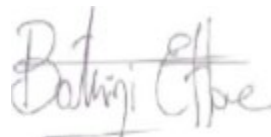


Born in Corfu, Ettore Botrini trained in his father's restaurant "Etrusco" before eventually becoming head chef and establishing it as one of the very best in Greece. His masterful creativity is inspired by his Italian Corfiot heritage and a culinary journey that has taken him to some of Europe's most 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 smaller, more compact script to its right. The signature is centered horizontally on the page.

Antipasti & Insalate

	Prosciutto di San Daniele with apple mostarda and juniper butter <i>San Daniele schinken mit apfelsenf und wacholderbutter</i> <i>Salade de jambon San Daniele avec moutarde de pomme et beurre de genièvre</i>	25€
GF* V	Burratina salad with Datterino tomatoes and basil pesto cream <i>Burratina salat mit datterino tomaten und basilikumpesto creme</i> <i>Salade de burratina aux tomates Datterino et crème de pesto au basilic</i>	20€
GF*	Arugula salad with aged Parmesan, prosciutto crudo, walnuts and balsamic raisins <i>Rucolasalat mit gereiftem Parmesan, roher schinken, walnüssen und balsamico rosinen</i> <i>Salade de roquette avec parmesan affiné, jambon cru, noix et raisins secs balsamiques</i>	16€
GF* V	Artichoke salad with avocado, aged Parmesan, Sorrento lemon and olive oil <i>Artischockensalat mit avocado, gehobeltem Parmesan, Sorrento zitrone und olivenöl</i> <i>Salade d'artichauts à l'avocat, Parmesan vieilli, citron de Sorrente et huile d'olive</i>	16€
GF* DF	Vitello tonnato with capers, tomato and lemony tuna sauce <i>Vitello tonnato mit kapern, tomaten und zitronige thunfischsauce</i> <i>Vitello tonnato aux câpres, sauce tomate et sauce au thon citronnée</i>	22€

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Antipasti & Insalate

	Grouper carpaccio with citrus dressing, turmeric mayo and tarama cream <i>Zackenbarsch carpaccio mit zitrusdressing, kurkuma mayo und taramacreme</i> <i>Carpaccio de mérout avec vinaigrette aux agrumes, mayonnaise au curcuma et crème de tarama</i>	22€
GF*	Beef carpaccio with pear, creamy gorgonzola, pine nuts and mace <i>Rindercarpaccio mit birne, cremigem gorgonzola, pinienkernen und muskatblüte</i> <i>Carpaccio de bœuf à la poire, gorgonzola crémeux, pignons de pin et fleur de muscade</i>	22€
V	Melanzane allá parmigiana with mozzarella and basil <i>Auberginen parmigiana mit mozzarella und basilikum</i> <i>Aubergines parmigiana avec mozzarella et basilic</i>	20€
	Arancini di Bologna with San Marzano sauce, Parmesan and prosciutto <i>Bologna Arancini mit San Marzanosauce, Parmesan und prosciutto</i> <i>Arancini de Bologne avec sauce San Marzano, parmesan et prosciutto</i>	16€

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Zuppa

V	Tomato soup with basil, mozzarella and crostini <i>Tomatensuppe mit basilikum, mozzarella und crostini</i> <i>Soupe de tomates au basilic, mozzarella et crostini</i>	16€
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Pizza

