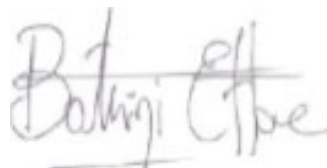


DINNER MENU

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 dark ink, reading "Botrini Ettore". The signature is written in a cursive, flowing style. The first name "Botrini" is written in a larger, more prominent script, and the last name "Ettore" is written in a slightly smaller, more compact script to its right. The signature is centered horizontally and appears to be a personal or official mark.

Antipasti & Insalate

GF*	Aragula salad with Aged Parmesan, Prosciutto crudo, Walnuts and Balsamic raisins <i>Ensalada de aragula con parmesano curado, jamón crudo, nueces y pasas sultanas al balsámico</i> <i>Салат «Арагула» с выдержанным пармезаном, прошутто крудо, грецкими орехами и бальзамическим кишмишем</i>	22€
V	Tuscan Panzanella, Tomatoes variety, Red pepper cream, Village bread and Basil <i>Panzanella toscana, variaciones de tomate, crema de pimiento rojo, pan de pueblo y albahaca</i> <i>Тосканская панзанелла, томатные вариации, крем из красного перца, деревенский хлеб и базилик</i>	19€
V GF*	Burratina with Daterino tomatoes and Basil pesto cream <i>Burratina con tomates Daterino y crema de pesto de albahaca</i> <i>Бурратина с помидорами Датерино и кремом песто из базилика</i>	20€
	Prosciutto di San Daniele with Apple mostarda and Juniper butter <i>Prosciutto di San Daniele con Apfelmostarda y Wacholderbutter</i> <i>Прошутто ди Сан-Даниэле с апфельмостардой и вахольдербуттером</i>	16€
V	Melanzane alla parmigiana with Mozzarella and Basil <i>Melanzane alla parmigiana con mozzarella y albahaca</i> <i>Меланцане алла пармиджана с моцарелой и базиликом</i>	14€

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Antipasti & Insalate

DF GF*	Vitello tonnato with capers, tomato and Lemon tuna sauce <i>Vitello tonnato con alcaparras, tomates y salsa de atún con limón</i> <i>Вителло тоннато с каперсами, помидорами и соусом из тунца с лимоном</i>	22€
DF	Grouper carpaccio with citrus dressing, tumeric mayo and tarama cream <i>Carpaccio de mero con aliño de cítricos, mayonesa de tumeric y crema de tarama</i> <i>Карпаччо из групера с цитрусовой заправкой, майонезом из тмерика и кремом тарамы</i>	22€
GF*	Beef carpaccio with Pear, Creamy Gorgonzola, Pinenuts and Mace <i>Carpaccio de buey con pera, Creamy Gorgonzola, piñones y macis</i> <i>Карпаччо из говядины с грушей, горгонзолой Creamy, кедровыми орешками и булавой</i>	22€
	Arancini di Bologna with San Marzano sauce, Parmesan and Prosciutto <i>Arancini di Bologna con salsa San Marzano, Parmesano y Prosciutto</i> <i>Аранчини ди Болонья с соусом Сан Марцано, пармезаном и прошутто</i>	22€

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Zuppa

- V **Tomato Soup with Basil, Mozzarella and Crostini** 17€
Sopa de tomate con albahaca, mozzarella y crostini
Томатный суп с базиликом, моцареллой и кростини

