with Guanciale, Parmesan and Pepper	22€
<i>Bucatini „alla Carbonara“ mit Guanciale, Parmesan und Paprika</i>	
<i>Bucatini « alla Carbonara » avec Guanciale, Parmesan et Poivre</i>	
Frutti di Mare with Linguini, Shrimp, Mussels and Vongole	21€
<i>Frutti di Mare mit Linguini, Shrimps, Muscheln und Vongole</i>	
<i>Frutti di Mare avec Linguini, Crevettes, Moules et Vongole</i>	
V GF* Risotto al funghi with Truffle and Parmesan	22€
<i>Pilz-Risotto mit Trüffel und Parmesan</i>	
<i>Risotto aux champignons avec truffe et parmesan</i>	
GF* Beef “Tagliata” with celeriac puree, forest mushrooms and pepper sauce	32€
<i>Rinder-“Tagliata” mit selleriepurée, waldpilzen und pfeffersauce</i>	
<i>“Tagliata” de bœuf à la purée de céleri-rave, champignons des bois et sauce au poivre</i>	

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Piatti Principali

V **Ravioli al Burro with Sage, Spinach, Ricotta and Brown butter** 30€

Ravioli al Burro mit Salbei, Spinat, Ricotta und brauner Butter

Ravioli al Burro à la sauge, aux épinards, à la ricotta et au beurre brun

Rigatoni "alla Bolognese" with Beef ragu, Parmesan and Parsley 24€

Rigatoni „alla Bolognese“ mit Rinderragu, Parmesan und Petersilie

Rigatoni « alla Bolognese » avec ragoût de bœuf, parmesan et persil

DF GF* **Branzino "all'acqua pazza" with Saffron, Baby potatoes, Olives and Tomato** 30€

Branzino „all'acqua pazza“ mit Safran, Babykartoffeln, Oliven und Tomate

Branzino « all'acqua pazza » au safran, pommes de terre grelots, olives et tomates

GF* **Chicken "alla Diavola" with Mashed potatoes, Asparagus and Carrots** 34€

Hähnchen „alla Diavola“ mit Kartoffelpüree, Spargel und Karotten

Poulet « alla Diavola » avec purée de pommes de terre, asperges et carottes

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Dolci

GF*	Pannacota with Vanilla, Forest fruits and Basil	14€
	<i>Pannacota mit Vanille, Waldfrüchten und Basilikum</i>	
	<i>Pannacota à la vanille, aux fruits des bois et au basilic</i>	
	Gianduja Semifreddo with Candied hazelnuts and Praline sauce	14€
	<i>Gianduja Semifreddo mit kandierten Haselnüssen und Pralinensauce</i>	
	<i>Gianduja Semifreddo avec noisettes confites et sauce praline</i>	
V	Tiramisu with Mascarpone and Coffe ice cream	14€
	<i>Tiramisu mit Mascarpone und Kaffeeis</i>	
	<i>Tiramisu au mascarpone et glace au café</i>	
VG DF GF*	Fruit Salad with Fresh mint leaves	14€
	<i>Obstsalat mit frischen Minzblättern</i>	
	<i>Salade de fruits avec feuilles de menthe fraîche</i>	
	Ice cream selection	3€
	(Vanilla, chocolate, strawberry, banana)	
	<i>Eisauswahl</i>	
	<i>(Vanille, schokolade, erdbeere, banane)</i>	
	<i>Sélection de glace</i>	
	<i>(Vanilla, chocolat, fraise, banane)</i>	
DF GF*	Sorbet selection	5€
	(Lime, mango)	
	<i>Sorbet-Auswahl</i>	
	<i>(Limette, Mango)</i>	
	<i>Sélection Sorbets</i>	
	<i>(citron vert, mangue)</i>	

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Vegan Menu

Insalate e Primi Piatti

Aragula salad with walnuts and Balsamic raising 14€

*Aragula-Salat mit pflanzlichem Parmesan,
Walnüssen und Balsamico-Rosinen
Salade d'aragula au parmesan végétal, noix et
raisins balsamiques*

**Tuscan Panzanella with Tomatoes variety,
Village bread and Basil** 18€

*Toskanische Panzanella mit Tomatensorten,
Dorfbrot und Basilikum
Toskanische Panzanella mit Tomatensorten,
Dorfbrot und Basilikum*

**Pizza di Verdure with Fresh tomato,
Aubergine, Onion, Olives and Pine nuts** 18€

*Pizza di Verdure mit frischen Tomaten,
Auberginen, Zwiebeln, Oliven und
Pinienkernen
Pizza di Verdure avec tomates fraîches,
aubergines, oignons, olives et pignons de pin*

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Vegan Menu

Main Courses

GF* **Risotto al Funghi with Truffle** 28€
Pilz-Risotto mit Trüffel
Risotto aux champignons et à la truffe

Spaghetti alla napoletana with Datterno tomatoes and Basil 22€
Spaghetti alla Napoletana mit Daterno-Tomaten und Basilikum
Spaghetti alla Napoletana aux tomates Daterno et au basilic

