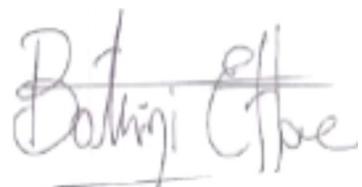


FRESCO

THE FRESH FLAVOURS OF ITALY

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 flavours 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 Cope". The signature is fluid and cursive, with "Botrini" on top and "Cope" below it, separated by a short horizontal line.

ZUPPA

V	Tomato Soup with crouton, basil oil, Mozzarella and crostini Tomatenuppe mit Crouton, Basilikumöl, Mozzarella und Crostini Soupe de tomates avec croûtons, huile de basilic, Mozzarella et crostini	17€
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ANTIPASTI AND SALADS

V GF	Beetroot and Green Asparagus Salad with goat cheese Rote-Bete-Grün-Spargel-Salat mit Ziegenkäse Salade de betteraves et asperges vertes au chèvre	14€
V GF	Burrata with cherry tomatoes and olives Burrata mit Kirschtomaten und Oliven Burrata aux tomates cerises et olives	17€
	Caesar Salad with chicken fillet, bacon, crouton and parmesan flakes Caesar-Salat mit Hähnchenfilet, Speck, Croutons und Parmesanflocken Salade César avec filet de poulet, bacon, croûton et flocons de parmesan	19€
V GF	Eggplant Parmigiana with roasted tomatoes Auberginen-Parmigiana mit gerösteten Tomaten Aubergines Parmigiana aux tomates rôties	18€
V	Arancini cacio e pepe, Roman style arancini with truffle dip Arancini Cacio e Pepe, Arancini nach römischer Art mit Trüffeldip Arancini cacio e pepe, arancini à la romaine avec trempette aux truffes	21€
DF	Tartare "Di Tonno" with lime zest, olive oil and Basilicum Tartar "Di Tonno" with lime zest, olive oil and Basilicum Tartare « Di Tonno » au zeste de citron vert, huile d'olive et basilic	16€
	Prosciutto with mustard, Carasau bread and cedar butter Prosciutto mit Senf, Carasau-Brot und Zedernbutter Prosciutto à la moutarde, pain Carasau et beurre de cèdre	14€
GF	Vitello Tonnato with caper, tuna sauce, pickled cucumber and tomato Vitello Tonnato mit Kapern, Thunfischsauce, eingelegter Gurke und Tomate Vitello Tonnato aux câpres, sauce au thon, concombre mariné et tomate	16€
	Beef Carpaccio alla Cipriani with Parmesan flakes and rocket leaves Rinder carpaccio alla Cipriani mit Parmesanflocken und Rucolablättern Carpaccio de bœuf alla Cipriani aux flocons de parmesan et feuilles de roquette	17€

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PIZZA

V	Pizza Margherita,with Mozzarella and Gouda, tomato sauce and basil leaves	18€
	Pizza Margherita, mit Mozzarella und Gouda, Tomatensauce und Basilikumblättern	
	Pizza Margherita, avec mozzarella et Gouda, sauce tomate et feuilles de basilic	
V	Vegetables Pizza with aubergine, pepper, mushroom, olives, courgettes, Gouda and Mozzarella	17€
	Gemüsepizza mit Auberginen, Paprika, Pilzen, Oliven, Zucchini, Gouda und Mozzarella	
	Pizza aux légumes avec aubergines, poivrons, champignons, olives, courgettes, Gouda et Mozzarella	
V	Pizza aglio, olio,with peperoncino, basil, Gouda, Mozzarella and parsley	14€
	Pizza Aglio, Olio, mit Peperoncino, Basilikum, Gouda, Mozzarella und Petersilie	
	Pizza Aglio, Olio, avec pepperoncino, basilic, Gouda, mozzarella et persil	
	Pizza Diavola with fresh tomato sauce, Mozzarella, spicy salami, Gouda and Parmesan	18€
	Pizza Diavola mit frischer Tomatensauce, Mozzarella, würziger Salami, Gouda und Parmesan	
	Pizza Diavola avec sauce tomate fraîche, Mozzarella, salami épicé, Gouda et Parmesan	
V	Bianco Pinsa with cream cheese, Mozzarella and fresh butter	16€
	Bianco Pinsa mit Frischkäse, Mozzarella und frischer Butter	
	Bianco Pinsa au fromage à la crème, Mozzarella et beurre frais	
	Calzone alla Carbonara with Mozzarella, Parmesan and smoked bacon	18€
	Calzone alla Carbonara mit Mozzarella, Parmesan und geräuchertem Speck	
	Calzone alla Carbonara avec Mozzarella, Parmesan et bacon fumé	