V	Pizza margherita with mozzarella, basil and San Marzano sauce <i>Pizza margherita mit mozzarella, basilikum und San Marzano sauce</i> <i>Pizza margherita avec mozzarella, basilic et sauce San Marzano</i>	18€
	Pizza prosciutto di San Daniele with arugula, Parmesan and truffle oil <i>Pizza mit San Daniele schinken, rucola, parmesan und trüffel nöl</i> <i>Pizza San Daniele jambon avec roquette, parmesan et huile à la truffe</i>	22€
VG	Verdure pizza with fresh tomato sauce, zucchini, onion, olives and pine nuts <i>Pizza verdure mit frischer tomatensauce, zucchini, zwiebeln, oliven und pinienkernen</i> <i>Pizza verdure avec légumes avec sauce tomate fraîche, courgettes, oignon, olives et pignons de pin</i>	19€
	Pizza diavola with mozzarella, spicy salami and Parmesan <i>Pizza diavola mit mozzarella, scharfer salami und Parmesan</i> <i>Pizza diavola avec mozzarella, salami épicé et parmesan</i>	18€
	Pizza carbonara with smoked pancetta and Parmesan <i>Pizza carbonara mit geräuchertem pancetta und Parmesan</i> <i>Pizza carbonara avec pancetta fumée et parmesan</i>	18€
V	Pizza quattro formaggi with mozzarella, gorgonzola, Parmesan and scamorza <i>Pizza vier käse mit mozzarella, gorgonzola, Parmesan und scamorza</i> <i>Pizza aux quatre fromages avec mozzarella, gorgonzola, Parmesan et scamorza</i>	18€
VG	Garlic bread with olive oil <i>Knoblauchbrot mit olivenöl</i> <i>Pain à l'ail à l'huile d'olive</i>	15€

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Piatti Principali

V	Ravioli al burro with sage, spinach, ricotta and brown butter <i>Ravioli al burro mit salbei, spinat, ricotta und brauner butter</i> <i>Raviolis al burro à la sauge, aux épinards, à la ricotta et au beurre noisette</i>	25€
	Rigatoni “alla Bolognese” with beef ragu, Parmesan and parsley <i>Rigatoni „alla Bolognese“ mit rinderragout, Parmesan und petersilie</i> <i>Rigatoni « alla Bolognaise » au ragoût de bœuf, parmesan et persil</i>	26€
	Bucatini “alla carbonara” with guanciale, Pecorino and pepper <i>Bucatini „alla carbonara“ mit speck, Pecorino und pfeffer</i> <i>Bucatini « alla carbonara » au bacon, Pecorino et poivre</i>	24€
	Frutti di Mare with spaghetti chitarra, shrimp, mussels and vongole <i>Meeresfrüchte mit spaghetti chitarra, garnelen, muscheln und venusmuscheln</i> <i>Spaghetti chitarra aux fruits de mer, crevettes, moules et palourdes</i>	30€
	Duck ragout with papardelle, truffle, crue de cacao and lime <i>Entenragout mit pappardelle, trüffel, kakaopaste und limette</i> <i>Duck ragout with papardelle, truffle, crue de cacao and lime</i>	30€
GF*	Risotto al funghi with truffle, Parmesan and marjoram <i>Pilzrisotto mit trüffel, Parmesan und majoran</i> <i>Risotto aux champignons, truffe, Parmesan et marjolaine</i>	32€

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Piatti Principali

DF GF*	Branzino “all’acqua pazza” with saffron, baby potatoes, olives and tomato <i>Wolfsbarsch „all’acqua pazza“ mit safran, babykartoffeln, oliven und tomaten</i> <i>Bar « all’acqua pazza » au safran, pommes de terre grenaille, olives et tomates</i>	32€
	Pork chop “Martini” with Vermouth tomato sauce, melted mozzarella and arugula <i>Schweinekotelett „Martini“ mit vermut tomatensauce, geschmolzenem mozzarella und rucola</i> <i>Côtelette de porc «Martini» avec sauce tomate au Vermouth, mozzarella fondue et roquete</i>	38€
GF*	Chicken “alla Diavola” with mashed potatoes, asparagus and carrots <i>Hähnchen „alla Diavola“ mit kartoffelpüree, spargel und karotten</i> <i>Poulet «alla Diavola» avec purée de pommes de terre, asperges et carottes</i>	36€
GF*	Beef “Tagliata” with celeriac puree, forest mushrooms and pepper sauce <i>Rinder Tagliata mit selleriepüree, waldpilzen und pfeffersauce</i> <i>«Tagliata» de bœuf avec purée de céleri-rave, champignons des bois et sauce au poivre</i>	40€