Gnocchi a la Sorentina with Aubergine, Plant-based Parmesan and Basil 22€
Gnocchi a la Sorentina mit Auberginen, pflanzlichem Parmesan und Basilikum
Gnocchi a la Sorentina à l'aubergine, au parmesan végétal et au basilic

Casarecce al Pesto 28€
Casarecce mit Pesto
Casarecce au pesto

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Vegan Menu

Dolci

GF* **Almond Panacotta with Forest fruits, Basil and Raspberry crumble** 14€

Mandel-Panacotta mit Waldfrüchten, Basilikum und Himbeerstreuseln

Panacotta aux amandes avec fruits des bois, basilic et crumble aux framboises

Fruit Salad with Fresh mint leaves 10€

Obstsalat mit frischen Minzblättern

Salade de fruits avec feuilles de menthe fraîche

Sorbet selection 5€

(Lime, mango)

Sorbet-Auswahl

(Limette, Mango)

Sélection Sorbets

(citron vert, mangue)

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Toddler's Menu

VG GF*	Cream of green vegetables and olive oil <i>Crème von grünem gemüse und olivenöl</i> <i>Velouté de légumes verts et huile d'olive</i>	10€
DF GF*	Cream of chicken, potato and carrots <i>Hühnercreme, Kartoffeln und Karotten</i> <i>Crème de poulet, pommes de terre et carottes</i>	10€
DF GF*	Cream of poached fish fillet, zucchini, carrots and potatoes <i>Crème vom fischfillet, zucchini, karroten und kartoffeln</i> <i>Velouté de filet de poisson poché, courgettes, carottes et pomme de terre</i>	10€
VG GF*	Cream of seasonal fruits <i>Saisonaler früchte</i> <i>Velouté de fruits de saison</i>	10€

All of our "Toddler's menu" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

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Kids Menu

Antipasti and Salads

Burratina salad with Daterino tomatoes and Basil pesto cream 10€

Burratina-Salat mit Daterino-Tomaten und Basilikum-Pesto-Creme

Salade de burratina avec tomates Daterino et crème au pesto de basilic

Tomato Soup with Basil, Mozzarella and Crostini 10€

Tomatensuppe mit Basilikum, Mozzarella und Crostini

Soupe de tomates au basilic, mozzarella et crostini

Caesar´s Salad with chicken fillet and Parmesan flakes 12€

Caesar's Salat mit Hühnerfilet und Parmesanflocken

Salade César avec filet de poulet et flocons de parmesan

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Kids Menu

Secondi Piatti

GF **Brazino "all'acqua pazza" with Saffron, Baby potatoes, Olives and Tomato** 23€

*Brazino „all'acqua pazza“ mit Safran,
Babykartoffeln, Oliven und Tomate*

*Brazino « all'acqua pazza » au safran, pommes
de terre grelots, olives et tomates*

GF **Chicken fillet with Mashed potatos, Asparangus and carrots** 26€

*Hähnchenfilet mit Kartoffelpüree, Spargel und Karotten
Filet de poulet avec purée de pommes de terre, asparangus
et carottes*

Potato gnocchi with fresh cream and Parmesan 24€

*Kartoffelgnocchi mit frischer Sahne und
Parmesan*

*Gnocchi de pommes de terre à la crème fraîche et
au parmesan*

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and more...

Kids beef burger with Tomato, Lettuce and French fries	12€
<i>Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites</i>	
<i>Kids beef burger avec tomate, laitue et frites</i>	
V Pizza margherita with mozzarella and tomato sauce	12€
<i>Pizza margarita mit mozzarella und tomatensauce</i>	
<i>Pizza margarita avec mozzarella et sauce tomate</i>	
Penne pasta with tomato or bolognese sauce	12€
<i>Penne mit Tomaten- oder Bolognesesauce</i>	
<i>Pâtes Penne avec sauce tomate ou bolognaise</i>	
Fish croquets with Fries	10€
<i>Fischkroketten mit Pommes frites</i>	
<i>Croquets de poisson avec frites</i>	
Chicken nuggets with Fries	10€
<i>Chicken Nuggets mit Pommes frites</i>	
<i>Nuggets de poulet avec frites</i>	

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Kids Menu

Dolci

GF	Pannacota with Vanilla, Forest fruit and Basil <i>Pannacota mit Vanille, Waldfrüchten und Basilikum</i> <i>Pannacota à la vanille, aux fruits des bois et au basilic</i>	14€
	Gianduja Semifreddo with Candied hazelnuts and Praline sauce <i>Gianduja Semifreddo mit kandierten Haselnüssen und Pralinensauce</i> <i>Gianduja Semifreddo avec noisettes confites et sauce praline</i>	10€
VG GF*	Kids fruit salad <i>Kinder-Obstsalat</i> <i>Salade de fruits pour enfants</i>	5€
	Ice cream selection (Vanilla, chocolate, strawberry, banana) <i>Eisauswahl</i> <i>(Vanille, schokolade, erdbeere, banane) Sélection de glace</i> <i>(Vanilla, chocolat, fraise, banane)</i>	3€
	Sorbet selection (Lime, mango) <i>Sorbet-Auswahl</i> <i>(Limette, Mango)</i> <i>Sélection Sorbets</i> <i>(citron vert, mangue)</i>	3€

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