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Pizza

	Pizza with Prosciutto di San Daniele, Aragula, Parmesan and Truffle olive oil <i>Pizzas con Prosciutto di San Daniele, Aragula, Parmesano y aceite de oliva trufado</i> <i>Пицца с прошутто ди Сан-Даниэле, арагулой, пармезаном и трюфельным оливковым маслом</i>	18€
	Pizza margherita with Mozzarella, basil and San Marzano sauce <i>Pizza Margherita con Mozzarella, Albahaca y Salsa San Marzano</i> <i>Пицца «Маргарита» с моцареллой, базиликом и соусом Сан-Марцано</i>	18€
	Pizza diavola with mozzarella, spicy salami and parmesan <i>Pizza Diavola mit Mozzarella, scharfer Salami und Parmesan</i> <i>Пицца «Диавола» с моцареллой, салями и пармезаном</i>	18€
V	Pizza Verdure with Fresh tomato, Aubergine, Onion, Olives and Pine nuts <i>Pizza vegetariana con salsa de tomate fresco, aceite de albahaca y piñones</i> <i>Вегетарианская пицца с соусом из свежих томатов, базиликовым маслом и кедровыми орешками</i>	16€
	Pizza quattro formaggi with Mozzarella, Gorgonzola, Parmesan, Scamorza <i>Pizza quattro formaggi con Mozzarella, Gorgonzola, Parmesano, Scamorza</i> <i>Пицца quattro formaggi с моцареллой, горгонзолой, пармезаном, скаморцей</i>	18€
	Pizza Carbonara with Smoked pancetta, Parmesan and White sauce <i>Pizza carbonara con bacon ahumado, parmesano y salsa blanca</i> <i>Пицца карбонара с копченым беконом, пармезаном и белым соусом</i>	20€
V DF	Garlic Bread with Olive oil <i>Pan de ajo con aceite de oliva</i> <i>Чесночный хлеб с оливковым маслом</i>	14€

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Piatti Principali

	Duck Ragout with Tagliatelle, Truffle, Crue de cacao and Lime	23€
	<i>Ragout de pato con tagliatelle, trufas, costra de cacao y lima</i> <i>Утиное рагу с тальятелле, трюфелями, корочкой какао и лаймом</i>	
	Bucatini “alla Carbonara” with Guanciale, Parmesan and Pepper	22€
	<i>Bucatini «alla Carbonara» con guanciale, parmesano y pimentón</i> <i>Букатини «алла Карбонара» с гуанчиале, пармезаном и паприкой</i>	
	Frutti di Mare with Linguini, Shrimp, Mussels and Vongole	21€
	<i>Frutti di Mare con linguini, gambas, mejillones y vongole</i> <i>Фрутти ди Маре с лингвини, креветками, мускатным орехом и вонголе</i>	
V GF*	Risotto al funghi with Truffle and Parmesan	22€
	<i>Risotto de setas con trufa y parmesano</i> <i>Грибное ризотто с трюфелем и пармезаном</i>	
GF*	Beef “Tagliata” with celeriac puree, forest mushrooms and pepper sauce	32€
	<i>Tagliata de ternera con puré de apionabo, setas silvestres y salsa de pimienta</i> <i>Тальята из говядины с пюре из сельдерея, лесными грибами и перечным соусом</i>	

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Piatti Principali

V	Ravioli al Burro with Sage, Spinach, Ricotta and Brown butter <i>Ravioli al burro con salvia, espinacas, ricotta y mantequilla marrón</i> <i>Равиоли аль бурро с шалфеем, шпинатом, рикоттой и коричневым маслом</i>	
	Rigatoni "alla Bolognese" with Beef ragu, Parmesan and Parsley <i>Rigatoni «alla Bolognese» con ragú de ternera, parmesano y perejil</i> <i>Ригатони «алла Болоньезе» с говяжьим рагу, пармезаном и петрушкой</i>	24€
DF GF*	Branzino "all'acqua pazza" with Saffron, Baby potatoes, Olives and Tomato <i>Branzino «all'acqua pazza» con azafrán, patatas baby, aceitunas y tomate</i> <i>Бранзино «алл'асква пазза» с шафраном, детским картофелем, оливками и помидорами</i>	30€
GF*	Chicken "alla Diavola" with Mashed potatoes, Asparagus and Carrots <i>Pollo «alla Diavola» con puré de patatas, espárragos y zanahorias</i> <i>Курица «алла Диавола» с картофельным пюре, спаржей и морковью</i>	34€