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Dolci

V GF*	Traditional panna cotta with forest fruits basil and raspberry crumble <i>Traditionell panna cotta mit waldfrüchten, basilikum und himbeer crumble</i> <i>Panna cotta traditionnelle, fruits des bois, basilic et crumble aux framboises</i>	14€
GF* V	Gianduia semifreddo with candied hazelnuts and praline sauce <i>Gianduia semifreddo mit kandierte haselnüssen und pralinensauce</i> <i>Semifreddo de gianduia aux noisettes confites et sauce pralinée</i>	15€
V	Tiramisu with mascarpone and coffee ice cream <i>Tiramisu mit mascarpone und kaffeeis</i> <i>Tiramisu au mascarpone et glace au café</i>	14€
GF* VG	Fresh seasonal fruit salad <i>Frisher saisonaler obstsalat</i> <i>Salade de fruits frais de saison</i>	10€
V	Ice cream selection (Vanilla, Chocolate, Strawberry, Banana, Stracciatella, Pistachio) <i>Eisauswahl</i> <i>(Vanille, schokolade, erdbeere, banane, stracciatella, pistazie)</i> <i>Sélection de glaces</i> <i>(Vanilla, chocolat, fraise, banana, stracciatella, pistache)</i>	3€
VG	Sorbet selection (Lime, mango) <i>Sorbetauswahl (Limette, mango)</i> <i>Sélection sorbets (Citron vert, mangue)</i>	5€

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Vegan Menu

Insalate e Primi Piatti

GF*	Arugula salad with melon, walnuts and balsamic raisins <i>Rucolasalat mit melone, walnüssen und balsamico rosinen</i> <i>Salade de roquette au melon, noix et raisins secs balsamiques</i>	18€
GF*	Artichoke salad with avocado, Sorrento lemon and olive oil <i>Artischockensalat mit avocado, Sorrento zitrone und olivenöl</i> <i>Salade d'artichauts à l'avocat, citron de Sorrente et huile d'olive</i>	16€
	Tuscan panzanella salad with tomatoes variety, red pepper cream, village bread and basil <i>Toskanischer panzanella salat mit verschiedenen tomaten, roter paprika sahn, dorfbrötchen und basilikum</i> <i>Salade panzanella toscane avec variété de tomates, crème de poivron rouge, pain de village et basilic</i>	18€
	Pizza di verdure with fresh tomato, zucchini, onion, olives and pine nuts <i>Pizza di verdure mit frischen tomaten, zucchini, zwiebeln, oliven und pinienkernen</i> <i>Pizza di verdure aux légumes avec tomates fraîches, courgettes, oignons, olives et pignons de pin</i>	18€

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Vegan Menu

Piatti Principali

Spaghetti Chittara alla napoletana with datterino tomatoes and basil <i>Spaghetti Chitarra alla napoletana mit Datterino tomaten und basilikum</i> <i>Spaghetti Chitarra alla napoletana aux tomates datterino et basilic</i>	22€
Rigatoni Arrabiata with San Marzano, pepperoncino and garlic <i>Rigatoni Arrabiata mit San Marzano tomaten, pfeffer und knoblauch</i> <i>Rigatoni Arrabiata aux tomates San Marzano, poivre et ail</i>	22€
Gnocchi with a la Sorrentina with aubergine, plant-based mozzarella and basil <i>Gnocchi alla Sorrentina mit aubergine, plant-based mozzarella und basilikum</i> <i>Gnocchis alla Sorrentina aux aubergines, mozzarella végétale et basilic</i>	21€

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Vegan Menu

Dolci

GF*	Almond panna cotta with forest fruits basil and raspberry crumble <i>Mandel panna cotta mit waldfrüchten, basilikum und himbeer crumble</i> <i>Panna cotta aux amandes, fruits des bois, basilic et crumble aux framboises</i>	14€
GF*	Fruit Salad with almonds and fresh mint leaves <i>Frischer obstsalat mit mandeln und minzblättern</i> <i>Salade de fruits aux amandes et feuilles de menthe fraîche</i>	14€
	Sorbet selection (Mango, lime) <i>Sorbetauswahl (Mango, limette)</i> <i>Sélection sorbets (Mangue, citron vert)</i>	5€