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PIATTI PRINCIPALI

V	Risotto alla Zucca with pumpkin, sage and pumpkin chips Risotto alla Zucca mit Kürbis, Salbei und Kürbischips Risotto alla Zucca au potiron, sauge et chips de potiron	21€
VG	Spaghetti Benedetto with datterini tomatoes and basil Spaghetti Benedetto mit Datterini-Tomaten und Basilikum Spaghetti Benedetto aux tomates datterini et basilic	24€
V	Spinach Ravioli with roasted tomatoes and Parmesan cream Spinat-Ravioli mit gerösteten Tomaten und Parmesancreme Raviolis aux épinards, tomates rôties et crème de parmesan	27€
	Rigatoni alla bolognese with Parmesan cream Rigatoni alla Bolognese mit Parmesancreme Rigatoni alla bolognaise à la crème de parmesan	26€
	Bucatini alla Carbonara Bucatini alla Carbonara Bucatini alla Carbonara	24€
	Tagliatelle with duck ragout, cacao nibs and truffle Tagliatelle mit Entenragout, Kakaonibs und Trüffel Tagliatelles au ragoût de canard, éclats de cacao et truffe	24€
	Aglio Olio Seafood Conchiglie with mussels, clams, octopus, and shrimps Aglio Olio Seafood Conchiglie mit Muscheln, Venusmuscheln, Tintenfisch und Garnelen Aglio Olio Conchiglie aux fruits de mer avec moules, palourdes, calamars et crevettes	28€

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PIATTI PRINCIPALI

GF	Baked Mediterranean Branzino served with peas and fennel Gebackener mediterraner Branzino, serviert mit Erbsen und Fenchel Branzino méditerranéen au four servi avec petits pois et fenouil	27€
	Oven Roasted Chicken alla Diavola with mashed potatoes, asparagus and carrots Im Ofen gebratenes Hähnchen alla Diavola mit Kartoffelpüree, Spargel und Karotten Poulet rôti au four alla Diavola avec purée de pommes de terre, asperges et carottes	25€
	Pork Saltimbocca with prosciutto, sautéed courgette and gravy sauce Saltimbocca vom Schwein mit Prosciutto, sautierter Zucchini und Soßensauce Saltimbocca de porc au prosciutto, courgettes sautées et sauce au jus	28€
	Beef Tagliata with celeriac puree, forest mushrooms and pepper sauce Rindfleisch-Tagliata mit Selleriepuree, Waldpilzen und Pfeffersauce Tagliata de bœuf avec purée de céleri-rave, champignons forestiers et sauce au poivre	33€

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DOLCI

	Cannoli with Madagascar vanilla cream and pistachio powder	14€
	Cannoli mit Madagaskar-Vanillecreme und Pistazienpulver	
	Cannoli à la crème de vanille de Madagascar et poudre de pistache	
	Chocolate fondant with mango sorbet and kumquat	14€
	Schokoladenfondante mit Mangosorbet und Kumquat	
	Fondant au chocolat, sorbet mangue et kumquat	
	Tiramisu	14€
	Tiramisu	
	Tiramisu	
VG	Antioxidant fruit salad with almonds and lime dressing	14€
	Antioxidativer Obstsalat mit Mandel-Limetten-Dressing	
	Salade de fruits antioxydante aux amandes et vinaigrette au citron vert	
V GF*	Ice Cream Selection, vanilla, chocolate, banana and strawberry	5€
	Eisauswahl, Vanille, Schokolade, Banane und Erdbeere	
	Sélection de glaces, vanille, chocolat, banane et fraise	
VG GF*	Sorbet Selection, mango and lime	5€
	Sorbet-Auswahl, Mango und Limette	
	Sorbet Sélection, mangue et citron vert	

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VEGAN MENU

STARTERS

Tomato Soup with crouton and basil oil 17€
Tomatensuppe mit Crouton und Basilikumöl
Soupe de tomates avec croûtons et huile de basilic

GF **Beetroot and Green Asparagus Salad** 14€
Rote-Bete-Grün-Spargel-Salat
Salade de betteraves et asperges vertes

Vegetables Pizza with aubergine, pepper, mushroom, olives, courgettes and vegan cheese 18€
Gemüsepizza mit Auberginen, Paprika, Pilzen, Oliven, Zucchini und veganem Käse
Pizza aux légumes avec aubergines, poivrons, champignons, olives, courgettes et fromage végétalien

MAIN COURSES

Penne with vegan pesto and cherry tomatoes 22€
Penne mit veganem Pesto und Kirschtomaten
Penne au pesto végétalien et tomates cerises

Spaghetti Benedetto with datterini tomatoes and basil 24€
Spaghetti Benedetto mit Datterini-Tomaten und Basilikum
Spaghetti Benedetto aux tomates datterini et basilic

Vegetable Risotto 24€
Gemüserisotto
Risotto aux légumes

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VEGAN MENU

DESSERTS

VG	Antioxidant fruit salad with almonds and lime dressing Antioxidativer Obstsalat mit Mandel-Limetten-Dressing Salade de fruits antioxydante aux amandes et vinaigrette au citron vert	14€
GF	Sorbet Selection, mango and lime Sorbet-Auswahl, Mango und Limette Sorbet Sélection, mangue et citron vert	5€
VG	Pana Cotta with soya milk and strawberry coulis Pana Cotta mit Sojamilch und Erdbeercoulis Pana cotta au lait de soja et coulis de fraise	12€

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