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Dolci

GF*	Pannacota with Vanilla, Forest fruits and Basil <i>Pannacota con vainilla, bayas silvestres y albahaca</i> <i>Паннакота с ванилью, лесными ягодами и базиликом</i>	
	Gianduja Semifreddo with Candied hazelnuts and Praline sauce <i>Tarta de chocolate Ferrero con fruta de la pasión</i> <i>Шоколадный торт Ferrero с маракуйей</i>	14€
V	Tiramisu with Mascarpone and Coffe ice cream <i>Tiramisú con mascarpone y helado de café</i> <i>Тирамису с маскарпоне и кофейным мороженым</i>	14€
VG DF GF*	Fruit Salad with Fresh mint leaves <i>Ensalada de frutas con hojas de menta fresca</i> <i>Фруктовый салат с миндалем и листьями свежей мяты</i>	14€
	Ice cream selection (Vanilla, chocolate, strawberry, banana) <i>Selección de helados</i> <i>(vainilla, chocolate, fresa, plátano)</i> <i>Выбор мороженого</i> <i>(ванильное, шоколадное, клубничное, банановое)</i>	3€
DF GF*	Sorbet selection (Lime, mango) <i>Selección de sorbetes</i> <i>(lima, mango)</i> <i>Сорбет на выбор</i> <i>(лайм, манго)</i>	5€

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Vegan Menu

Insalate e Primi Piatti

Aragula salad with walnuts and Balsamic raising 14€

Ensalada de aragula con nueces y levadura balsámica

Салат из арагулы с грецкими орехами и бальзамическим взваром

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

Panzanella toscana con variedad de tomates, pan de pueblo y albahaca

Тосканская панцанелла с томатами, деревенским хлебом и базиликом

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

Pizza di Verdure con tomates frescos, berenjenas, cebollas, aceitunas y piñones

Пицца ди Вердуре со свежими помидорами, баклажанами, луком, оливками и кедровыми орешками

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Vegan Menu

Main Courses

GF*	Risotto al Funghi with Truffle <i>Risotto de setas con trufa</i> <i>Грибное ризотто с трюфелем</i>	28€
	Spaghetti alla napoletana with Datterno tomatoes and Basil <i>Spaghetti alla Napoletana mit Datterno-Tomaten und Basilikum</i> <i>Спагетти алла Наполетана с даттерно-томатами и базиликом</i>	22€
	Gnocchi a la Sorentina with Aubergine, Plant-based Parmesan and Basil <i>Gnocchi a la Sorentina con berenjenas, parmesano vegetal y albahaca</i> <i>Ньокки а-ля Сорентина с баклажанами, овощным пармезаном и базиликом</i>	22€
	Casarecce al Pesto <i>Casarecce al pesto</i> <i>Казаречче с песто</i>	28€

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Vegan Menu

Dolci

GF* Almond Panacotta with Forest fruits, Basil and Raspberry crumble	14€
<i>Panacotta de almendra con bayas silvestres, albahaca y crumble de frambuesa</i>	
<i>Миндальная панакотта с лесными ягодами, базиликом и малиновой крошкой</i>	
Fruit Salad with Fresh mint leaves	10€
<i>Ensalada de frutas con hojas de menta fresca</i>	
<i>Фруктовый салат с миндалем и листьями свежей мяты</i>	
Sorbet selection (Lime, mango)	5€
<i>Selección de sorbetes (lima, mango)</i>	
<i>Сорбет на выбор (лайм, манго)</i>	