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Toddler's Menu

VG GF*	Cream of green vegetables, rice and olive oil <i>Grüne gemüsecreme mit reis und olivenöl</i> <i>Velouté de légumes verts, riz et huile d'olive</i>	10€
DF GF*	Cream of chicken, potato and carrots <i>Hühnercrème mit kartoffel und karotten</i> <i>Velouté de poulet, pomme de terre et carottes</i>	10€
DF GF*	Cream of poached fish fillet, zucchini, carrots and potatoes <i>Fischfiletcreme mit zucchini, karroten und kartoffeln</i> <i>Velouté de filet de poisson poché, courgettes, carottes et pomme de terre</i>	10€
V	Cream of seasonal fruit and biscuits <i>Frische fruchtcreme mit keksen</i> <i>Velouté de fruits de saison et biscuits</i>	10€

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All of our ,Ikos Porto Petro Baby' choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

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Kids Menu

Antipasti & Salads

GF* V	Bocconcini with datterino tomatoes and basil pesto cream <i>Bocconcini mit datterino tomaten und basilikum pestocreme</i> <i>Bocconcini aux tomates datterino et crème de pesto au basilic</i>	10€
V	Melanzane alla parmigiana with mozzarella and basil <i>Auberginen Parmigiana mit mozzarella und basilikum</i> <i>Aubergines Parmigiana avec mozzarella et basilic</i>	10€
	Arancini di Bologna with San Marzano sauce and Parmesan <i>Bologna arancini mit San Marzano sauce und Parmesan</i> <i>Arancini de Bologne avec sauce San Marzano et Parmesan</i>	12€

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Kids Menu

Seconti Piatti

V	Potato gnocchi with fresh cream and Parmesan <i>Kartoffelgnocchi mit frischer sahn und Parmesan</i> <i>Gnocchis de pommes de terre à la crème fraîche et au Parmesan</i>	14€
	Breaded fish fillet with French fries and sauce verde <i>Paniertes fischfilet mit pommes frites und sauce verde</i> <i>Filet de poisson pané avec frites et sauce verde</i>	15€
GF*	Chicken thighs with mashed potatoes, asparagus and carrots <i>Hähnchenfilets mit kartoffelpüree, spargel und karotten</i> <i>Cuisses de poulet avec purée de pommes de terre, asperges et carottes</i>	15€
	Tomato meatballs with Spaghetti Chittara, San Marsano and Parmesan <i>Tomaten fleischbällchen mit spaghetti chitra, San Marsano und Parmesan</i> <i>Boulettes de viande avec spaghetti chittara, tomates San Marzano et Parmesan</i>	15€

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Kids Menu

and more ...

	Kids beef burger with tomato, lettuce and French fries <i>Kinderburger mit tomate, salad und pommes frites</i> <i>Burger enfant au boeuf, avec tomates, laitue et frites</i>	12€
V	Pizza margherita with mozzarella and tomato sauce <i>Pizza margarita mit mozzarella und tomatensauce</i> <i>Pizza margarita avec mozzarella et sauce tomate</i>	12€
	Rigatoni pasta with tomato sauce or Bolognese sauce <i>Rigatoni mit tomatensauce oder Bolognesesauce</i> <i>Pâtes rigatoni à la sauce tomate ou à la sauce Bolognaise</i>	12€
DF*	Fish croquets with fries <i>Fischkroketten mit pommes frites</i> <i>croquets de poisson avec frites</i>	12€
DF*	Chicken nuggets with fries <i>Chicken nuggets mit pommes frites</i> <i>Nuggets de poulet avec frites</i>	12€

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Kids Menu

Dolci

GF* V	Gianduia semifreddo with candied hazelnuts and praline sauce <i>Gianduia semifreddo mit kandierten haselnüssen und pralinensauce</i> <i>Semifreddo de gianduia aux noisettes confites et sauce pralinée</i>	15€
VG GF*	Kids fruit salad <i>Kinder obstsalat</i> <i>Salade de fruits pour enfants</i>	10€
V	Ice cream selection (Vanilla, chocolate, strawberry, banana) <i>Eisauswahl</i> <i>(Vanille, schokolade, erdbeer, banane)</i> <i>Notre sélection de glaces</i> <i>(Vanille, chocolat, fraise, banane)</i>	3€
VG	Sorbets Selection (Mango, lime) <i>Sorbetauswahl (Mango, limette)</i> <i>Sorbets selection (Mango, lime)</i>	5€

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