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Toddler's Menu

VG GF*	Cream of green vegetables and olive oil <i>Crema de verduras verdes y aceite de oliva</i> <i>Крем из зеленых овощей с оливковым маслом</i>	
DF GF*	Cream of chicken, potato and carrots <i>Crema de pollo, patatas y zanahorias</i> <i>Крем с курицей, картофелем и морковью</i>	10€
DF GF*	Cream of poached fish fillet, zucchini, carrots and potatoes <i>Crema de filete de pescado, calabacín, zanahorias y patatas</i> <i>Крема из рыбного филе, кабачков, моркови и картофеля</i>	10€
VG GF*	Cream of seasonal fruits <i>Fruta de temporada</i> <i>Сезонные фрукты</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€
<i>Ensalada burratina con tomates Daterino y crema de pesto de albahaca</i>	
<i>Салат «Бурратина» с помидорами «Датерино» и кремом песто из базилика</i>	
Tomato Soup with Basil, Mozzarella and Crostini	10€
<i>Sopa de tomate con albahaca, mozzarella y crostini</i>	
<i>Томатный суп с базиликом, моцареллой и кростини</i>	
Caesar´s Salad with chicken fillet and Parmesan flakes	14€
<i>Ensalada César con filete de pollo y escamas de parmesano</i>	
<i>Салат «Цезарь» с куриным филе и хлопьями пармезана</i>	

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Kids Menu

Secondi Piatti

GF	Brazino "all' acqua pazza" with Saffron, Baby potatoes, Olives and Tomato <i>Brazino «all' acqua pazza» con azafrán, patatas baby, aceitunas y tomate</i> <i>Бразино «all' acqua pazza» с шафраном, детским картофелем, оливками и помидорами</i>	23€
GF	Chicken fillet with Mashed potatoes, Asparangus and carrots <i>Filet de Pollo con puré de patatas, espárragos y zanahorias</i> <i>Куриное филе с картофельным пюре, аспарангусом и морковью</i>	26€
	Potato gnocchi with fresh cream and Parmesan <i>Ñoquis de patata con nata fresca y parmesano</i> <i>Картофельные ньокки со свежими сливками и пармезаном</i>	24€

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and more...

	Kids beef burger with Tomato, Lettuce and French fries	12€
	<i>Hamburguesa infantil de ternera con tomate, ensalada y patatas fritas</i>	
	<i>Детский говяжий бургер с помидором, салатом и чипсами</i>	
V	Pizza margherita with mozzarella and tomato sauce	12€
	<i>Pizza margarita con mozzarella y salsa de tomate</i>	
	<i>Пицца «Маргарита» с моцареллой и томатным соусом</i>	
	Penne pasta with tomato or bolognese sauce	12€
	<i>Penne con salsa de tomate o boloñesa</i>	
	<i>Пенне с томатным или болонским соусом</i>	
	Fish croquets with Fries	10€
	<i>Croquetas de pescado con patatas fritas</i>	
	<i>Рыбные крокеты с картошкой</i>	
	Chicken nuggets with Fries	10€
	<i>Nuggets de pollo con patatas fritas</i>	
	<i>Куриные наггетсы с чипсами</i>	

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Kids Menu

Dolci

GF	Pannacota with Vanilla, Forest fruit and Basil <i>Pannacota con vainilla, bayas silvestres y albahaca</i> <i>Паннакота с ванилью, лесными ягодами и базиликом</i>	14€
	Gianduja Semifreddo with Candied hazelnuts and Praline sauce <i>Semifrío de gianduja con avellanas confitadas y salsa de praliné</i> <i>Джандуджа семифреддо с засахаренными лесными орехами и соусом пралине</i>	10€
VG GF*	Kids fruit salad <i>Ensalada de frutas para niños</i> <i>Детский фруктовый салат</i>	5€
	Ice cream selection (Vanilla, chocolate, strawberry, banana) <i>Selección de helados (vainilla, chocolate, fresa, plátano)</i> <i>Выбор мороженого (ванильное, шоколадное, клубничное, банановое)</i>	3€
	Sorbet selection (Lime, mango) <i>Selección de sorbetes (lima, mango)</i> <i>Сорбет на выбор (лайм, манго)</i>	3€

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